

## Total Phenolic Total Flavonoid Tannin Content And

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### Total Phenolic Total Flavonoid Tannin

Several details of the assay of total phenolic substances have been investigated and an improved procedure developed. The improvements include the use of Folin-Ciocalteu reagent rather than the Folin-Denis reagent, gallic acid as a reference standard, and a more reproducible time-temperature color development period. The values obtained are less subject to variation and interference from ...

### Colorimetry of Total Phenolics with Phosphomolybdic ...

Furthermore, it is well known that total polyphenols including flavonoid, tannin, and phenolic acids are strongly related to the

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antioxidant activity [43,100,101,102,103,104]. This plant also shows inhibitory activity against HIV virus .

## **Antioxidant, Antimicrobial and Antiviral Properties of ...**

Germination of buckwheat increases total phenolics, flavonoid, and condensed tannin contents (Zhang et al., 2015). Zilic et al. also found that sprouting white, sweet, and yellow maize kernels for 5 days yielded an increase of 92%, 46%, and 50%, respectively, of bioavailable phenolic compounds. PAL, the enzyme that catalyzes the pathways ...

## **Fermentation and germination improve nutritional value of ...**

- Leaves have yielded alkaloids, saponin, flavonoids, tannin, volatile oils, and quercetin. (13) - Phytochemical screening of crude leaf extract yielded terpenoids, phenolic compounds, saponins, and anthraquinones. (see study below) (19) - TLC and GC-MS study of leaves yielded essential oil content of 0.04% v/w.

## **Mayana / Coleus scutellarioides / coleus blumei ...**

In total, over 25,000 phytochemicals have been discovered, and in most cases, these phytochemicals are concentrated in colourful parts of the plants like fruits, vegetables, nuts, legumes, and whole grains. [citation needed]

## **Phytochemical - Wikipedia**

Proanthocyanidins are a class of polyphenols found in many plants, such as cranberry, blueberry, and grape seeds. Chemically, they are oligomeric flavonoids. Many are oligomers of catechin and epicatechin and their gallic acid esters. More complex polyphenols, having the same polymeric building block, form the group of tannins.. Proanthocyanidins were discovered in 1947 by Jacques Masquelier, who ...

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