Quantity of the Flavonoid Profile Peaks During Storage and Ripening in Persimmon Fruit

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Quantity of persimmon fruits flavonoids content were obtained by using HPLC to analyzed. Liquid chromatographic methodology was developed determined to the effects of two different storage temperatures on three different ripening stages in persimmon fruit. High performance liquid chromatography (HPLC) Hewlett-Packard (USA ), Series II 1090, instrument equipped with an automatic injector and a Diode Array detector set at 260, 284 and 326 nm were used to estimate the flavonoid peaks profile using 250x4mm, 5mm RP-18, ODS-Hypersil column.

Different developing stage of persimmon contained very variable levels of flavonoids peaks at 0°C. Flavonoid peaks were increased with developing stages, it means that flavonoid peaks increased with ripening at both (20°C and 0°C) storage temperatures. Storage conditions are very important on quantity of flavonoids in persimmon fruit. When you compared effects of two different storage temperatures on quantity of flavonoid peak, highest concentration being found at 20°C. High temperature might be induced the accumulation of flavonoid. Effect of storage temperature and ripening stage has highest effect on accumulation of flavonoids.