Aronia Scientific Articles – Composition of
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Title	Authors	Reference	URL Link
The influence of the extrusion process on the nutritional composition, physical properties and storage stability of black chokeberry pomaces	Witczak T, Stępień A, Gumul D, Witczak M, Fiutak G, Zięba T.	Food Chem. 2021 Jan 1;334:127548. doi: 10.1016/j.foodchem.2020.127548. Epub 2020 Jul 17.	The influence of the extrusion process on the nutritional composition, physical properties and storage stability of black chokeberry pomaces | Elsevier Enhanced Reader
Phenolic Composition, Mineral Content, and Beneficial Bioactivities of Leaf Extracts from Black Currant (Ribes nigrum L.), Raspberry (Rubus idaeus), and Aronia (Aronia melanocarpa)	Staszowska-Karkut M, Materska M.	Nutrients. 2020 Feb 12;12(2):463. doi: 10.3390/nu12020463.	Nutrients | Free Full-Text | Phenolic Composition, Mineral Content, and Beneficial Bioactivities of Leaf Extracts from Black Currant (Ribes nigrum L.), Raspberry (Rubus idaeus), and Aronia (Aronia melanocarpa) | HTML (mdpi.com)
Stability and structural characteristics of amylopectin nanoparticle-binding anthocyanins in Aronia melanocarpa	Tong Y, Deng H, Kong Y, Tan C, Chen J, Wan M, Wang M, Yan T, Meng X, Li L.	Food Chem. 2020 May 1;311:125687. doi: 10.1016/j.foodchem.2019.125687. Epub 2019 Oct 19.	Stability and structural characteristics of amylopectin nanoparticle-binding anthocyanins in Aronia melanocarpa - PubMed (nih.gov)
Aronia melanocarpa Fruits as a Rich Dietary Source of Chlorogenic Acids and Anthocyanins: (1)H-NMR, HPLC-DAD, and Chemometric Studies	Zielińska A, Siudem P, Paradowska K, Gralec M, Kaźmierski S, Wawer I.	Molecules. 2020 Jul 15;25(14):3234. doi: 10.3390/molecules25143234.	Aronia melanocarpa Fruits as a Rich Dietary Source of Chlorogenic Acids and Anthocyanins: 1H-NMR, HPLC-DAD, and Chemometric Studies (nih.gov)
Effects of Different Factors on Concentration of Functional Components of Aronia and Saskatoon Berries	Burdejova L, Tobolkova B, Polovka M.	Plant Foods Hum Nutr. 2020 Mar;75(1):83-88. doi: 10.1007/s11130-019-00780-4.	Effects of Different Factors on Concentration of Functional Components of Aronia and Saskatoon Berries | SpringerLink

The Effect of Plant Additives on the Stability of Polyphenols in Cloudy and Clarified Juices from Black Chokeberry (Aronia melanocarpa)	Sidor A, Drożdżyńska A, Brzozowska A, Szwengiel A, Gramza-Michałowska A.	Antioxidants (Basel). 2020 Aug 27;9(9):801. doi: 10.3390/antiox9090801.	Antioxidants | Free Full-Text | The Effect of Plant Additives on the Stability of Polyphenols in Cloudy and Clarified Juices from Black Chokeberry (Aronia melanocarpa) | HTML (mdpi.com)
Structural changes in mulberry (Morus Microphylla. Buckl) and chokeberry (Aronia melanocarpa) anthocyanins during simulated in vitro human digestion	Kim I, Moon JK, Hur SJ, Lee J.	Food Chem. 2020 Jul 15;318:126449. doi: 10.1016/j.foodchem.2020.126449. Epub 2020 Feb 21.	Structural changes in mulberry (Morus Microphylla. Buckl) and chokeberry (Aronia melanocarpa) anthocyanins during simulated in vitro human digestion - PubMed (nih.gov)
Composition and Antibacterial Activity of Aronia melanocarpa (Michx.) Elliot, Cornus mas L. and Chaenomeles superba Lindl. Leaf Extracts	Efenberger-Szmechtyk M, Nowak A, Czyżowska A, Kucharska AZ, Fecka I.	Molecules. 2020 Apr 25;25(9):2011. doi: 10.3390/molecules25092011.	Molecules | Free Full-Text | Composition and Antibacterial Activity of Aronia melanocarpa (Michx.) Elliot, Cornus mas L. and Chaenomeles superba Lindl. Leaf Extracts | HTML (mdpi.com)
