

## Access Free Bioactive Compounds In Different Cocoa Theobroma Cacao

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~~Tofazzal Islam~~ Lec 26: Types of functional foods: Probiotics and nutraceuticals STIKES Muhammadiyah Cirebon's Zoom Meeting Bioactive Compounds In Different Cocoa

In this study, proanthocyanidins, the major compounds in cocoa polyphenols, caffeine and theobromine of cocoa beans, were evaluated at different maturities at harvest, and with different ...

(PDF) Bioactive compounds in different cocoa (Theobroma ...

Methylxanthines, such as caffeine and theobromine are another group of bioactive

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compounds also found in cocoa beans.  
Bioactive compounds in different cocoa  
(Theobroma cacao, L) cultivars during  
fermentation Jaqueline Fontes Moreau CRUZ1 in  
memoriam, Paula Bacelar LEITE1, Sergio  
Eduardo SDARES1\*, Eliete da Silva BISPD1

*Bioactive compounds in different cocoa  
(Theobroma cacao ...*

Bioactive compounds in different cocoa ...  
The results showed that each cultivar have  
different amounts of phenolic compounds and  
the behaviour of them is different during  
fermentation. The amount of methylxantines

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varied but there was not a pattern for methylxantines behavior during process. ... take to the conclusion that the compounds ...

*Bioactive compounds in different cocoa  
(Theobroma cacao, L ...*

Methylxanthines, such as caffeine and theobromine are another group of bioactive compounds also found in cocoa beans. While caffeine has a stimulating effect on the brain, increasing the psychomotor reactions and blood pressure, the theobromine acts

*Bioactive compounds in different cocoa*

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*(Theobroma cacao, L ...*

Purpose: Many factors can influence the bioactive compounds in cocoa beans. The purpose of this paper is to characterize the bioactive compound profile of 12 cocoa bean clones produced in Bahia's Southern region. Design/methodology/approach: Total phenolic content, total flavonoids and total anthocyanins were determined using spectrophotometric methods.

*Bioactive compounds by UPLC-PDA in different cocoa clones ...*

Cocoa (*Theobroma cacao* L.), one of the most



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important agricultural commodity products, is the key raw material for chocolate manufacturing. It is a source naturally occurring polyphenolic compounds and have been widely studied for their beneficial effects to human health. The objective of this study was to evaluate the fermentation time required to obtain more bioactive compounds and higher ...

*Evaluation of the content of bioactive compounds in cocoa ...*

The information reported in this paper can be decisive in the choice of the variety of

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cocoa in the production of chocolate with high bioactive compounds content and claim of functional property. Advanced search

*Bioactive compounds by UPLC-PDA in different cocoa clones ...*

An analysis of bioactive compound profile of cocoa bean clones produced in Bahia's Southern region using an Ultra Performance Liquid Chromatography with Photodiode Array detector system shows that...

*(PDF) Bioactive compounds by UPLC-PDA in different cocoa ...*

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Theobromine was the major bioactive compound for most genotypes, with a range of  $24.28 \pm 0.01$  and  $9.79 \pm 0.03$  mg/g of dry and defatted sample. This methylxanthine is one of the most attractive molecules in cocoa because it is considered to be a diuretic, smooth muscle relaxant, myocardial stimulant, and vasodilator (Dorland, 2007).

*Bioactive compounds in Mexican genotypes of cocoa ...*

In the PCA, the first two components accounted for 84% of the explained variance, taking into consideration temperature, pH,

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total acidity, total phenolic compounds, total anthocyanins, bioactive amines contents, total biogenic amines, total polyamines and the total bioactive amines. The cocoa beans from each fermentation day were mainly located in PCA and HCA plots (Fig. 2a, b) according to their different yields of phenolic compounds and bioactive amines and the tree diagram from HCA (Fig ...

*Bioactive amines and phenolic compounds in cocoa beans are ...*

Cocoa is a good source of bioactive compounds too. The major bioactive components are

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polyphenols constituted of flavanoids and non flavanoids. The bioactive components with rich antioxidants and...

*(PDF) Health benefits of bioactive compounds from cocoa ...*

The focus of this work was to characterize the content of bioactive compounds (polyphenols, hydrocolloids) of cocoa hulls from different geographic origins, i.e. Madagascar, Ghana, Trinidad,...

*Bioactive compounds and antioxidant activity of cocoa ...*

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Recently, a rising interest in food-derived compounds for obesity management has been taken. Different bioactive food compounds have been reported for the prevention of obesity and its related diseases (Torres-Fuentes et al., 2013). The anti-obesogenic effect of cocoa proteins (CP) has also been reported (Coronado-Cáceres et al., 2019). After the administration during 8-weeks of 150 mg/kg/day of CP to diet-induced obesity of male Wistar rats fed with a high fat diet (HF), results showed ...

*Artisanal cocoa bean fermentation: From cocoa*

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*bean ...*

In order to evaluate the nutritional characteristics of cocoa beans from five different regions of Cameroon, we studied their polyphenolic content, volatile compounds and fatty acids composition. The High Performance Thin Layer Chromatography (HPTLC) analysis showed that the Mbalmayo sample had the highest content of theobromine (11.6 mg/g) and caffeic acid (2.1 mg/g), while the Sanchou sample had the highest level of (-)-epicatechin (142.9 mg/g).

*Nutritional composition, bioactive compounds*

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*and volatile ...*

Composition of bioactive compounds in cocoa beans is critical to the sensory and nutritional quality of cocoa based products. Twenty-six cocoa bean genotypes were freshly collected from the same plantation location in Indonesia. The bioactive compounds in these raw cocoa genotypes were identified and quantified.

*Diversity in Composition of Bioactive  
Compounds Among 26 ...*

This study investigated amino acids and bioactive amines in nine cocoa clones and



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their impact on quality, safety and functional properties of chocolates. Most of the clones had 18 out of the 20 amino acids investigated (five lacked methionine, one phenylalanine and another alanine, proline and valine).

*Influence of cocoa clones on the quality and functional ...*

Sulawesi 1 (Sul 1) cocoa beans (Trinitario variety) with different degrees of fermentation were collected from Indonesia. Quantification of bioactive compounds in these beans was done to better understand its

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intravariety diversity in the composition of bioactive components.

*Intravariety Diversity of Bioactive Compounds in ...*

The analysis of bioactive compounds demonstrated great variability among samples independent of the cocoa origin, genotype, and content. The PCA and HCA Heatmaps allowed discriminating against the chocolates in relation to the cocoa origin and genotype.

*Thermal properties and volatile compounds profile of ...*

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Bioactive compounds includes polyphenols, tocopherols, mineral compounds, sterols or purine alkaloids fatty acids. Despite the high energy value resulting from the sugar and fat content, chocolate has a low glycemic index from about 14 to about 53 depending on the type of product.

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