



## Determination of total antioxidant and radical scavenging capacities for different apples and tomatoes mixture juice

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In the present study, a total of 11 fruit juices (5 apples clear pure juices, 1 tomatoes pure juices and 5 apples-tomatoes mixture juices) from local market were analyzed for total antioxidant and scavenging capacities. Total antioxidant capacity was analyzed using FRAP method (Benzie&Strain, 1996) and total scavenging capacity by DPPH method (Burits&Bucar, 2000; Cuendet et al., 1997). The results obtained for total antioxidant capacities varied between 0.75 – 4.55 mM Fe<sup>2+</sup>/L for FRAP method and for radical scavenging capacity between 7 – 23 % for DPPH method.