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VACCINIUM OXYCOCCUS

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Vaccinium Oxycoccus.

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Summary. The research results of the antioxidant activity of the fruits of *Vaccinium* and *Oxycoccus* taxa are presented. Availability of high level of antioxidant activity, which is slightly reduced in time, in the fruits of these genera is found. Perspective of using them as sources of natural antioxidants is shown.

[1].

Ericaceae – [2-5],

Vaccinium *Oxycoccus*,

8

Vaccinium,
(*V. uliginosum* L.),
(*V. angustifolium* L.),
– *V. corymbosum* L.,
Oxycoccus – *O. palustris* L. *Ben Lear O.*
macrocarpus (Ait.) Pers.

3-10

10%
[6, 7].

Vaccinium Oxycooccus,
 39,7 73,2%
 88%
V. corymbosum Ben Lear *O. palustris*,
Oxycooccus
 4- *V. corymbosum*
Vaccinium Oxycooccus

	30	3	
<i>Vaccinium</i>			
<i>V. uliginosum</i>	50,2	30,5	-39,2
<i>V. angustifolium</i>	58,2	47,3	-18,7
<i>Northblue</i>	73,2	34,9	-52,3
<i>Northland</i>	48,3	22,0	-54,5
<i>Jersey</i>	54,1	38,8	-28,3
<i>Patriot</i>	39,7	22,0	-44,6
<i>Elizabeth</i>	48,1	31,4	-34,7
<i>Coville</i>	58,9	29,8	-49,4
<i>Oxycooccus</i>			
<i>O. palustris</i>	87,6	73,0	-16,7
<i>Ben Lear</i>	88,1	75,1	-14,8

3
Oxycooccus
 22-47%,
 17%,
 19%
V. angustifolium 50-55%
Northland,
Coville V. corymbosum.
Vaccinium Oxycooccus,

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