

Changes of Antioxidative Components in Persimmon Leaves during Growth

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The antioxidative components in the astringent and sweet persimmon leaves were quantified by HPLC during growth. At the early stage of growth(5/20), the levels of ascorbic acid in the astringent persimmon leaves(APL) were higher than those in the sweet persimmon leaves(SPL). Ascorbic acid contents in APL decreased rapidly through growth, whereas those in SPL increased greatly at the middle stage of growth and then decreased slowly. Quercetin contents in APL and SPL showed changes similar to that of kaempferol during growth. The soluble phenol contents in APL and SPL were also determined during growth. These results suggest that the persimmon leaves harvested at the middle stage of growth(7/15, 8/7) contained higher antioxidative components.