Choline Chloride Based Natural Deep Eutectic Solvents as Extraction Media for Extracting Phenolic Compounds from Chokeberry (Aronia Melanocarpa)	Islamčević Razboršek M, Ivanović M, Krajnc P, Kolar M.	Molecules. 2020 Apr 1;25(7):1619. doi: 10.3390/molecules25071619.	Molecules | Free Full-Text | Choline Chloride Based Natural Deep Eutectic Solvents as Extraction Media for Extracting Phenolic Compounds from Chokeberry (Aronia melanocarpa) | HTML (mdpi.com)
Nanoencapsulation of synergistic antioxidant fruit and vegetable concentrates and their stability during in vitro digestion	Jeong SJ, Lee JS, Lee HG.	J Sci Food Agric. 2020 Feb;100(3):1056-1063. doi: 10.1002/jsfa.10110. Epub 2019 Nov 21.	Nanoencapsulation of synergistic antioxidant fruit and vegetable concentrates and their stability during in vitro digestion - Jeong - 2020 - Journal of the Science of Food and Agriculture - Wiley Online Library
Assessment of Antioxidants in Selected Plant Rootstocks	Magnus S, Gazdik F, Anjum NA, Kadlecova E, Lackova Z, Cernei N, Brtnicky M, Kynicky J, Klejdus B, Necas T, Zitka O.	Antioxidants (Basel). 2020 Mar 3;9(3):209. doi: 10.3390/antiox9030209.	Antioxidants | Free Full-Text | Assessment of Antioxidants in Selected Plant Rootstocks | HTML (mdpi.com)

Freeze-drying of black chokeberry pomace extract-loaded double emulsions to obtain dispersible powders	Eisinaitė V, Leskauskaitė D, Pukalskienė M, Venskutonis PR.	J Food Sci. 2020 Mar;85(3):628-638. doi: 10.1111/1750-3841.14995. Epub 2020 Feb 13.	Freeze-drying of black chokeberry pomace extract–loaded double emulsions to obtain dispersible powders - Eisinaitė - 2020 - Journal of Food Science - Wiley Online Library
Optimization of the Recovery of Anthocyanins from Chokeberry Juice Pomace by Homogenization in Acidified Water	Roda-Serrat MC, Andrade TA, Rindom J, Lund PB, Norddahl B, Errico M.	Waste Biomass Valorization. 2020 Jun 20:1-13. doi: 10.1007/s12649-020-01127-w. Online ahead of print.	Optimization of the Recovery of Anthocyanins from Chokeberry Juice Pomace by Homogenization in Acidified Water | SpringerLink
Effect of Vacuum Impregnation with Apple-Pear Juice on Content of Bioactive Compounds and Antioxidant Activity of Dried Chokeberry Fruit	Nawirska-Olszańska A, Pasławska M, Stępień B, Oziembłowski M, Sala K, Smorowska A.	Foods. 2020 Jan 20;9(1):108. doi: 10.3390/foods9010108.	Foods | Free Full-Text | Effect of Vacuum Impregnation with Apple-Pear Juice on Content of Bioactive Compounds and Antioxidant Activity of Dried Chokeberry Fruit | HTML (mdpi.com)
Aronia Berry Processing by Spray Drying: From Byproduct to High Quality Functional Powder	Vidović S, Ramić M, Ambrus R, Vladić J, Szabó-Révész P, Gavarić A.	Food Technol Biotechnol. 2019 Dec;57(4):513-524. doi: 10.17113/ftb.57.04.19.6369.	Aronia Berry Processing by Spray Drying: From Byproduct to High Quality Functional Powder (nih.gov)
Co-pigmentation of black chokeberry (Aronia melanocarpa) anthocyanins with phenolic co-pigments and herbal extracts	Klisurova D, Petrova I, Ognyanov M, Georgiev Y, Kratchanova M, Denev P.	Food Chem. 2019 May 1;279:162-170. doi: 10.1016/j.foodchem.2018.11.125. Epub 2018 Dec 6.	Co-pigmentation of black chokeberry (Aronia melanocarpa) anthocyanins with phenolic co-pigments and herbal extracts - ScienceDirect
