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Food Science and Technology International, Tokyo

Vol. 2 (1996) , No. 1 pp.30-33

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Stability of Anthocyanins in Various Vegetables and

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(Received: July 13, 1995)

Anthocyanins were isolated from 19 kinds of vegetables and fruits. They were analyzed by HPLC using a photodiode array detector and we investigated the heating and ultraviolet irradiation stabilities of these anthocyanins. The relationship between anthocyanin composition and heating or ultraviolet irradiation stabilities of anthocyanins. Stable anthocyanins showed many anthocyanin peaks. This result shows that the anthocyanin

rate of acylation affect the stability of anthocyanins.

Keywords: [various vegetable and fruit anthocyanins](#), [stability](#), [HPI](#)

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To cite this article:

Kazuya HAYASHI, Naohiro OHARA and Akio TSUKUI, **Stabi
Various Vegetables and Fruits** *FSTI*. Vol. **2**, 30-33. (1996) .

doi:10.3136/fsti9596t9798.2.30

JOI JST.JSTAGE/fsti9596t9798/2.30