

Bioactive potential of preparations made from various medicinal mushrooms in terms of their polyphenolic and polysaccharides content

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INTRODUCTION

Owing to their widespread use in traditional medicine of east-Asian countries, medicinal mushrooms have become the focus of extensive scientific research

Numerous studies have proven the preventive and therapeutic properties of many mushroom species on various diseases

Consumption of mushrooms contributes human diet

lipids

dietary fibers

polysaccharides

Mushrooms also provide a significant content of bioactive compounds

minerals

vitamins

polyphenols

SCOPE

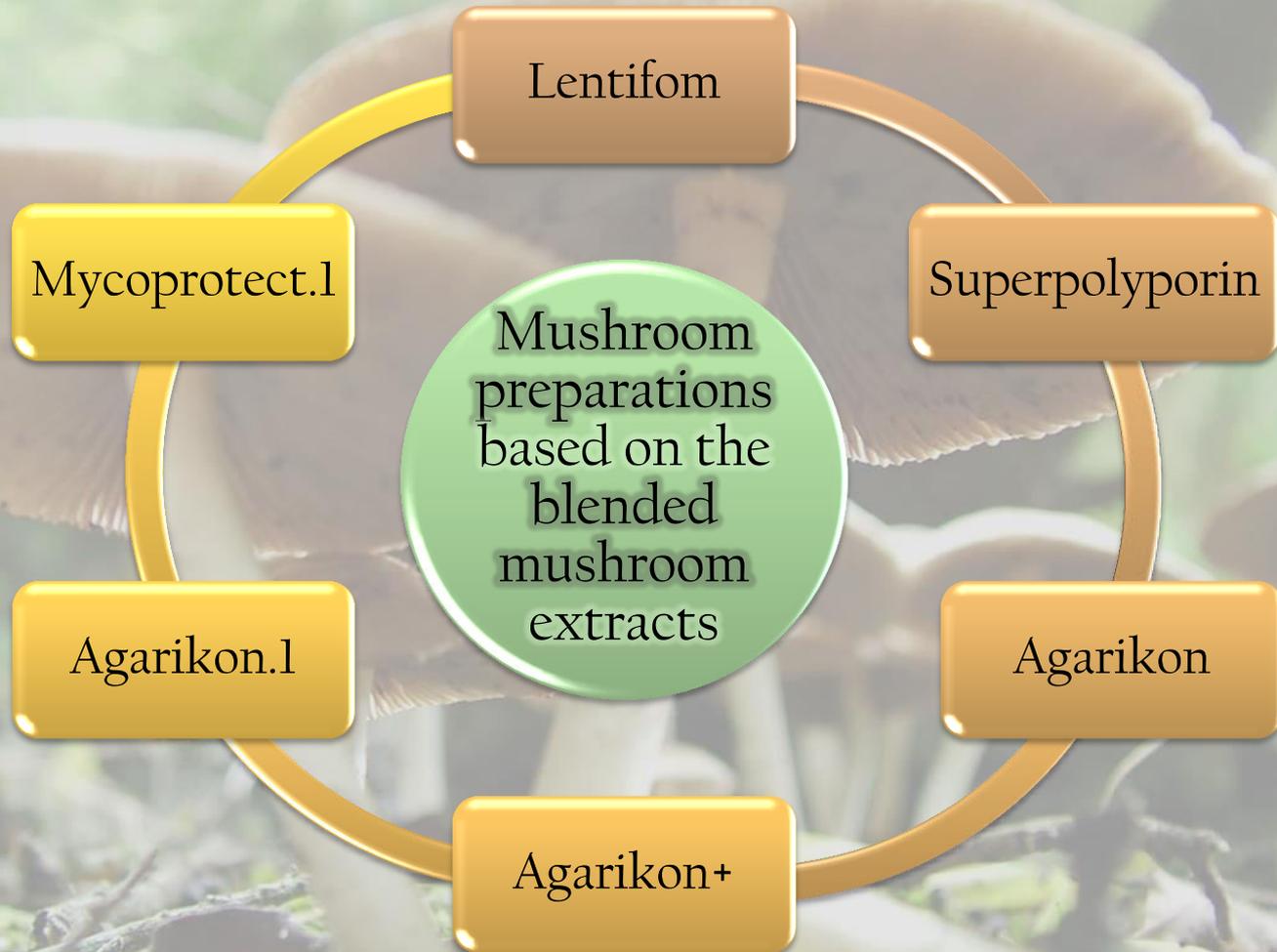
Due to the diversity of mushrooms species, chemical composition and the content of phytochemicals in different mushrooms differ significantly

In order to enable their further use in medicinal purposes, there is a need for an characterisation of bioactive substances in medicinal mushrooms

Therefore, the scope of this study was to determine polyphenolic and polysaccharide content in products based on medicinal mushrooms, as well as their antioxidant capacity

SAMPLES

2014/15



METHODS

Content of phenolic compounds
(UV/Vis spectrophotometric methods)