Influence of Ripening Stage and Cultivar on Physicochemical Properties and Antioxidant Compositions of Aronia Grown in South Korea	Yang H, Kim YJ, Shin Y.	Foods. 2019 Nov 20;8(12):598. doi: 10.3390/foods8120598.	Foods | Free Full-Text | Influence of Ripening Stage and Cultivar on Physicochemical Properties and Antioxidant Compositions of Aronia Grown in South Korea | HTML (mdpi.com)

Black chokeberry (Aronia melanocarpa) polyphenols reveal different antioxidant, antimicrobial and neutrophil-modulating activities	Denev P, Číž M, Kratchanova M, Blazheva D.	Food Chem. 2019 Jun 30;284:108-117. doi: 10.1016/j.foodchem.2019.01.108. Epub 2019 Jan 23.	Black chokeberry (Aronia melanocarpa) polyphenols reveal different antioxidant, antimicrobial and neutrophil-modulating activities - ScienceDirect
Phenolic Composition, Radical Scavenging Activity and an Approach for Authentication of Aronia melanocarpa Berries, Juice, and Pomace	Rodríguez-Werner M, Winterhalter P, Esatbeyoglu T.	J Food Sci. 2019 Jul;84(7):1791-1798. doi: 10.1111/1750-3841.14660. Epub 2019 Jun 17.	Phenolic Composition, Radical Scavenging Activity and an Approach for Authentication of Aronia melanocarpa Berries, Juice, and Pomace - Rodríguez-Werner - 2019 - Journal of Food Science - Wiley Online Library
Chemical and bioactivity screening of subcritical water extracts of chokeberry (Aronia melanocarpa) stems	Švarc-Gajić J, Cerdà V, Clavijo S, Suárez R, Zengin G, Cvetanović A.	J Pharm Biomed Anal. 2019 Feb 5;164:353-359. doi: 10.1016/j.jpba.2018.11.006. Epub 2018 Nov 3.	Chemical and bioactivity screening of subcritical water extracts of chokeberry (Aronia melanocarpa) stems - PubMed (nih.gov)
Effect of the black chokeberry (Aronia melanocarpa (Michx.) Elliott) juice acquisition method on the content of polyphenols and antioxidant activity	Kobus Z, Nadulski R, Wilczyński K, Kozak M, Guz T, Rydzak L.	PLoS One. 2019 Jul 18;14(7):e0219585. doi: 10.1371/journal.pone.0219585. eCollection 2019.	Effect of the black chokeberry (Aronia melanocarpa (Michx.) Elliott) juice acquisition method on the content of polyphenols and antioxidant activity (plos.org)
Composition and physicochemical properties of dried berry pomace	Reißner AM, Al-Hamimi S, Quiles A, Schmidt C, Struck S, Hernando I, Turner C, Rohm H.	J Sci Food Agric. 2019 Feb;99(3):1284-1293. doi: 10.1002/jsfa.9302. Epub 2018 Sep 19.	Composition and physicochemical properties of dried berry pomace - Reißner - 2019 - Journal of the Science of Food and Agriculture - Wiley Online Library
Quality assessment of experimental cookies enriched with freeze-dried black chokeberry	Sady S, Sielicka-Różyńska M.	Acta Sci Pol Technol Aliment. 2019 Oct-Dec;18(4):463-471. doi: 10.17306/J.AFS.0686.	Quality assessment of experimental cookies enriched with freeze-dried black chokeberry - PubMed (nih.gov)
Intestinal absorption of black chokeberry cyanidin 3-glycosides is promoted by capsaicin and capsiate in a rat ligated small intestinal loop model	Takahashi A, Sakaguchi H, Higuchi O, Suzuki T, Chiji H.	Food Chem. 2019 Mar 30;277:323-326. doi: 10.1016/j.foodchem.2018.10.094. Epub 2018 Oct 22.	Intestinal absorption of black chokeberry cyanidin 3-glycosides is promoted by capsaicin and capsiate in a rat ligated small intestinal loop model - ScienceDirect

Activity-Guided Fractionation of Red Fruit Extracts for the Identification of Compounds Influencing Glucose Metabolism	Ostberg-Potthoff JJ, Berger K, Richling E, Winterhalter P.	Nutrients. 2019 May 24;11(5):1166. doi: 10.3390/nu11051166.	Activity-Guided Fractionation of Red Fruit Extracts for the Identification of Compounds Influencing Glucose Metabolism (nih.gov)
