

[Available Issues](#) | [Japanese](#)>> [Publisher Site](#)
 Author: [ADVANCED](#) | Volume Page
 Keyword: |

[TOP](#) > [Available Issues](#) > [Table of Contents](#) > Abstract

ONLINE ISSN : 1881-3984

PRINT ISSN : 1344-6606

Food Science and Technology Research

Vol. 14 (2008) , No. 1 pp.62-66

[\[PDF \(196K\)\]](#) [\[References\]](#)
Functional Component Contents in Mature Leaves, Young Shoots, and Adventitious Shoots of Japanese Persimmon ‘Saijo’

[Yoko TSURUNAGA](#)¹⁾, [Toshikazu MATSUMOTO](#)²⁾, [Takao KURAHASHI](#)²⁾, [Keisuke MOCHIDA](#)²⁾, [Yoshitaka SUZUKI](#)³⁾ and [Hiroyuki ITAMURA](#)⁴⁾

1) *Shimane Agricultural Technology Center*2) *Shimane Agricultural Technology Center*3) *Kochi Agricultural Research Center*4) *Faculty of Life and Environmental Science, Shimane University*

(Received: November 22, 2005)

(Accepted: October 10, 2007)

The mature leaves of Japanese ‘Saijo’ persimmon (*Diospyros kaki* Thunb.) are consumed as ingredients in health foods and teas. Levels of ascorbic acid and polyphenols were compared between the mature leaf (M-leaf), young shoot (T-shoot; cultured by water-soaking twigs grown the previous year) and adventitious shoot (A-shoot; obtained from orchard trees). The level of total ascorbic acid (T-AsA) was highest in M-leaves, and though the levels of polyphenols were high in M-leaf and A-shoot, they were remarkably low in T-shoot. Isoquercitrin and astragalgin levels were highest in A-shoot, followed by M-leaf, and then T-shoot.

Keywords: [astragalgin](#), [isoquercitrin](#), [persimmon shoot](#), [total ascorbic acid](#), [total polyphenol](#)

[\[PDF \(196K\)\]](#) [\[References\]](#)
Download Meta of Article [\[Help\]](#)[RIS](#)[BibTeX](#)

Functional Component Contents in Mature Leaves, Young Shoots, and Adventitious Shoots of Japanese Persimmon ‘Saijo’ Yoko TSURUNAGA, Toshikazu MATSUMOTO, Takao KURAHASHI, Keisuke MOCHIDA, Yoshitaka SUZUKI and Hiroyuki ITAMURA, *FSTR*. Vol. **14**, 62-66. (2008) .

doi:10.3136/fstr.14.62

JOI JST.JSTAGE/fstr/14.62

Copyright (c) 2008 by Japanese Society for Food Science and Technology



[Japan Science and Technology Information Aggregator, Electronic](#)