- Total phenols
- Total flavonoids

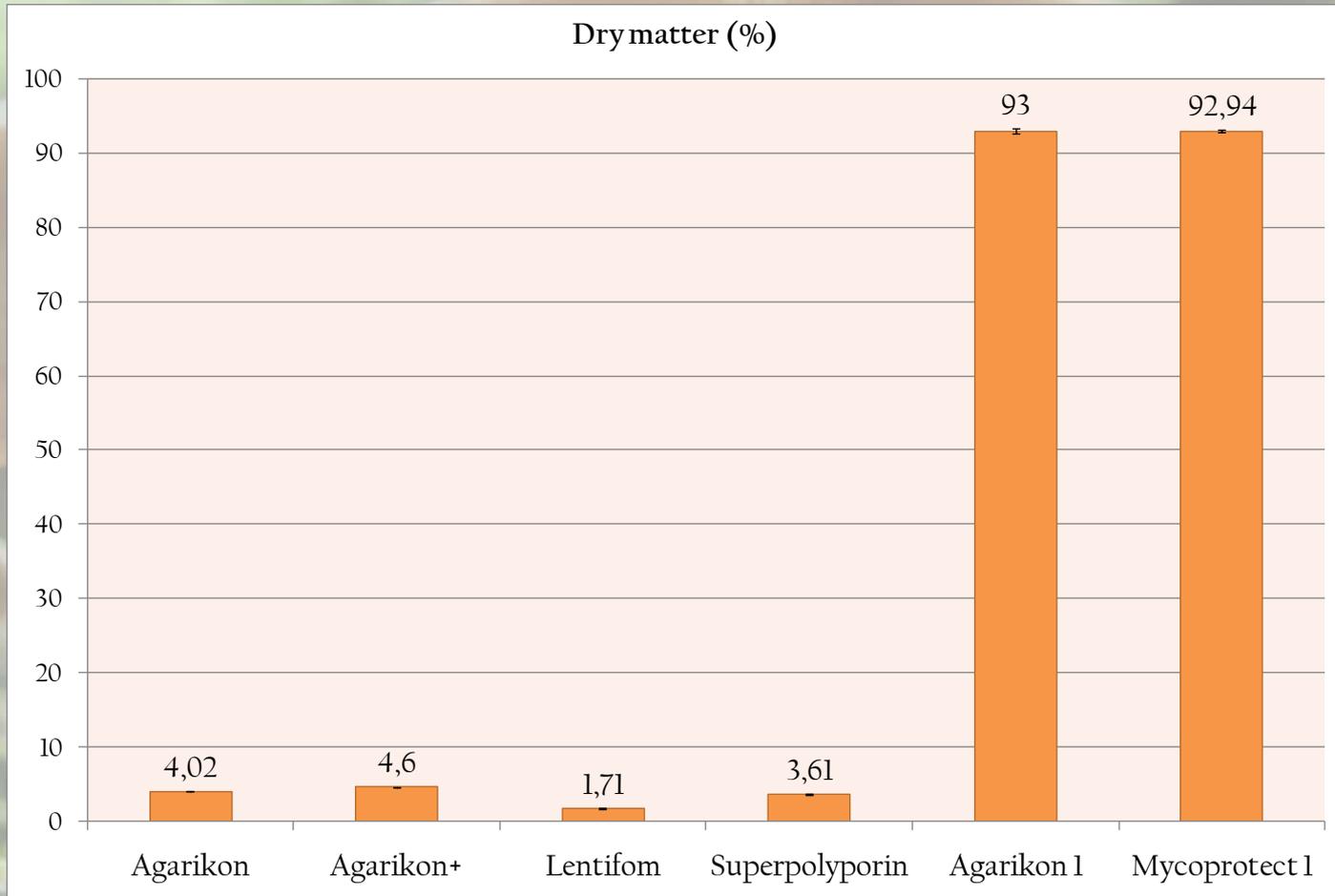
Antioxidant capacity
(UV/Vis spectrophotometric methods)

- ABTS (2,2'-azino-bis(3-ethylbenzthiazoline-6-sulphonic acid)
- FRAP (ferric reducing/antioxidant power) assays

