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Authors: Carolina Rojas-Garbanzo, Julia Winter, María Laura Montero, Benno F. Zimmermann, Andreas Schieber

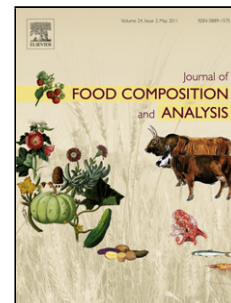
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Characterization of Phytochemicals in Costa Rican guava (*Psidium friedrichsthalianum* - Nied.) Fruit and Stability of Main Compounds During Juice Processing - (U)HPLC-DAD-ESI-TQD-MS^a

Carolina Rojas-Garbanzo ^{a,b,*}, Julia Winter ^a, María Laura Montero ^b, Benno F. Zimmermann ^a,
Andreas Schieber ^a

^a Institute of Nutritional and Food Sciences, Molecular Food Technology, University of Bonn, Endenicher Allee 19b, D-53115 Bonn, Germany. schieber@uni-bonn.de; s7juwint@uni-bonn.de

^b National Center for Food Science and Technology (CITA), University of Costa Rica, Postal address 11501-2060 San José, Costa Rica. carolina.rojasgarbanzo@ucr.ac.cr; marialaura.montero@ucr.ac.cr

Highlights

- 112 compounds were detected in Costa Rican guava, 110 successfully characterized
- 95 phenolics were found in Costa Rican guava for the first time, 28 in *Psidium* genera
- Main phenolics in peel and flesh were B-type proanthocyanidins and ellagitannins
- Ellagitannins are stable during juice processing, except castalagin isomers
- Organic acids and vitamin C underwent some changes during juice processing

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