

Title Anthocyanin profile of mayhaw (*Cretaeagus opaca*)
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Abstract

Mayhaw samples (Elite 2001, Texas Star 2000 and 1999) were harvested over a three-year period and analyzed for anthocyanin concentration, colour density, polymeric colour, and % polymeric compounds. Anthocyanins were separated by HPLC. All mayhaw samples from the three year period contained about 50% of cyanidin-3-glucoside, 10–21% cyanidin-3-galactoside, and less than 32% unidentified anthocyanins. The highest concentration of anthocyanins was detected in the Texas Star 1999 sample (about 7 mg/100 g) whereas Texas 2000 and Elite 2001 had 3.3 and 2.3 mg/100 g of anthocyanins, respectively. Colour density was lower in the Elite samples than the Texas. The polymeric anthocyanins and polymeric colour decreased in the Elite 2001 > Texas Star 2000 > Texas Star 1999 and the decrease was tentatively ascribed to sample age.