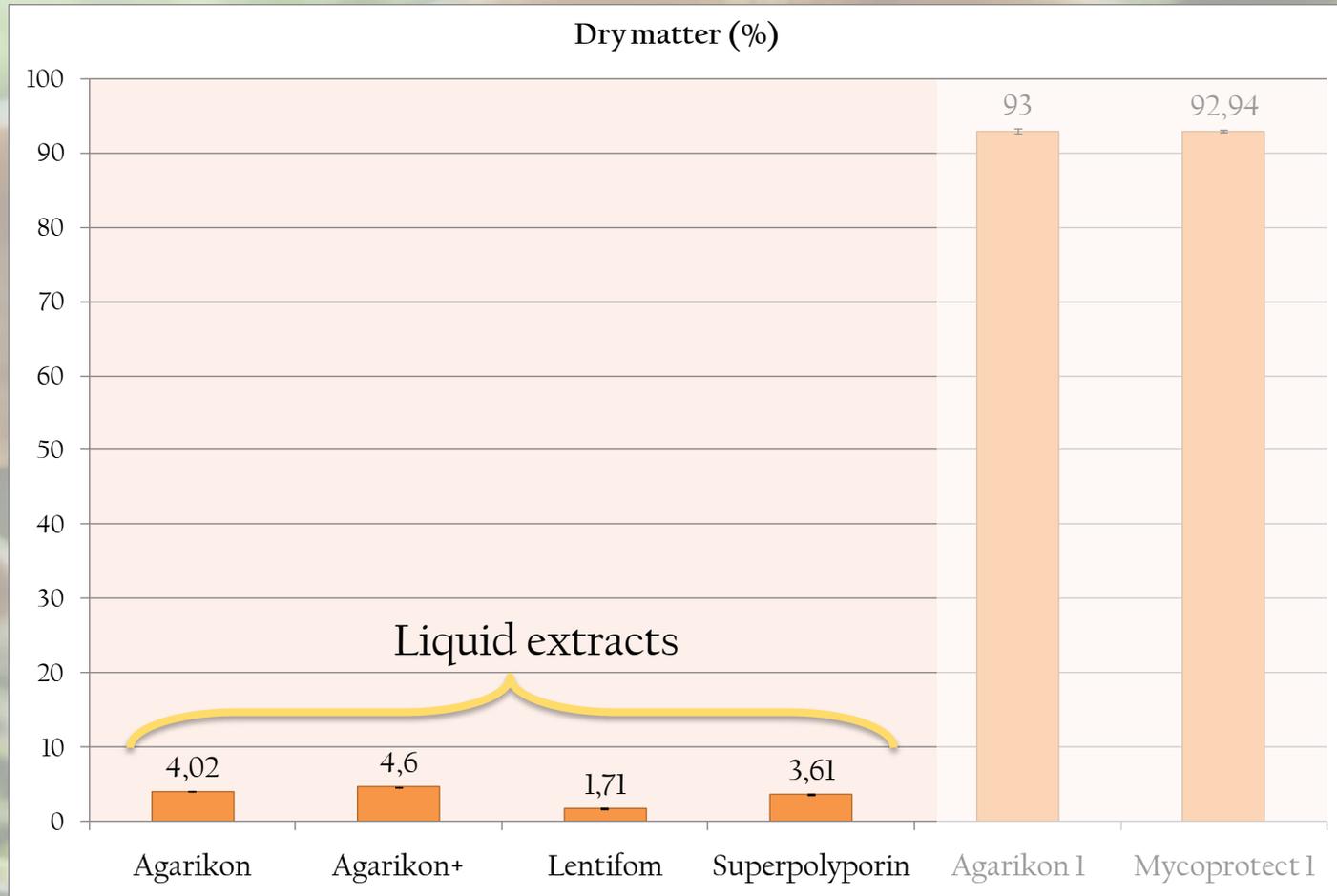
Content of polysaccharides
(gravimetric method)

