

## **Agricultural Journals**

# Czech Journal of FOOD SCIENCES

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# Czech J. Food Sci.

Jelínek L., Šneberger M., Karabín M.,

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# Comparison of Czech hop cultivars based on their contenst of secondary metabolites

Czech J. Food Sci., 28 (2010): 309-316

Seven Czech hop varieties (dry hop cones) coming from the harvest of 2008 (Agnus, Bor, Harmonie, Premiant, Rubín, Sládek, and Saaz) were compared for their composition depending on their varietal differentiation. These cultivars were analysed for the contents of  $\alpha$ - and  $\beta$ -bitter acids analogues, essential oils, and polyphenols. Hop essential oil constituents significantly contribute to the individual hop varieties. The dichotomous key for the authentication of Czech hop varieties was established based on some characteristic varietal markers.

#### Keywords:

hop; Czech hop varieties; polyphenols; essential oils; α-bitter acids; β-bitter acids

[fulltext]



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