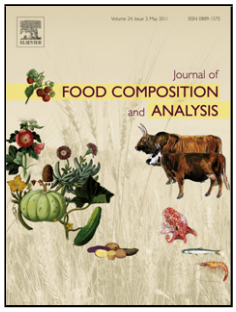


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# Characterization of Phytochemicals in Costa Rican guava (*Psidium friedrichsthalianum* - Nied.) Fruit and Stability of Main Compounds During Juice Processing - (U)HPLC-DAD-ESI-TQD-MS$^n$

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## 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