- Total polysaccharides

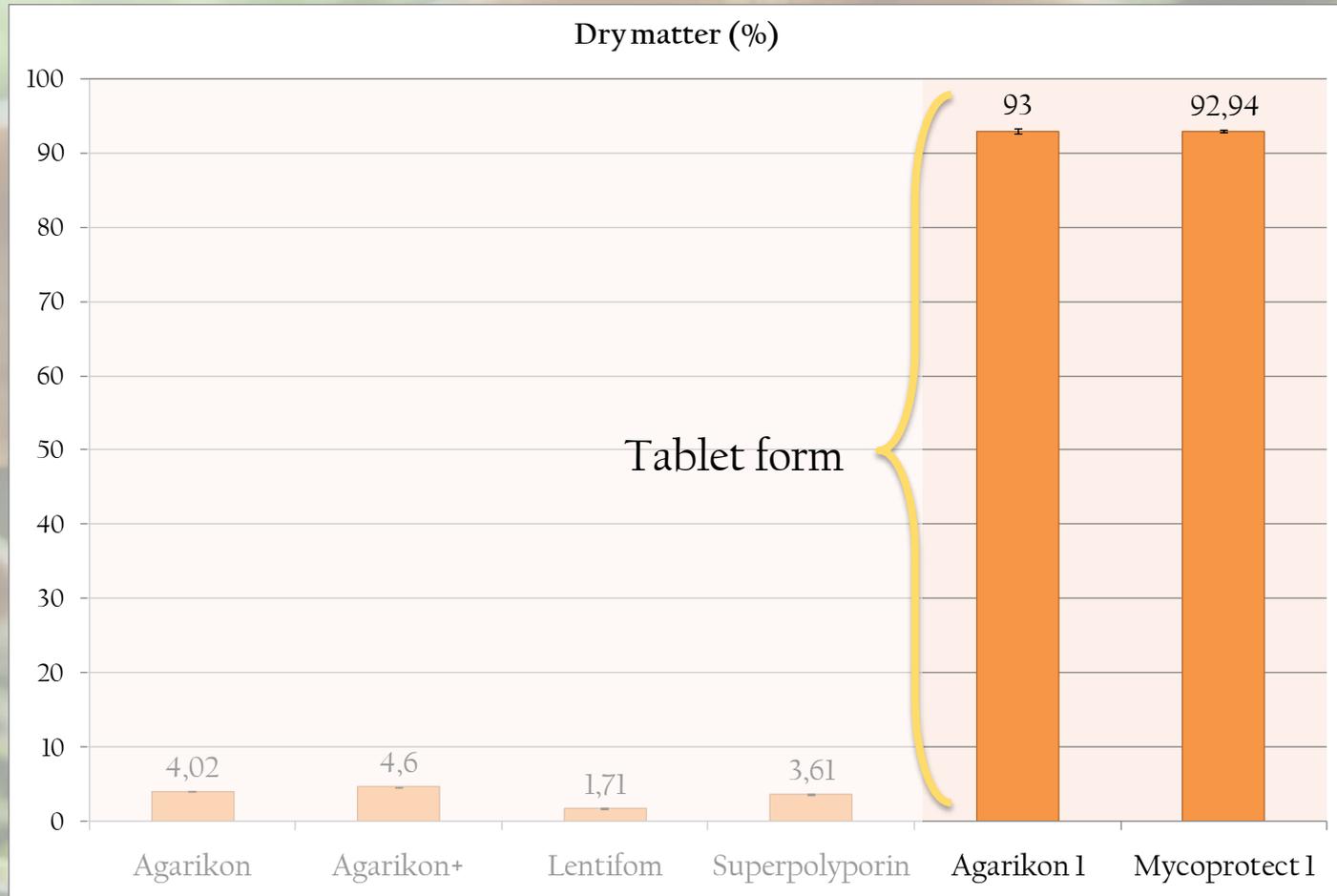
RESULTS



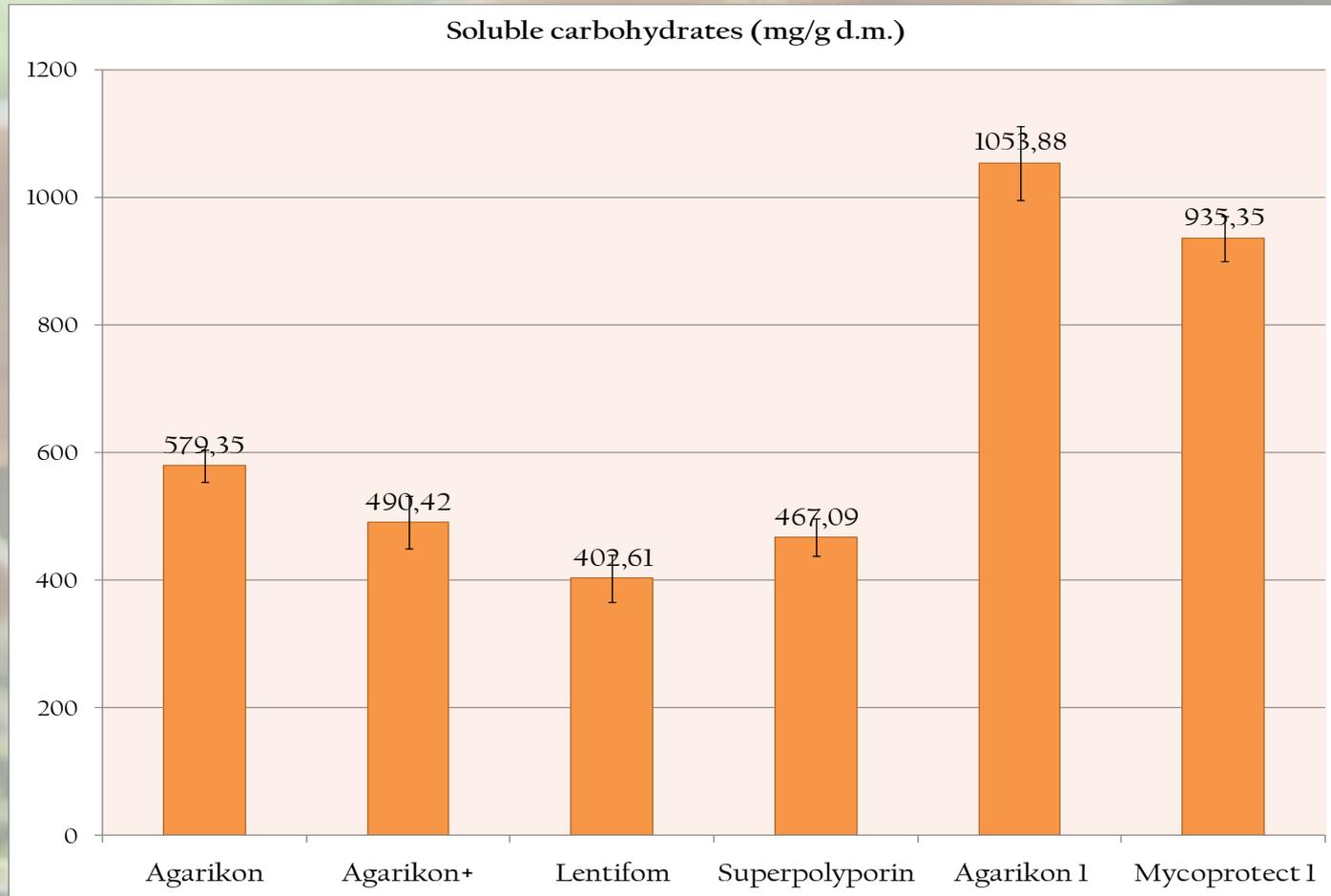
RESULTS



