DYNAMIC OF PHENOLIC SUBSTANCES OF PARSLEY DURING STORAGE WITH ANTIOXIDANTS

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Dynamics of polyphenols in parsley during the storage using the nutrient medium with antioxidants was investigated. The total phenolic content during the parsley storage has inverse correlation with polyphenoloxidase activity ($r = -0.63...-0.93$). The content of phenolic compounds of parsley during its storage using culture medium with hydrogel and antioxidants at the end of storage is higher than in the control group to 25.1...34%, depending on the variety. Polyphenoloxidase activity in experimental variants is lower than in the control samples of 1.1...2.1 times was revealed.

Keywords: storage, parsley, hydrogel, antioxidants, phenolic substances, polyphenoloxidase, ionol, chlorofilip.