Activity-Guided Fractionation of Red Fruit Extracts for the Identification of Compounds Influencing Glucose Metabolism	Ostberg-Potthoff JJ, Berger K, Richling E, Winterhalter P.	Nutrients. 2019 May 24;11(5):1166. doi: 10.3390/nu11051166.	Activity-Guided Fractionation of Red Fruit Extracts for the Identification of Compounds Influencing Glucose Metabolism (nih.gov)
Optimisation of ultrasonic-assisted extraction of bioactive compounds from chokeberry pomace using response surface methodology	Sady S, Matuszak L, Błaszczyk A.	Acta Sci Pol Technol Aliment. 2019 Jul-Sep;18(3):249-256. doi: 10.17306/J.AFS.0673.	Sady S., Matuszak L., Błaszczyk A., 2019. Optimisation of ultrasonic-assisted extraction of bioactive compounds from chokeberry pomace using response surface methodology. Acta Sci.Pol. Technol. Aliment. 18 (3), 249-256 (actapol.net)
Impact of lactic acid fermentation on acids, sugars, and phenolic compounds in black chokeberry and sea buckthorn juices	Markkinen N, Laaksonen O, Nahku R, Kuldjärv R, Yang B.	Food Chem. 2019 Jul 15;286:204-215. doi: 10.1016/j.foodchem.2019.01.189. Epub 2019 Feb 7.	Impact of lactic acid fermentation on acids, sugars, and phenolic compounds in black chokeberry and sea buckthorn juices - ScienceDirect
Additive effect of walnut and chokeberry on regulation of antioxidant enzyme gene expression and attenuation of lipid peroxidation in d-galactose-induced aging-mouse model	Song EK, Park H, Kim HS.	Nutr Res. 2019 Oct;70:60-69. doi: 10.1016/j.nutres.2018.09.011. Epub 2018 Oct 4.	Additive effect of walnut and chokeberry on regulation of antioxidant enzyme gene expression and attenuation of lipid peroxidation in d-galactose-induced aging-mouse model - ScienceDirect
Chokeberry polyphenols preservation using spray drying: effect of encapsulation using maltodextrin and skimmed milk on their recovery following in vitro digestion	Ćujić-Nikolić N, Stanisavljević N, Šavikin K, Kalušević A, Nedović V, Samardžić J, Janković T.	J Microencapsul. 2019 Dec;36(8):693-703. doi: 10.1080/02652048.2019.1667448. Epub 2019 Sep 24.	Chokeberry polyphenols preservation using spray drying: effect of encapsulation using maltodextrin and skimmed milk on their recovery following in vitro digestion: Journal of Microencapsulation: Vol 36, No 8 (tandfonline.com)

Fermentation alters the bioaccessible phenolic compounds and increases the alpha-glucosidase inhibitory effects of aronia juice in a dairy matrix following in vitro digestion	Du X , Myracle AD .	Food Funct. 2018 May 23;9(5):2998-3007. doi: 10.1039/c8fo00250a.	Fermentation alters the bioaccessible phenolic compounds and increases the alpha-glucosidase inhibitory effects of aronia juice in a dairy matrix following in vitro digestion - Food & Function (RSC Publishing)
Evaluation of anthocyanins in Aronia melanocarpa/BSA binding by spectroscopic studies	Wei J, Xu D, Zhang X, Yang J, Wang Q.	AMB Express. 2018 May 2;8(1):72. doi: 10.1186/s13568-018-0604-5.	Evaluation of anthocyanins in Aronia melanocarpa /BSA binding by spectroscopic studies | AMB Express | Full Text (springeropen.com)
Preparative Purification of Polyphenols from Aronia melanocarpa (Chokeberry) with Cellular Antioxidant and Antiproliferative Activity	Gao N, Wang Y, Jiao X, Chou S, Li E, Li B.	Molecules. 2018 Jan 10;23(1):139. doi: 10.3390/molecules23010139.	Preparative Purification of Polyphenols from Aronia melanocarpa (Chokeberry) with Cellular Antioxidant and Antiproliferative Activity (nih.gov)