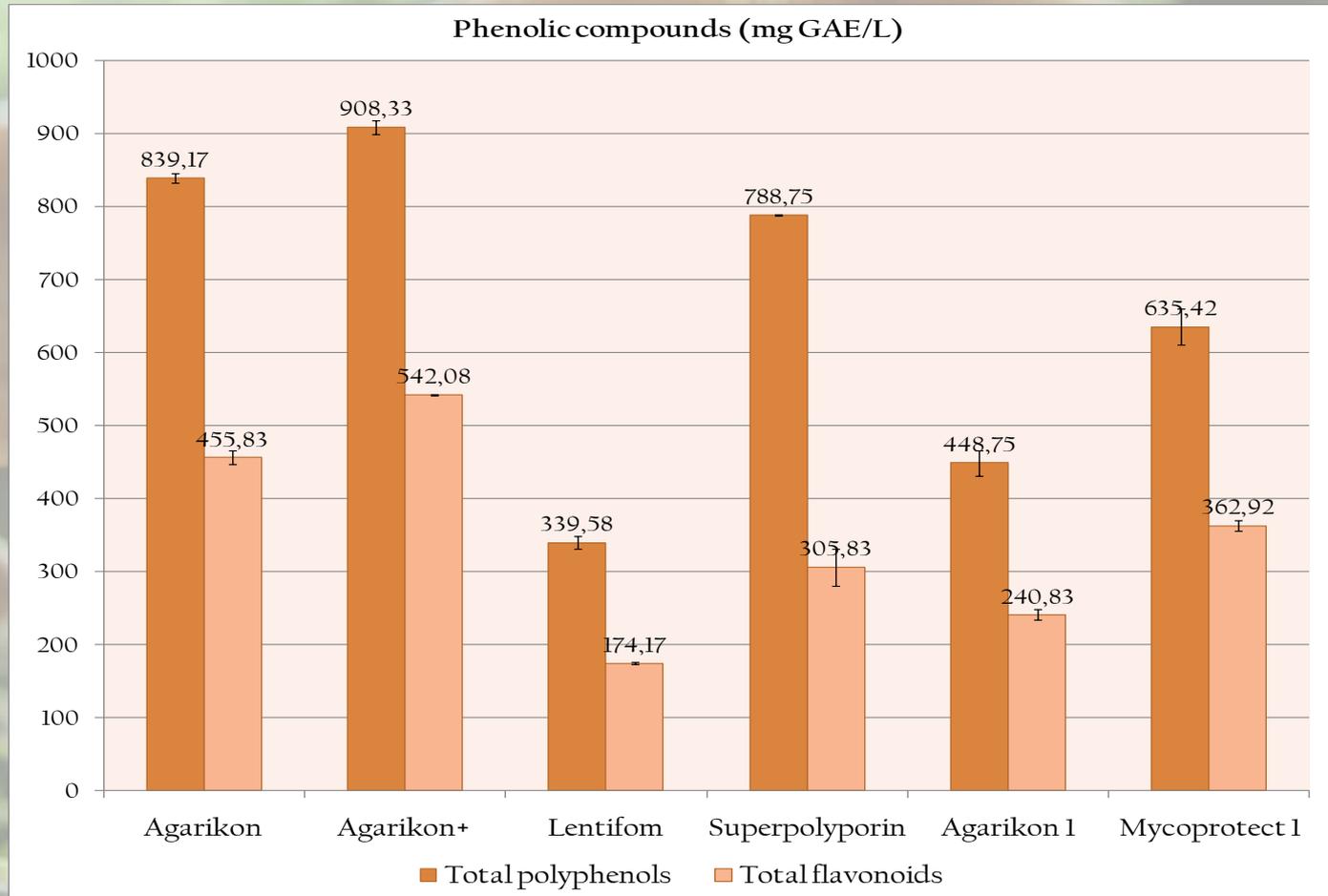
RESULTS



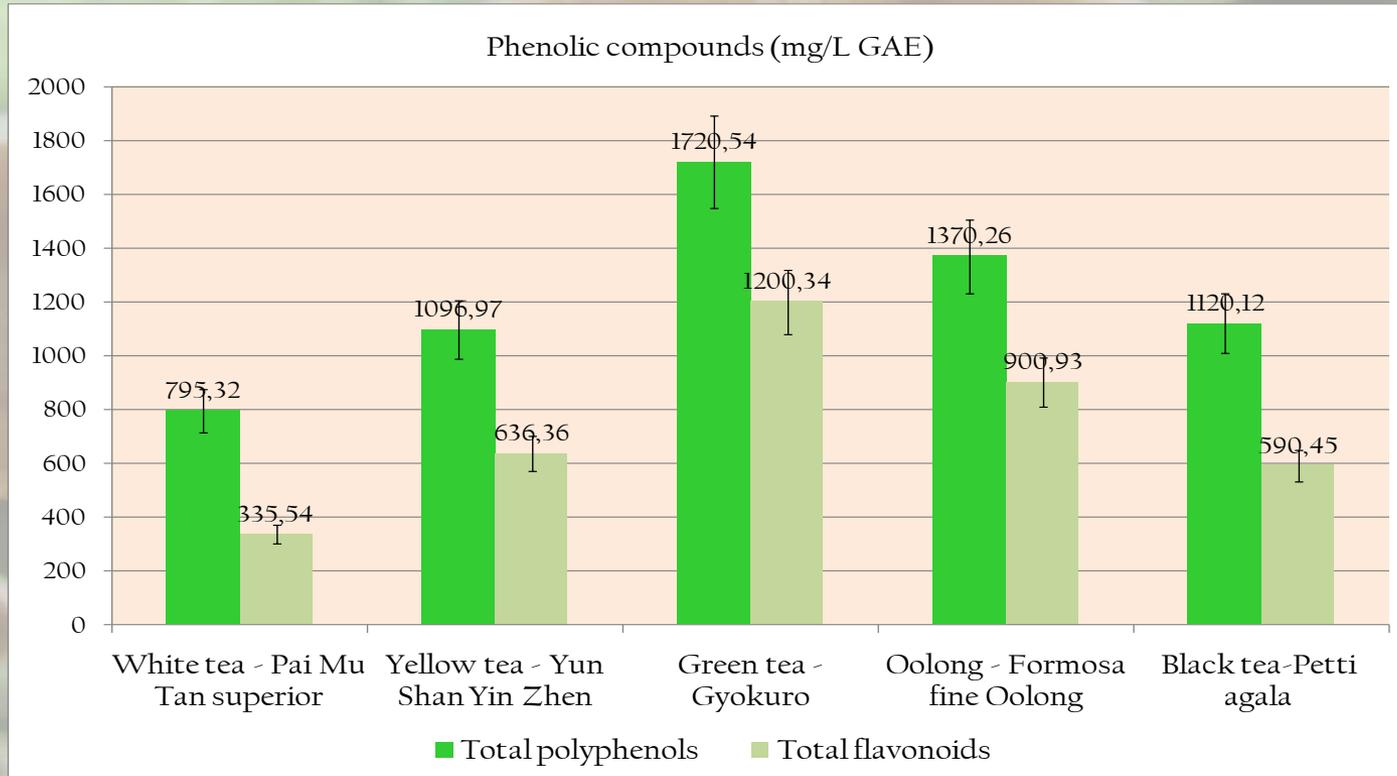
RESULTS



RESULTS



RESULTS*

