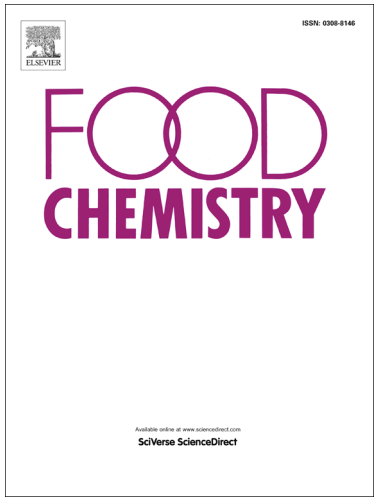

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Fermentation and complex enzyme hydrolysis for improving the total soluble phenolic contents, flavonoid aglycones contents and bio-activities of guava leaves tea

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Chemical compounds studied in this article:

Gallic acid (Pubchem CID: 370)

Chlorogenic acid (Pubchem CID: 1794427)

p-hydroxybenzoic acid (Pubchem CID: 315)

Ferulic acid (Pubchem CID: 445858)

Coumaric acid (Pubchem CID: 637542)

Caffeic acid (Pubchem CID: 689043)

Syringic acid (Pubchem CID: 10742)

Rutin (Pubchem CID: 5280805)

Isoquercitrin (Pubchem CID: 5280804)

Quercetin-3-O-β-D-xylopyranoside (Pubchem CID: 5320861)

Quercetin-3-O-α-L-arabinoside (Pubchem CID: 5481224)

Avicularin (Pubchem CID: 5490064)

Quercetin (Pubchem CID: 5280343)

Quercitrin (Pubchem CID: 5280459)