

## **SWEET POTATO (*IPOMOEA BATATAS* L.) LEAVES: BIOACTIVE CONSTITUENTS AND SHELF-LIFE**

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As a part of our project of complex utilization of sweet potato we aimed to evaluate the the green biomass' quality, through macrocomposition, colour characteristics, bioactive constituents, and inorganic elements. The shelf life examination included raw sweet potato leaves sealed in plastic packs were stored at 6°C on and 12°C and the microbiological characteristics were monitored for 2 weeks, through measuring of mesophil total plate count, total fungi count. We found, that the sweet potato leaves can be considered as the source of calcium, magnesium and phosphorus among the minerals, of which calcium is the most abundant. We identified 17 types of amino acids, 7 vitamins, mainly vitamins belonging to the Vitamin B family. In addition, it contains carboxylic acids, flavonoids, polyphenols and aromatic compounds. The sweet potato leaves stored at 6°C was of satisfactory microbiological quality on day 14. Our data suggest that the sweet potato leaves could be a valuable source for healthy nutrition.