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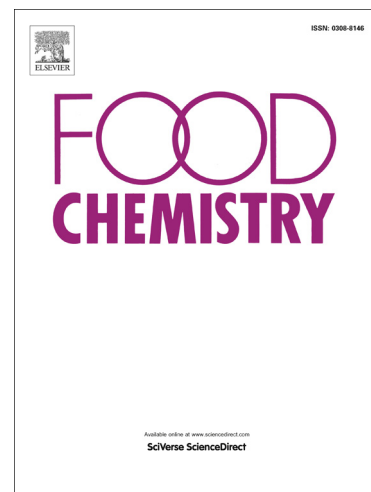
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Antioxidant activity of hydrophilic and lipophilic extracts of Brazilian blueberries

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ABSTRACT

Hydrophilic and lipophilic extracts of ten cultivars of Highbush and Rabbiteye Brazilian blueberries (*Vaccinium corymbosum* L. and *V. ashei* Reade, respectively) that are used for commercial production were analyzed for antioxidant activity by the FRAP, ORAC, ABTS and β -carotene-linoleate methods. Results were correlated to the amounts of carotenoids, total phenolics and anthocyanins. Brazilian blueberries had relatively high concentration of total phenolics (1622 – 3457 mg gallic acid equivalents per 100 g dry weight) and total anthocyanins (140 – 318 mg cyanidin-3-glucoside equivalents per 100 g dry weight), as well as being a good source of carotenoids. There was a higher positive correlation between the amounts of these compounds and the antioxidant activity of hydrophilic compared to lipophilic extracts. There were also significant differences in the level of bioactive compounds and antioxidant activities between different cultivars, production location and year of cultivation.

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