Phenol profile and antioxidant capacity of mescal aged in oak wood barrels

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In Durango, Mexico, mescal is elaborated from wild plants of Agave durangensis Gentry as a local industry, which with just an industrialization process begins. Contrary to other alcoholic beverages, studies focused to provide an overall profile of quality of mescal in terms of the antioxidant properties related to the phenol composition have not been realized. In this study the antioxidant activities of mescal manufactured from A. durangensis at different times of ageing were determined by free radical scavenging (2,2-diphenyl-1-picrylhydrazyl; DPPH) method. Activities were compared to phenol contents and compositions. Results suggested that mescals at every time of ageing showed high antioxidant activities as radical scavengers but those activities were not clearly associated to the total phenol contents. Results also suggested that the particular phenol composition may be more important for determining the antioxidant activity than any specific phenolic concentration. The phenol profiles, assessed by HPLC/DAD, were typical for each time of ageing, being formed by two major phenolic acids at 75 days and reaching 10 or 11 different phenolic compounds, including phenolic acids and flavonoids, at 206 days of ageing. Phenol profiles and phenol contents were so specific at every time of ageing that could be considered as worthy quality markers for this alcoholic beverage.

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Antiradical capacity