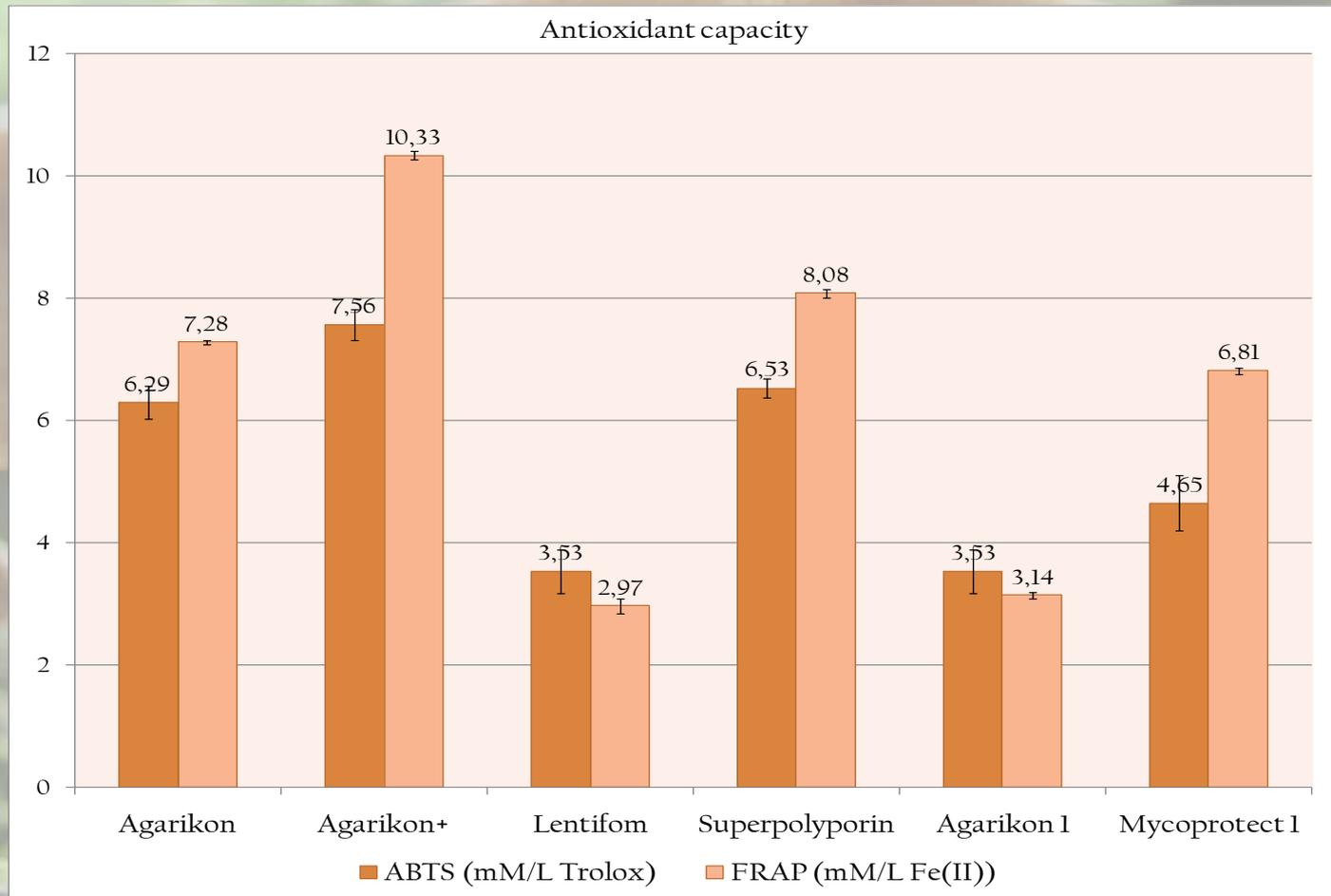


*Komes, Horžić, Belščak, Kovačević Ganić, Vulić (2010) Food Res.Int. 43, 167–176.

