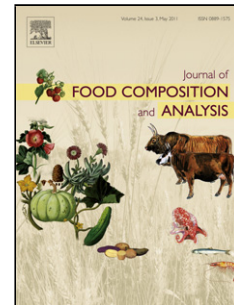


Accepted Manuscript

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Author: Franco Van de Velde Mary H. Grace Debora Esposito
María Élide Pirovani Mary Ann Lila



PII: S0889-1575(16)30007-2
DOI: <http://dx.doi.org/doi:10.1016/j.jfca.2016.01.008>
Reference: YJFCA 2678

To appear in:

Received date: 27-11-2015
Revised date: 18-1-2016
Accepted date: 20-1-2016

Please cite this article as: Van de Velde, Franco., Grace, Mary H., Esposito, Debora., Pirovani, María Élide., & Lila, Mary Ann., Quantitative comparison of phytochemical profile, antioxidant, and anti-inflammatory properties of blackberry fruits adapted to Argentina. *Journal of Food Composition and Analysis* <http://dx.doi.org/10.1016/j.jfca.2016.01.008>

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Original Research Article

Quantitative comparison of phytochemical profile, antioxidant, and anti-inflammatory properties of blackberry fruits adapted to Argentina.

Franco Van de Velde^{1,2*}, Mary H. Grace³, Debora Esposito³, María Élica Pirovani¹, and Mary Ann Lila³

¹Instituto de Tecnología de Alimentos, Facultad de Ingeniería Química, Universidad Nacional del Litoral, Santiago del Estero 2829, Santa Fe, 3000, Argentina.

²Consejo Nacional de Investigaciones Científicas y Técnicas (CONICET), Santiago del Estero 2829, Santa Fe, Argentina.

³Plants for Human Health Institute, Department of Food, Bioprocessing and Nutrition Sciences, North Carolina State University, 600 Laureate Way, Kannapolis, NC 28081, United States.

*corresponding author: fvandvelde@fiq.unl.edu.ar

Authors E-mail: mhgrace@ncsu.edu, daesposi@ncsu.edu, mpirovan@fiq.unl.edu.ar, mlila@ncsu.edu

Highlights

- Blackberries' bioactive properties characterization/quantification was performed.
- Only cyanidin-based anthocyanins were detected in all blackberry cultivars.
- Antioxidant capacity content was higher for 'Black Satin' and 'Jumbo' than 'Dirksen'.
- 'Black Satin' and 'Jumbo' showed down-regulation of pro-inflammatory genes.

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