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DETERMINATION OF PHYSICAL AND CHEMICAL PROPERTIES OF ROSE HIP FRUITS GROWING NATURALLY IN YOZGAT ÇEKEKEK REGION

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ABSTRACT

Free radicals, which cause negative effects on human health, are formed for different and various reasons, such as nutritional habits, the environment and daily conditions. For this reason, natural antioxidants that can prevent the negative effects of free radicals are becoming more important. Rosehip, known to contain antioxidant substances, is a perennial plant that grows wild in our country and belongs to the Rosaceae family. Rosehip fruit is an important and powerful source of antioxidant substances due to the vitamins E and C it contains and phenolic substances such as carotenoids, flavonoids and proanthocyanidins. Today, it has an important place in the fields of agriculture and nutrition. It can be consumed fresh or dried and processed in various ways. It grows widely in the Çekerek region of Yozgat and is used in various ways and makes a significant contribution to the regional economy. No scientific study has been found examining and revealing the physical and chemical properties of Rosehip fruit in the region. In this study, water activity, pH, total dry matter, ash, total phenolic substance content and total antioxidant activity determination of organic rosehip (Rosa canina) fruit were analyzed. As a result of the analyses, dry matter (%) 91.37 g/100g, water activity (aw) 0.387, ash 4.63 g/100g, total phenol analysis 1678 mg GAE/100g, total antioxidant activity analysis (DPPH method) 517, 04 mg TE/100g were found.

Keywords: Rosehip, Çekerek, antioxidant, phenol.

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