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Title: *Lactobacillus* fermentation of jussara pulp leads to the enzymatic conversion of anthocyanins increasing antioxidant activity

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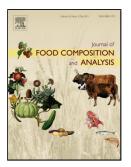
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Type of paper: Original Research Articles

Lactobacillus fermentation of jussara pulp leads to the enzymatic conversion of

anthocyanins increasing antioxidant activity

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Highlights

• Nine strains were capable of changing the main anthocyanin chromatographic profile;

• Lactobacillus deubruekii more extensively changed the jussara anthocyanins;

• A culture medium containing jussara pulp and glucose was optimized;

• Protocatechuic acid was the main bioconversion product from the anthocyanins;

Antioxidant activity of jussara pulp increases after fermentation process.

Abstract

Bacteria possessing an enzymatic system able to metabolize anthocyanins may play a major role

in the production of compounds with different bioavailability and biological activity. In this

study, Lactobacillus and Bifidobacterium strains were screened for the enzymatic activities of α-

galactosidase, β-galactosidase and β-glucosidase. These strains were also screened for their

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