Quality Characteristics and Antioxidant Potential of Vegetable Extracts during the Storage

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The extraction of this vegetable was first introduced in Japan. Due to miraculous healing effects of this vegetable extracts, it is widely used these days. The extracts comprised daikon radish leaves, carrot, burdock roots, daikon radish and shiitake mushrooms. The vegetable extracts are used for curing various ailments, which includes cancer therapy, restoration of injured joints and bone structures, slowing down the aging process, rejuvenation of the skin, healing cuts, healing liver disorders, lowering high blood pressure, improving heart conditions, curing brain tumors and other head-injuries, reducing high white blood cell counts and improvement of T-cell function. The organic and inorganic vegetable extracts required from obtained the local market. The extracts made were stored in refrigerator at 4°C for five days. We analyzed the antioxidant activity, pH and color of the extracts on daily basis for five days. The mineral contents and amino acids were also checked following the established protocols. Our results showed that the antioxidant activity was significantly higher in organic as compared to non-organic one. The DPPH, ABTS and SOD activity were higher in organic vegetable, and maximum DPPH and ABTS activity were observed on the first three days of the extracts storage. However, the ABTS activity slightly declined in organic extracts during the last two days of the storage. The moisture contents and pH of both organic and inorganic vegetable extracts were almost similar during storage. The mineral contents present in were calcium, copper, iron, potassium, magnesium, sodium, phosphorus and sulphur. The potassium and sodium were present in significantly higher amounts in both organic and inorganic vegetable extracts. Overall, the organic vegetable extracts was healthier than of non-organic vegetable extracts.

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