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Exploring the relation between composition of extracts of healthy foods and their antioxidant capacities determined by electrochemical and spectrophotometrical methods

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18 **Highlights**

- 19 - The composition of the extracts of teas and infusions and spices is reported.
- 20 - The antioxidant capacity of the extracts is measured by DPPH, CUPRAC, Hg and PNR-Pt.
- 21 - DPPH assay measures different type of antioxidant activity than the rest.
- 22 - Antioxidant capacities are discussed under the light of the compositions.

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24 **Keywords**

25 GC-MS, HPLC, Teas-Infusions-Spices, Antioxidant Content, Antioxidant capacity

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