

CHEMICAL CHARACTERIZATION OF CHERRY FRUITS

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Abstract

The variability of biochemical components in fruits is relatively high, due to the many varieties of each species, applied technology and not least due to environmental conditions.

The sweet cherry (*Prunus avium L.*) and the sour cherry (*Prunus cersus*) are among the most popular fruits. The origin of *Prunus* genera is in the Asian continent, and they produce fruits and hardwood. Cherries are characterized by their attractive appearance and delicious tastes. Cherry fruit is especially consumed fresh but can be processed as jam, wine, juice, dried fruit, candy, and other processed products. The rich nutritional content and a broad range of bioactive compounds are important qualities of cherries.

The aim of this study was to establish the chemical composition of cherry fruits (*Prunus avium* and *Prunus cerasus*) grown in the West Region of Romania. In this study was investigated total soluble solids content, total polyphenols content, total antioxidant capacity.

Content of total phenols and total antioxidant capacity from cherries were estimated by spectrophotometric methods.

Keywords: cherry species, total polyphenols, antioxidant capacities, CUPRAC method