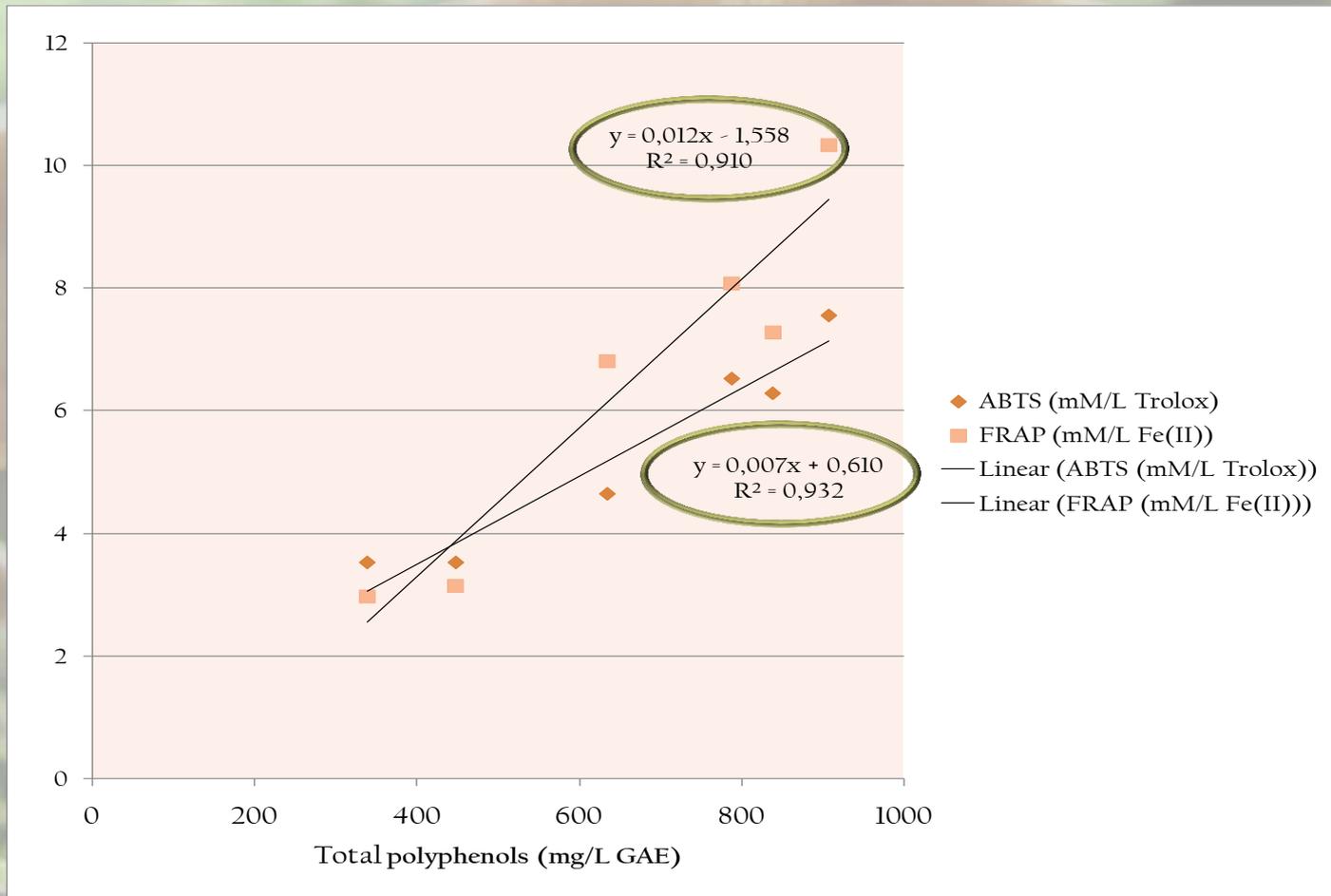
*Horžić, Komes, Belščak, Kovačević Ganić, Iveković, Karlović (2009) Food Chem. 115, 441–448.