Comparative in vitro studies of the biological potential and chemical composition of stems, leaves and berries Aronia melanocarpa's extracts obtained by subcritical water extraction	Cvetanović A, Zengin G, Zeković Z, Švarc-Gajić J, Ražić S, Damjanović A, Mašković P, Mitić M.	Food Chem Toxicol. 2018 Nov;121:458-466. doi: 10.1016/j.fct.2018.09.045. Epub 2018 Sep 21.	Comparative in vitro studies of the biological potential and chemical composition of stems, leaves and berries Aronia melanocarpa's extracts obtained by subcritical water extraction - ScienceDirect
Browning Index of Anthocyanin-Rich Fruit Juice Depends on pH and Anthocyanin Loss More Than the Gain of Soluble Polymeric Pigments	Dorris MR, Voss DM, Bollom MA, Krawiec-Thayer MP, Bolling BW.	J Food Sci. 2018 Apr;83(4):911-921. doi: 10.1111/1750-3841.14106. Epub 2018 Mar 25.	Browning Index of Anthocyanin-Rich Fruit Juice Depends on pH and Anthocyanin Loss More Than the Gain of Soluble Polymeric Pigments - Dorris - 2018 - Journal of Food Science - Wiley Online Library
Antioxidant Potential of Fruit Juice with Added Chokeberry Powder (Aronia melanocarpa)	Šic Žlabur J, Dobričević N, Pliestić S, Galić A, Bilić DP, Voća S.	Molecules. 2017 Dec 5;22(12):2158. doi: 10.3390/molecules22122158.	Molecules | Free Full-Text | Antioxidant Potential of Fruit Juice with Added Chokeberry Powder (Aronia melanocarpa) | HTML (mdpi.com)
Inorganic Macro- and Micronutrients in "Superberries" Black Chokeberries (Aronia melanocarpa) and Related Teas	Juranović Cindrić I, Zeiner M, Mihajlov-Konanov D, Stingeder G.	Int J Environ Res Public Health. 2017 May 18;14(5):539. doi: 10.3390/ijerph14050539.	Inorganic Macro- and Micronutrients in “Superberries” Black Chokeberries (Aronia melanocarpa) and Related Teas (nih.gov)

Effect of UV-C Radiation, Ultra-Sonication Electromagnetic Field and Microwaves on Changes in Polyphenolic Compounds in Chokeberry (Aronia melanocarpa)	Cebulak T, Oszmiański J, Kapusta I, Lachowicz S.	Molecules. 2017 Jul 12;22(7):1161. doi: 10.3390/molecules22071161.	Molecules | Free Full-Text | Effect of UV-C Radiation, Ultra-Sonication Electromagnetic Field and Microwaves on Changes in Polyphenolic Compounds in Chokeberry (Aronia melanocarpa) | HTML (mdpi.com)
Protein-Tannin Interactions of Tryptic Digests of α-Lactalbumin and Procyanidins	Wang B, Heinonen M.	J Agric Food Chem. 2017 Jan 11;65(1):148-155. doi: 10.1021/acs.jafc.6b04256. Epub 2016 Dec 19.	Protein–Tannin Interactions of Tryptic Digests of α-Lactalbumin and Procyanidins | Journal of Agricultural and Food Chemistry (acs.org)
Unraveling Metabolic Variation for Blueberry and Chokeberry Cultivars Harvested from Different Geo-Climatic Regions in Korea	Sim I, Suh DH, Singh D, Do SG, Moon KH, Lee JH, Ku KM, Lee CH.	J Agric Food Chem. 2017 Oct 18;65(41):9031-9040. doi: 10.1021/acs.jafc.7b04065. Epub 2017 Oct 6.	Unraveling Metabolic Variation for Blueberry and Chokeberry Cultivars Harvested from Different Geo-Climatic Regions in Korea | Journal of Agricultural and Food Chemistry (acs.org)
Influence of juice processing factors on quality of black chokeberry pomace as a future resource for colour extraction	Vagiri M, Jensen M.	Food Chem. 2017 Feb 15;217:409-417. doi: 10.1016/j.foodchem.2016.08.121. Epub 2016 Aug 31.	Influence of juice processing factors on quality of black chokeberry pomace as a future resource for colour extraction - ScienceDirect
