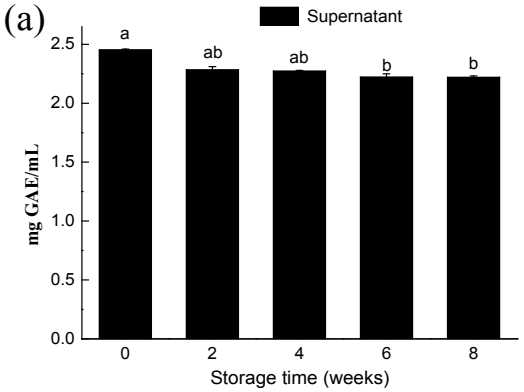
***Cite this as*:** Bo ZOU, Yu-juan XU, Ji-jun WU, Yuan-shan YU, Geng-sheng XIAO, 2017. Phenolic compounds participating in mulberry juice sediment formation during storage. *Journal of Zhejiang University-Science B (Biomedicine & Biotechnology)*, 18(10):854-866.
http://dx.doi.org/10.1631/jzus.B1600461

Phenolic compounds participating in mulberry juice sediment formation during storage

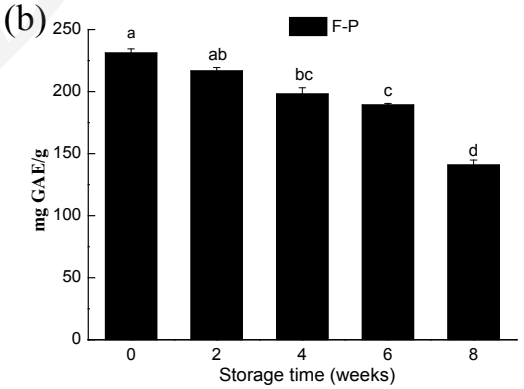
Key words: **Mulberry juice, Phenolic compounds, Sediment, Anthocyanins, Antioxidant**

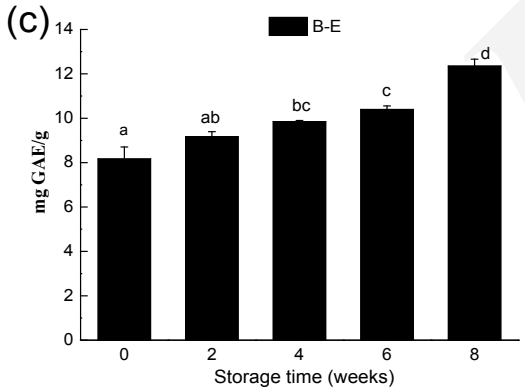
Research Summary

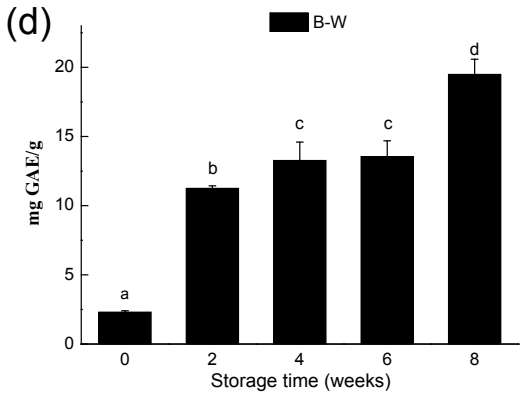
This study mainly focused on the changes in the phenolics content in clarified mulberry juice during storage:



- **Total phenolics content of supernatant decreased**
- **Free phenolics in the sediment decreased**
- **The bound phenolics in the sediment increased**
- **Anthocyanins were the most abundant form of phenolics in the sediment**





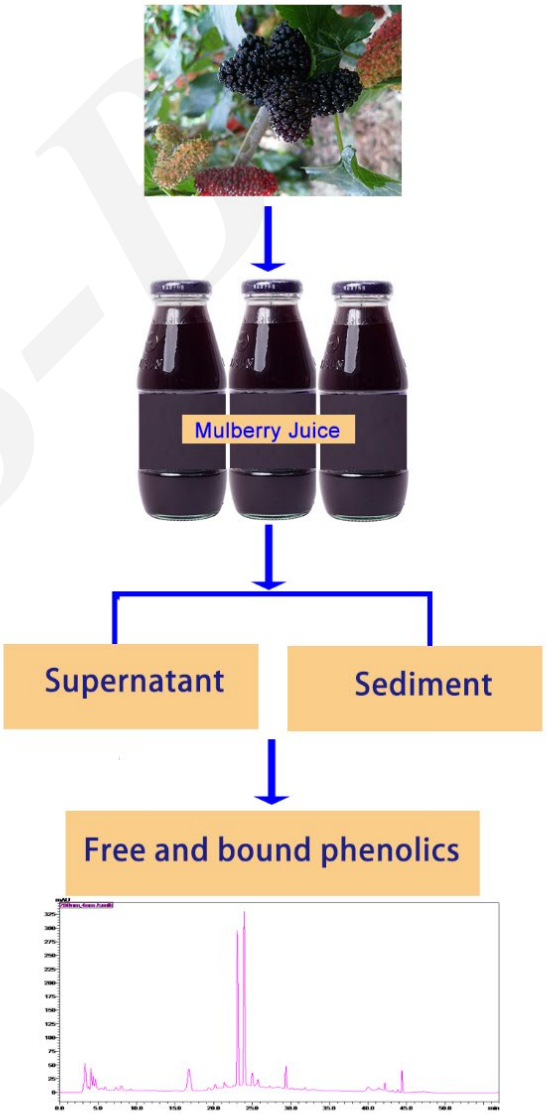


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Innovation points

- **Phenolic** compounds were involved in the formation of sediments in mulberry juice during storage.

- **Anthocyanins** were the main factors that resulted in the formation of sediment.



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