

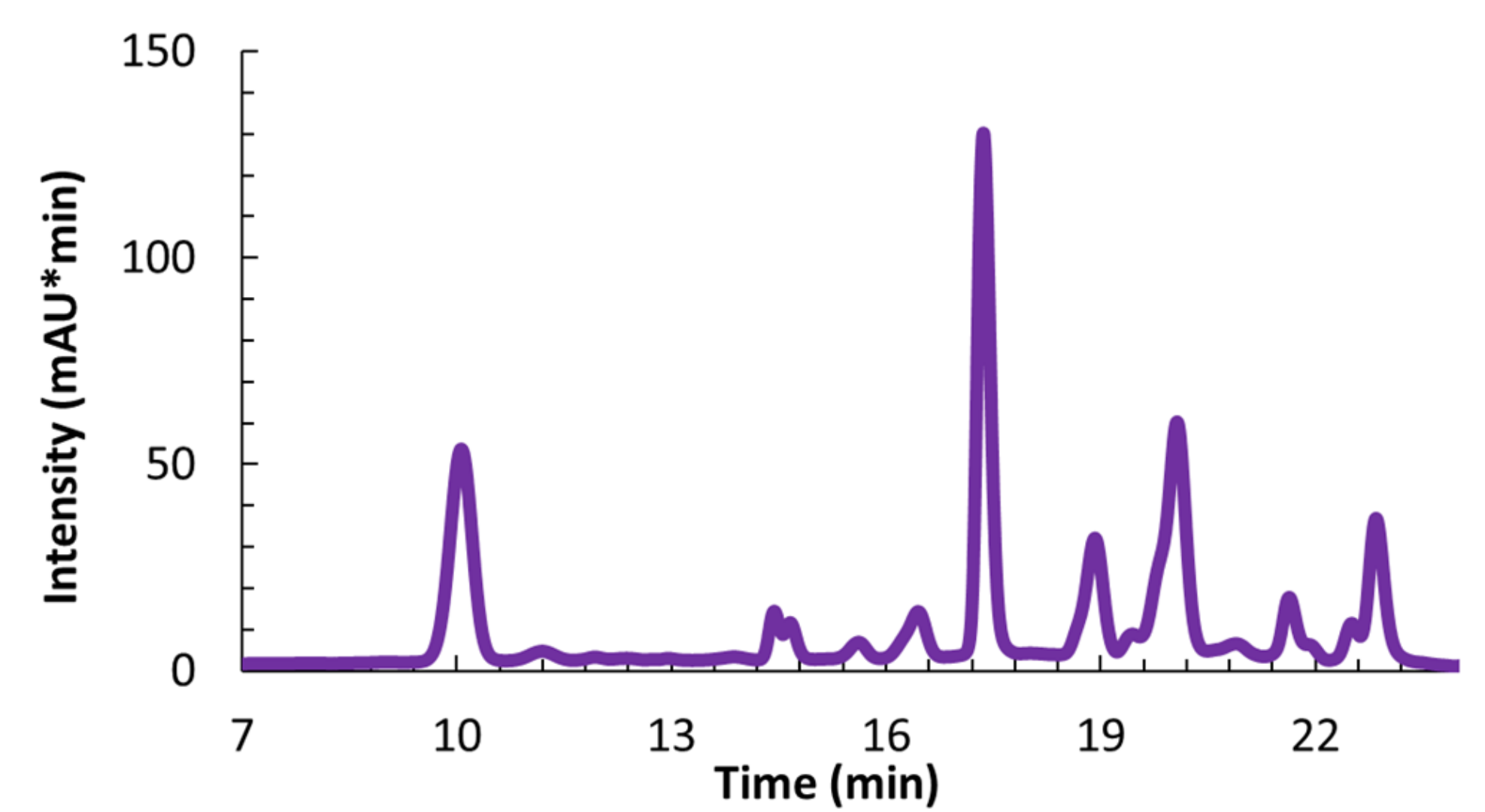
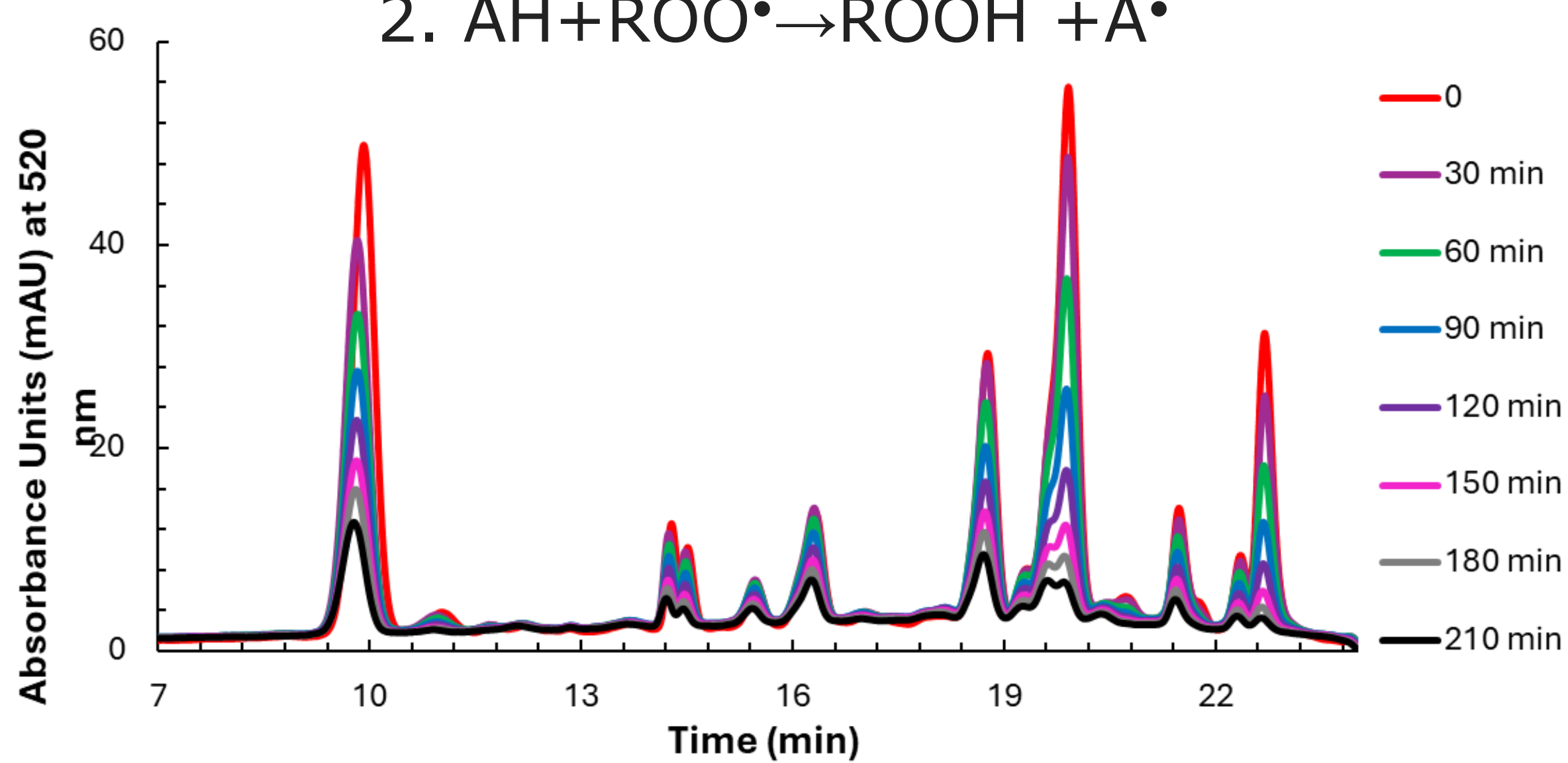
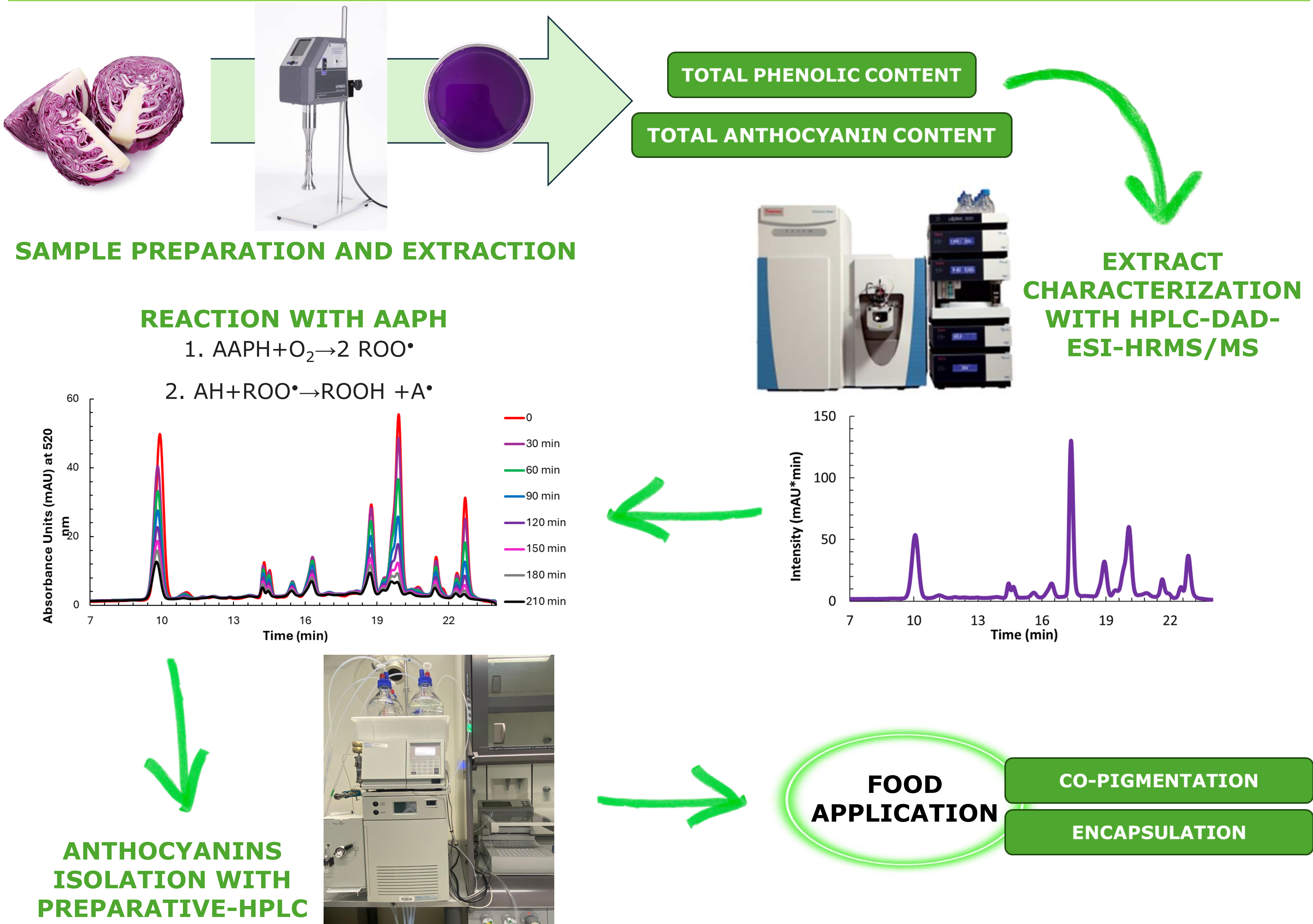
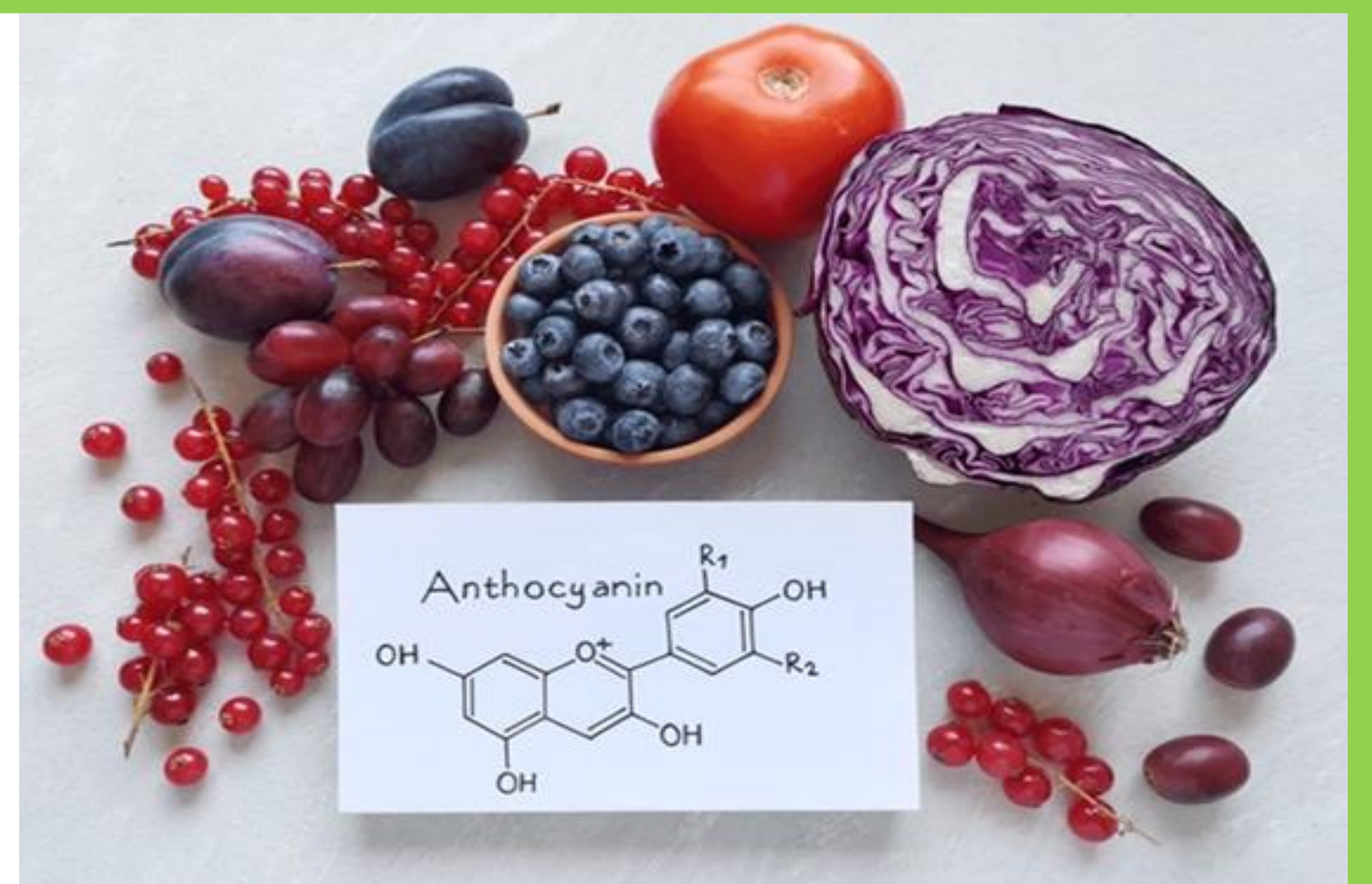
# Study of anthocyanins from red cabbage: antioxidant reactivity and food application

Claudia Lombroni (claudia.lombroni@unito.it, Claudia.Lombroni@student.unibz.it)

Department of Agricultural, Forest and Food Sciences, University of Turin, Grugliasco (TO)  
Faculty of Agricultural, Environmental and Food Sciences, Free University of Bozen, Bolzano (BZ)

Tutor: Prof.ssa Ksenia Morozova, Co-Tutor: Dott.ssa Lucrezia Angeli, Supervisor: Prof. Matteo Scampicchio  
Faculty of Agricultural, Environmental and Food Sciences, Free University of Bozen, Bolzano (BZ)

- Recent studies have highlighted the potential of **natural antioxidants** to replace synthetic antioxidants in the food industry
- Red cabbage is a rich source of **anthocyanins** with strong antioxidant activity.
- This research aims to provide novel insights in the potential of anthocyanins as natural alternatives to synthetic additives



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