*Rusak, Komes, Likić, Horžić, Kovač (2008) Food Chem. 110, 852–858.

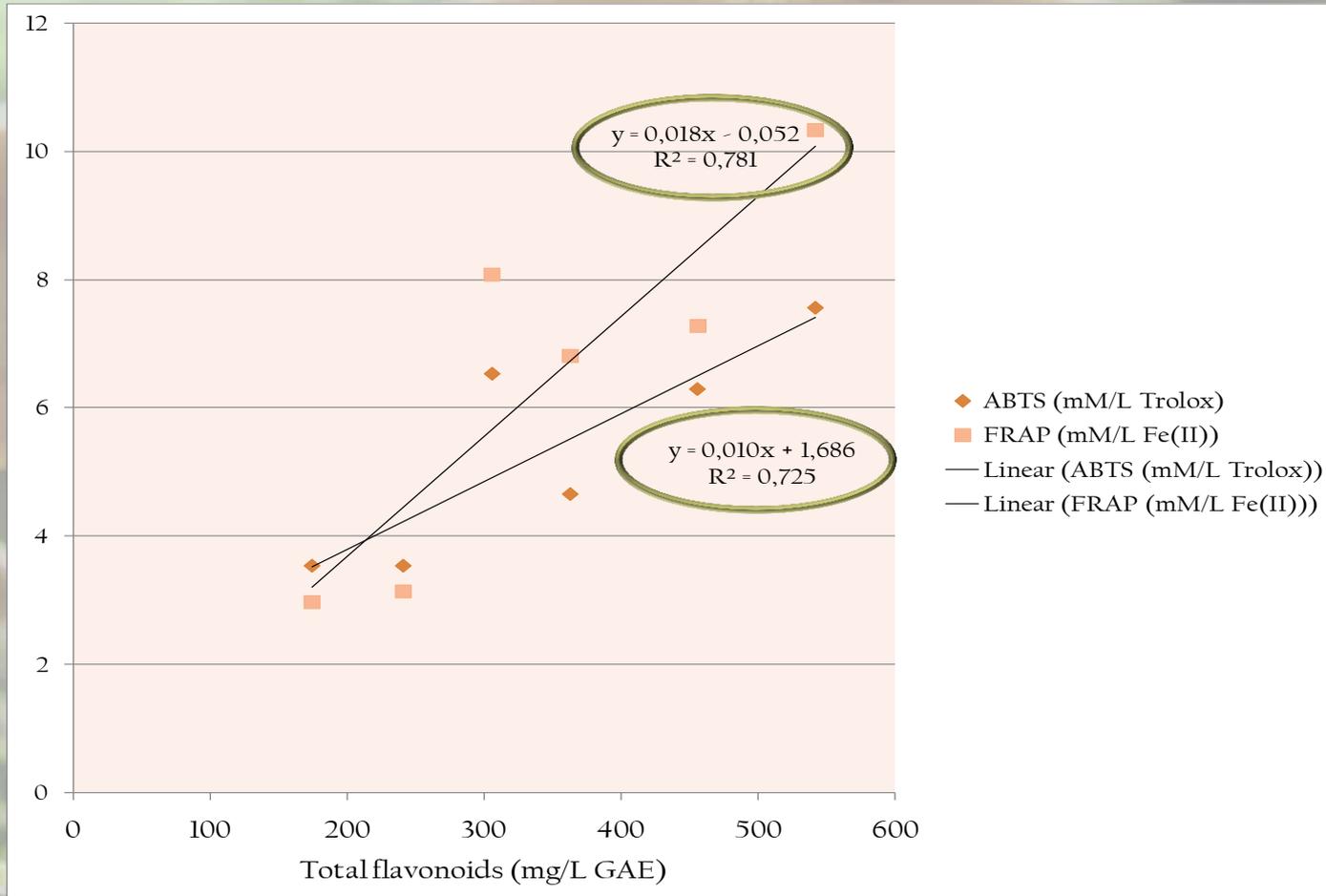
RESULTS



RESULTS



RESULTS



CONCLUSIONS

1.)

- Products based on medicinal mushrooms show relatively high content of polyphenolic compounds, with the highest content of total polyphenols and total flavonoids measured in Agarikon +

2.)

- Antioxidant capacity of mushroom based products showed very high correlation to the both total polyphenol and total flavonoid content

3.)

- The highest content of soluble carbohydrates was detected in Agarikon.1 and Mycoprotect.1 suspensions

4.)

- Based on the obtained results, analyzed products present a good source of bioactive compounds



Thank you for your
attention