



Agricultural Journals

Czech Journal of

FOOD SCIENCES

[home](#) [page](#) [about us](#) [contact](#)

[us](#)

Table of Contents

IN PRESS

CJFS 2014

CJFS 2013

CJFS 2012

CJFS 2011

CJFS 2010

CJFS 2009

CJFS 2008

CJFS 2007

CJFS 2006

CJFS 2005

CJFS 2004

CJFS 2003

CJFS 2002

CJFS 2001

CJFS Home

Editorial Board

For Authors

- **Authors Declaration**
- **Instruction to Authors**
- **Guide for Authors**
- **Copyright Statement**
- **Submission**

For Reviewers

- **Guide for Reviewers**
- **Reviewers Login**

Subscription

Czech J. Food Sci.

Tříška J., Houška M.:

Physical methods of

resveratrol induction in grapes and grape products – a review

Czech J. Food Sci., 30 (2012): 489-502

Trans-resveratrol ((*E*)-3,4',5-trihydroxystilbene) is a substance that is produced by a large number of plants as a phytoalexin and has a wide range of beneficial biological properties. Resveratrol has been credited as being potentially responsible for the “French paradox” – the observation that the French have a relatively low incidence of coronary heart disease, even though their diet is high in saturated fats. This review deals with the methods serving for the increase of the resveratrol content in wine products – wine and grape juices. The methods reviewed are UV irradiation of grapes and ozonisation of grapes. The discussed methods describe the ways of increasing resveratrol contents in grapes and wine using “natural” methods. Resveratrol is increased endogenously and therefore, it needs not be declared as the added substance on the product

Keywords:

trans-resveratrol; methods of
enrichments; UV irradiation;
ozonisation

[[fulltext](#)]

© 2011 [Czech Academy of Agricultural
Sciences](#)

XHTML1.1 VALID

CSS VALID