## 3<sup>rd</sup> Symposium of Young Researchers on Pharmacognosy



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# **BOOK OF ABSTRACTS**



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### Phytochemical analysis of three food plants

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Although the nutritive value of food plants depends on primary metabolites such as carbohydrates, lipids and proteins, their physiological effects and enjoyment values largely depend on secondary metabolites. The aim of our work was to analyze the secondary metabolites of three food plants.

Capsicum annuum is currently being studied because it is a characteristic spice of Hungarian gastronomy. The rationale of the Capsicum experiments was to find correlation with the organoleptic characteristics to contribute to the development of quality standards based on objective data. The analysis of Capsicum annuum samples focused on the carotenoids content. In case of C. annuum, we first developed a MPLC method to separation of carotenoids in paprika.

Subsequently, a reversed-phase HPLC method was developed to examine the carotenoid fingerprint of paprika powders. In this case, we examined the proportion of carotenoids described in the literature [1] in the extracts of good quality as well as a poor-quality peppers. This method allows the determination of carotenoid composition in the analysis of samples of different qualities.

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#### References

[1] József Deli et al. J. Agric. Food Chem. 2001. 49:1517-1523.