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Czech J. Food Sci.

Z. Šmídová, R. Izzo: Improvement of

Tomatoes under Salt Stress Conditions

Hullilional Value Oi

Czech J. Food Sci., 27 (2009): S138-S139

The aim of the work was to evaluate the change in antioxidant content with maturation stage in tomato berries under elevated salinity conditions. The examined antioxidants were lipoic acid, vitamin C and vitamin E. It was found that in the majority of berries examined the content of dihydrolipoic acid, reduced ascorbate and a-tocopherol increased with maturation. Furthermore, the interplay between them was shown. These results are of great importance also from nutritional and health point of view.

Keywords:

salt stress; tomato; antioxidant; lipoic acid; vitamin C; vitamin E

[fulltext]

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