



Agricultural Jou

C

FO

home **page** about us

us

Table of Contents

IN PRESS

CJFS 2014

CJFS 2013

CJFS 2012

CJFS 2011

CJFS 2010

CJFS 2009

CJFS 2008

CJFS 2007

CJFS 2006

CJFS 2005

CJFS 2004

CJFS 2003

CJFS 2002

CJFS 2001

CJFS Home

Editorial Board

For Authors

- **Authors Declaration**
- **Instruction to Authors**
- **Guide for Authors**
- **Copyright Statement**
- **Submission**

For Reviewers

- **Guide for Reviewers**
- **Reviewers Login**

Subscription

Czech J. Fo

Sinkovič L., Hr Vidrih R.:

Influence of cultivar and storage of plants (*Cichorium intybus* L.) on polyphenol composition and antioxidative p

Czech J. Food Sci., 32 (2013)

We determine the total polyphenol content (TPC) and antioxidant activity (AOP) in external and internal leaves of different cultivars of chicory and after storage. We analyzed cultivars Leonardo, Trevis Verona, and Chioggia, the cultivar Castelfranco, and cultivars Jupiter, Uranus, and The chicories were stored at different temperatures from 0.1 °C to 4 °C and relative humidity from 90% to 95%. Cultivar and leaves significantly influenced TPC and AOP, storage influenced AOP only. The external leaves showed significantly higher

AOP. The TPC in chicory