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Czech J. Food Sci.

**Cíchová M., Petříček
J., Fiala J.:**

Influence of tannin addition on the content and composition of polyphenolic compounds in wines

Czech J. Food Sci., 26 (2008): S33-S38

Polyphenols can greatly affect the sensorial characteristics and stability of wine. The concentration of polyphenols in wines is very low, the sample must be thus concentrated before the analytical measurement. The extraction on solid phase (SPE) is a suitable method for the isolation, purification, and concentration of polyphenols from complicated matrices. RP-HPLC with diode array detection was used for the separation and identification of polyphenols. A library of absorption spectra of standards was created and used for the identification of 14 polyphenols in wines. The contents of the individual polyphenols and their changes after the addition of four tannin preparations were determined in eight white and two rosé wine samples. The influence of the flavour profile of the

applied tannin preparations on sensorial characteristics of wines was established

Keywords:

wine, polyphenols; determination; HPLC-DAD; SPE; tannin

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