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[\[PDF \(48K\)\]](#) [\[References\]](#)**Radical-Scavenging Activities of Soybean Cultivars with Black Seed Coats**

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After the operation of boiling soybean [*Glycine max* (L.) Merr.], 1,1-diphenyl-2-picrylhydrazyl (DPPH) scavenging activities of soybean cultivars with different seed coat colors of yellow, green, red-brown, and black were investigated. The DPPH scavenging activities of soybean-boiled extracts and the remaining boiled soybeans were in the order of soybean cultivars with black seed coats . cultivars with red-brown seed coats . cultivars with green or yellow seed coats, and the activities were dependent on the anthocyanin contents in the cultivars. Since soybean cultivars with black seed coats containing anthocyanins had the highest DPPH scavenging activities, these radical-scavenging activities made them the most suitable materials for the soybean-boiled extracts and/or the boiled soybeans.

Keywords: [soybean-boiled extract](#), [boiled soybean](#), [black seed coat](#), [anthocyanin](#), [radical-scavenging activity](#)

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