

## PHENOLIC COMPOUNDS, TANNINS AND ANTIOXIDANT ACTIVITY OF EXTRACTS AND INFUSIONS OF PASSIFLORA LEAVES FROM BRAZILIAN SAVANNAH

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Phenolic compounds in foods have attracted the attention of both the scientific community and the food industry, for its antioxidant potential. The teas from different plants are already well known by the population for its antioxidant properties, especially green tea. The aim of this study was to evaluate the contents of phenolic compounds, tannins and antioxidant activity of ethylic and aqueous extracts (infusions) of leaves of seven varieties of Passiflora, including three wild species (*P. nitida*, *P. setacea*, *P. tenuifila*) and four commercial varieties: EC20 (BRS Ouro Vermelho), GA2 (BRS Gigante Amarelo), AR1 (BRS Sol do cerrado) and *P. alata*. We also included commercial green tea (*Camellia sinensis*) and *Passiflora ssp*. For determination of total phenolics we used Folin-Ciocalteu method. Quantitative analysis of in vitro antioxidant activity was performed by the method of DPPH and FRAP, tannins analysis was made by the method of vanillin/HLC. The tannin content ranged from 0,07 to 5,083 mg of 1-CAE. g<sup>-1</sup> tea. The ethylic extract of green tea, *P. nitida* and the aqueous extract of green tea present the greatest results. The lower antioxidant activity was showed by the infusion of *Passiflora ssp* (0.655 ± 0.07 μmol. g<sup>-1</sup> FW) by FRAP method. For the DPPH method there was no statistical difference between the aqueous extracts of *Passiflora ssp* and *P. edulis* BRS Ouro Vermelho. In general, the ethyl extract were those with the highest total phenolic content, with the exception of the aqueous extract of green tea.