

BIOACCESSIBILITY, BIOACTIVITY AND CELL METABOLISM OF PHENOLIC COMPOUNDS FROM VEGETABLE FOODS

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HIGHLIGHTS



VEGETABLES MATRICES
RICH IN PHENOLIC
COMPOUNDS



HEAT
TREATMENT



STABILITY TO
HEAT THERMAL
TREATMENT



STABILITY TO *IN
VITRO* GASTRO-
INTESTINAL
DIGESTION



ANTIDIABETIC
PROPERTIES



ANTIPROLIFERATIVE
ACTIVITY ON CANCER
CELLS

LC-ESI-IT-MS/MS
IDENTIFICATION



EXTRACTION OF
FREE PHENOLIC
COMPOUNDS



DETERMINATION OF
TOTAL PHENOLICS
AND ANTIOXIDANT
ACTIVITY



IN VITRO
GASTRO-INTESTINAL
DIGESTION



BIOACCESSIBILITY

KEY FACTS

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Domestic cooking methods affect the stability and bioaccessibility of dark purple eggplant (*Solanum melongena*) phenolic compounds

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BIOACTIVITY

FUTURE PERSPECTIVES