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Czech J. Food Sci.

**Hoang V.H.,
Apoštolová P.,**

**Dostalova J., Trudnik J.,
Pokorný J.
Antioxidant activity of
peanut skin extracts
from conventional and
high-oleic peanuts**

Czech J. Food Sci., 26 (2008): 447-457

Peanut skins were isolated from deshelled and dried conventional and high-oleic peanuts. In order to obtain simpler mixtures of phenolics with other components of the respective extract, the samples were extracted with solvents of increasing polarity (hexane, ethyl acetate and methanol). The amounts of extracts were as follows: methanol > hexane > ethyl acetate, and the contents of phenolic constituents in the extracts: ethyl acetate > methanol > hexane. Ethyl acetate extracts from the skins of both conventional and high-oleic peanuts were about the same. The amount of peanut skin ethyl acetate extract was higher than that of tea leaves, but lower than those of *Labiatae* plants which were also analysed. Antioxidant activities under the

conditions of the Schaal Oven Test in lar and in rapeseed oil were only moderate, lower than in the case of synthetic antioxidants (butylated hydroxytoluene, butylated hydroxyanisole, ascorbyl palmitate). The reducing power, free DPP• radical scavenging, inactivation of hydroxylic, and superoxide free radicals