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Czech J. Food Sci.

Šnebergrová J.,

Čížková H., Neradová

**E., Kapci B., Rajchi A.,
Voldřicht M.:**

Variability of characteristic components of aronia

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The variability of characteristic components of aronia (*Aronia melanocarpa*, black chokeberry) and to evaluate the chemical composition and quality of aronia products in order to complete the already available data and to facilitate authentication of fruit products were estimated. The mean values obtained for the set of aronia fruits were: soluble solids 19.9 ° Brix, titratable acidity 9.8 g malic acid/kg, formol number 11.9 ml 0.1M NaOH/100 g, ash 6.7 g/kg, phosphorus 0.34 g/kg, potassium 2.90 g/kg, calcium 0.27 g/kg, magnesium 0.16 g/kg, sucrose 0.10 g/kg, glucose 47.1 g/kg, fructose 37.8 g/kg, sorbitol 66.1 g/kg, malic acid 9.6 g/kg, citric acid 1.0 g/kg, quinic acid 5.0 g/kg, isocitric acid 0.02 g/kg. These values can potentially be a useful tool to determine

aronia content in foodstuffs or to determine adulteration of other fruit-based products with aronia. The most promising markers appeared to be the content of sorbitol, quinic acid and characteristic profile of anthocyanins measured by HPLC.

Keywords:

Aronia melanocarpa L.; chokeberry; chemical composition; authenticity

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