ABSTRACT
In this study, red grape juice and vinegar were assayed for their antioxidant properties and phenolic compositions. Total phenolic contents of the samples were determined by the Folin Ciocalteu method and compositions of the phenolics were separated by HPLC. Antioxidant activities of the samples were evaluated using the 1,1-diphenyl-2-picrylhydrazyl (DPPH) antiradical activity and reducing power methods. Total phenolic contents of red grape juice and vinegar were found as 708.17 mg/l and 198.19 mg/l, respectively. Not only total phenolic content but also antioxidant activities of red grape juice showed high values than those of vinegar. It was also determined that catechin and chlorogenic acid were the major phenolics in the red grape juice. In vinegar, major phenolics were gallic acid and catechin. In the result of the present study, it was indicated that red grape juice and vinegar can be used as an ingredient in dietary supplements as a good antioxidant source.