# Overview on: Managment of storage condition for freshly prepared red grapes juice for all seasons

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### **Abstract**

Red grape juice represents a natural combination. The red grape juice products is specific combinations of grape constituents provide us many uses. They are more efficient than green and black grapes. The Concord grapes had significantly higher antioxidant capacity. The pulp than in the cytosol approximately same amount. Recent research has suggested that skin of red grape product may help in maintaining heart health protect against aging associated disease neaurodegeneration. The majority of total antioxidant capacity of red grape. The whole grapes product specific combination of grape constituents provide us with the synergistics interaction leading to improved efficasy. The concord and purple grapes had the highest TAC when compared to the black and green grapes, whereas the red and green grapes had approximately the same total total antioxidant capacity. **Keywords**- Red grape juice, health Benefits, Crimson grapes.

# Introduction

Juices plays an important role in a health diet because they are a source of free sugars and micronutrients. Where we elaborated on a natural beverage based on red grape juice as a source of polyphenols and sugars, and has interesting organoleptic properties without chemical additives. Grape juice is a fruit juice obtained from crushing grapes Grape juice can be sweetened and preserved as a

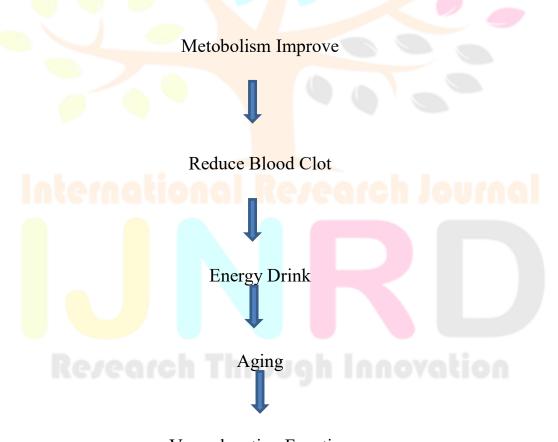
non-alcoholic drink beverage. This is nutritionally important, especially for babies, children, and sportsmen and in situations demanding urgent energy. Grape juice also contains antioxidants such as flavonoids, providing some health benefits. These antioxidants have been proven beneficial to the skin. Polyphenols, found in red grape skins, are believed to act as antioxidants, control blood pressure, and reduce blood clotsred wine. Grape juice improves the blood pressure. As we know that natural food product is healthier in today's lifestyle, they can be reduced many diseases now a days a natural food that are packed and distribute some procedures. the grape juice considered differentiated beverage with positive energy nutritional and bioactive effect. Some studies show that

flavonoid intake can have a protective effect on human and animal brains [19]. Recently, our group has described that oral administration of flavonoids, extracted from red and white grapes and from the olive tree, reduces the expression of brain genes involved in inflammation and oxidation mechanisms, whereas it increments the expression of Nrf2, a gene related to protection against oxidative stress. In the same way, preventive treatment with these natural flavonoids increases the activity of antioxidant enzymes and prevents lipid peroxidation in the brain of stressed mice.

# **GENERAL BENEFITS TO HEALTH**

Red Grapeare an excellent source of potassium, which encourages an alkaline blood balance and also stimulates the kidneys and regulates heartbeat. Cleansing the liver and removing the uric acid from the body. Protect each cell's DNA from damage. Reduction of platelet, aggregation, have also been reported.

# **Health Benefits of Juice**



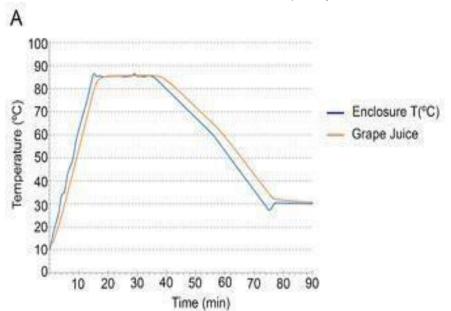
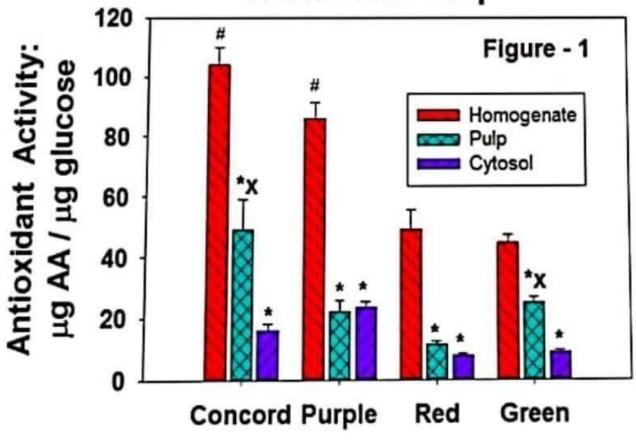




Fig.No.1

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# Total Antioxidant Activity of Different Grapes



# Grapes

Fig No-2

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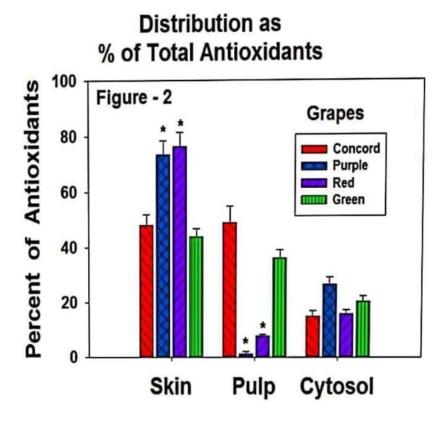


Fig.No-3





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Fig.No-4

# **Conclusion**

Red Grape juice improves the function of the cells in blood vessel linings more efficiently than wine.

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