

Analysis of Some Antioxidants in Armenian Red Wines

Zhermen A. Azaryan, Ani A. Grigoryan, Ani A. Hayrapetyan, Aleksandr P. Yengoyan

National Agrarian University of Armenia, Armenia



Abstract

Recently, serious attention is paid to the so-called oxidative stress – oxidative damage to biological molecules, which is generated mainly by free radicals. To prevent oxidative stress, natural antioxidant systems with a different principle of action can be used. The high antioxidant activities have ascorbic acid, tocopherol (vitamin E), beta-carotene, polyphenolic substances, which are contained in various proportions and compositions in grapes and products of its processing.

The use of wine products is traditional for the population of the Republic of Armenia. For this reason, the study of red wines produced in Armenia, the determination of the main antioxidants concentration in their composition is very urgent and important task.

For the accessible and effective analyzing of various brands of red wines produced by major producers in Armenia, HPLC method (Knauer D-14163 (Germany), with EazyChrom Elite Software) was used.

For ascorbic acid, vitamin E and beta-carotene analysis the VA 300/7.8 NUCLEOGEL SUGAR 810 H and EC 250/4.6 nucleodur 100-5 C18 ec columns manufactured by Macherey-Nagel (Germany) were used. The latter coulumn and a diode-array detector at 256, 280 and 305 nm were used for flavonoids analysis.

Biography:

Zhermen Azaryan is 3-rd year postgraduated student and her reaserch she makes at National Agrarian University of Armenia. She has 8 publications.

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