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Antioxidant and antidiabetic propertyies of Tartary tartary buckwheat rice flavonoids after in vitro digestion

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Key words: Tartary buckwheat rice, Flavonoids, *In vitro* digestion, Antioxidant activity, Antidiabetic activity

Research Summary

Tartary buckwheat rice flavonoids showed appreciable antioxidant and antidiabetic properties, even after digestion. Therefore, our study recommends Tartary buckwheat rice appears to be a promising functional food with potent anti-oxidant and anti-diabetic properties.

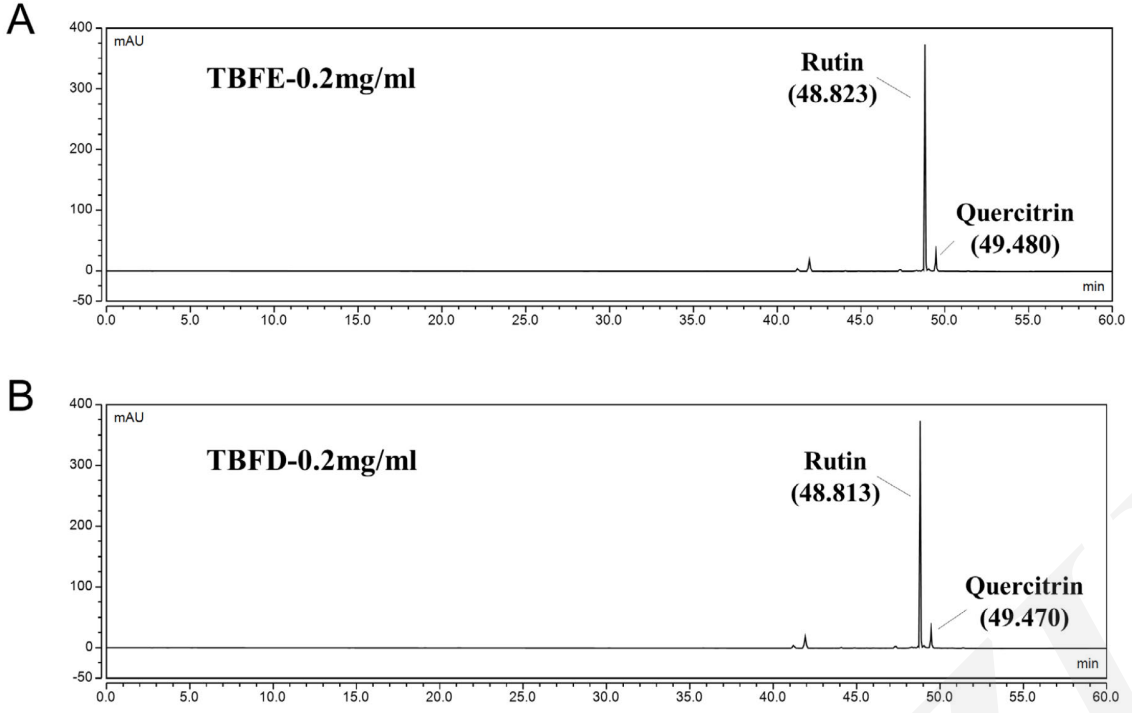
Content

- **Tartary buckwheat rice flavonoids analyzed by HPLC**
- **Antioxidant activity(ABTS, DPPH and FRAP)**
- **Cellular ROS**
- **α-glucosidase**
- **Cell glucose consumption and glycogen**

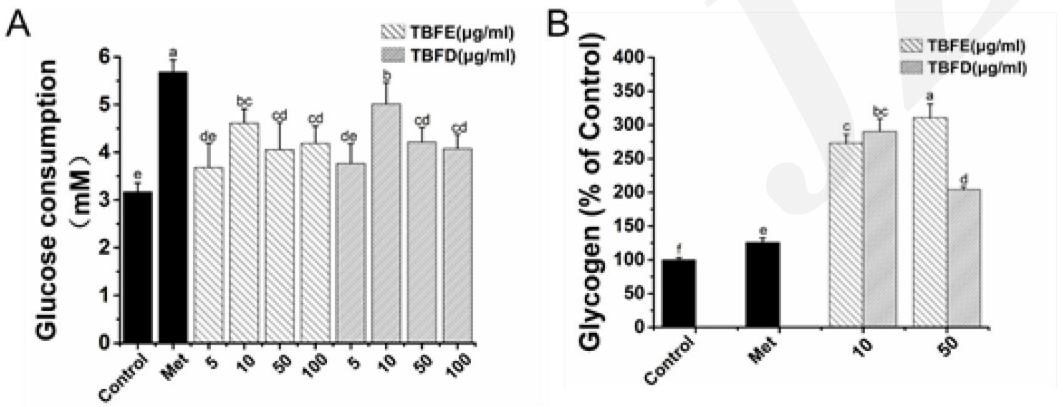


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HPLC analysis



Cell glucose consumption and glycogen



Cellular ROS

