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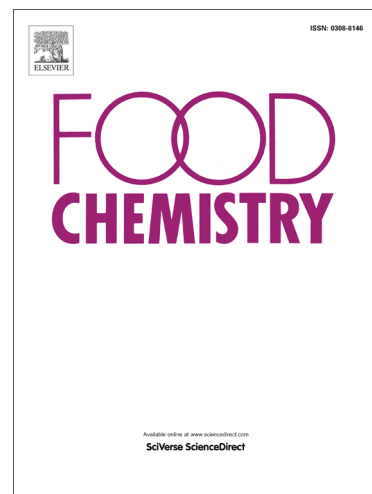
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Cooking effects on chlorophyll profile of the main edible seaweeds

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ABSTRACT

Edible seaweeds are rich in chlorophyll pigments, although their modifications during cooking remain unknown. Consequently, the three most consumed seaweeds of different categories: Nori (*Porphyra umbilicales*), Sea Lettuce (*Ulva* sp.) and Kombu (*Laminaria ochroleuca*) were subjected to two cooking processes, boiling and microwaving. The chemical reactions of the chlorophyll pigments were determined by HPLC-UV/Vis. Besides the main chlorophyll transformations already described in fruits and vegetables (pheophytinisation and

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