

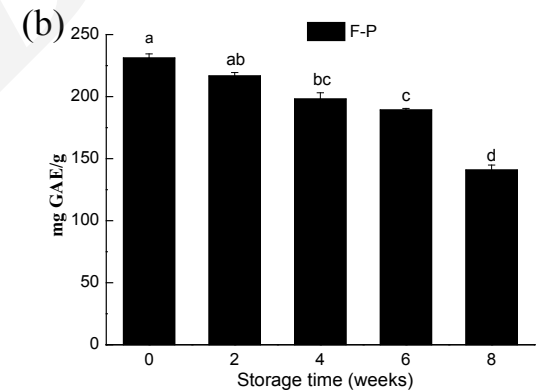
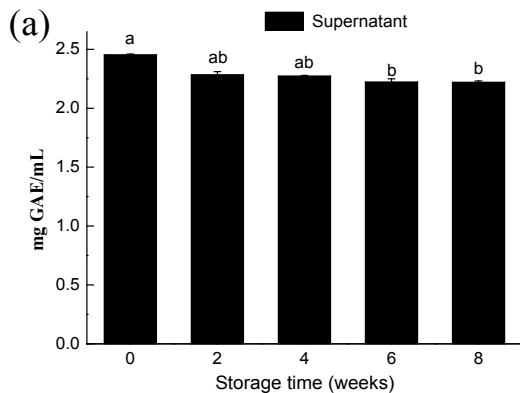
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Phenolic compounds participating in mulberry juice sediment formation during storage

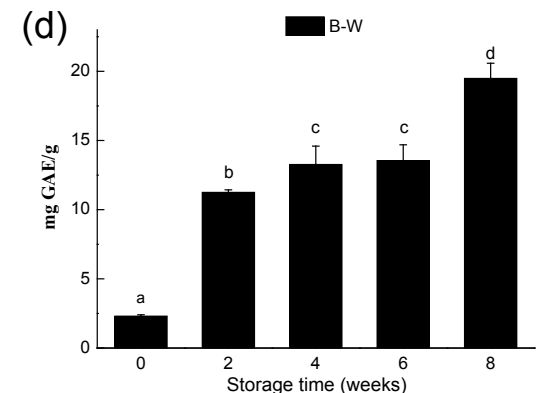
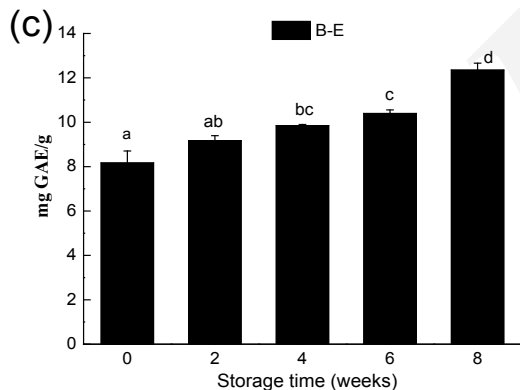
Key words: Mulberry juice, Phenolic compounds, Sediment, Anthocyanins, Antioxidant

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

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.

