

STUDIES ON ANTIOXIDANT ACTIVITY IN PULP AND PEEL OF SAPOTA (*MANILKARA ZAPOTA* L.) FRUITS IN DIFFERENT STAGES OF RIPENING

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Abstract: Fruits are major source of antioxidant enzymes. So, in this study the antioxidant activity and its related enzymes have been discussed in the peel and pulp of sapota during the three stages of ripening i.e. mature, half ripe and full ripe. Activity of all antioxidant and its related enzymes viz. superoxide dismutase, ascorbate peroxidase, peroxidase and glutathione reductase decreased during ripening from mature to full ripe stage. Mature fruits have highest content of ascorbic acid and all antioxidant enzymes. Peel of the fruit had higher activity of all antioxidant and its related enzymes as compared to pulp.

Keywords: Sapota, Pulp, Ripening stages, Antioxidant enzymes

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