Chokeberry Pomace as a Determinant of Antioxidant Parameters Assayed in Blood and Liver Tissue of Polish Merino and Wrzosówka Lambs	Lipińska P, Atanasov AG, Palka M, Jóźwik A.	Molecules. 2017 Nov 7;22(11):1461. doi: 10.3390/molecules22111461.	Chokeberry Pomace as a Determinant of Antioxidant Parameters Assayed in Blood and Liver Tissue of Polish Merino and Wrzosówka Lambs (nih.gov)
Effects of Different Growing Regions on Quality Characteristics, Bioactive Compound Contents, and Antioxidant Activity of Aronia (Aronia melanocarpa) in Korea	Hwang ES, Thi ND.	Prev Nutr Food Sci. 2016 Sep;21(3):255-262. doi: 10.3746/pnf.2016.21.3.255. Epub 2016 Sep 30.	Effects of Different Growing Regions on Quality Characteristics, Bioactive Compound Contents, and Antioxidant Activity of Aronia (Aronia melanocarpa) in Korea (nih.gov)
Salal (Gaultheria shallon) and aronia (Aronia melanocarpa) fruits from Orkney: Phenolic content, composition and effect of wine-making	McDougall GJ, Austin C, Van Schayk E, Martin P.	Food Chem. 2016 Aug 15;205:239-47. doi: 10.1016/j.foodchem.20	Salal (Gaultheria shallon) and aronia (Aronia melanocarpa) fruits from Orkney: Phenolic content, composition and effect of wine-making - ScienceDirect

		16.03.025. Epub 2016 Mar 9.	
Bioavailability of anthocyanins and colonic polyphenol metabolites following consumption of aronia berry extract	Xie L, Lee SG, Vance TM, Wang Y, Kim B, Lee JY, Chun OK, Bolling BW.	Food Chem. 2016 Nov 15;211:860-8. doi: 10.1016/j.foodchem.2016.05.122. Epub 2016 May 19.	Bioavailability of anthocyanins and colonic polyphenol metabolites following consumption of aronia berry extract - ScienceDirect
Polyphenols and Volatile Compounds in Commercial Chokeberry (Aronia melanocarpa) Products	Romani A, Vignolini P, Ieri F, Heimler D.	Nat Prod Commun. 2016 Jan;11(1):99-102.	Polyphenols and Volatile Compounds in Commercial Chokeberry (Aronia melanocarpa) Products - PubMed (nih.gov)
Downstream valorization and comprehensive two-dimensional liquid chromatography-based chemical characterization of bioactives from black chokeberries (Aronia melanocarpa) pomace	Brazdauskas T, Montero L, Venskutonis PR, Ibañez E, Herrero M.	J Chromatogr A. 2016 Oct 14;1468:126-135. doi: 10.1016/j.chroma.2016.09.033. Epub 2016 Sep 15.	Downstream valorization and comprehensive two-dimensional liquid chromatography-based chemical characterization of bioactives from black chokeberries (Aronia melanocarpa) pomace - ScienceDirect
First Report of Leaf Spot Caused by Alternaria tenuissima on Black Chokeberry (Aronia melanocarpa) in Korea	Wee JI, Park JH, Back CG, You YH, Chang T.	Mycobiology. 2016 Sep;44(3):187-190. doi: 10.5941/MYCO.2016.44.3.187. Epub 2016 Sep 30.	First Report of Leaf Spot Caused by Alternaria tenuissima on Black Chokeberry (Aronia melanocarpa) in Korea. - Abstract - Europe PMC
Effect of the Production of Dried Fruits and Juice from Chokeberry (Aronia melanocarpa L.) on the Content and Antioxidative Activity of Bioactive Compounds	Oszmiański J, Lachowicz S.	Molecules. 2016 Aug 22;21(8):1098. doi: 10.3390/molecules21081098.	Effect of the Production of Dried Fruits and Juice from Chokeberry (Aronia melanocarpa L.) on the Content and Antioxidative Activity of Bioactive Compounds (nih.gov)
Effects of drying methods on contents of bioactive compounds and antioxidant activities of black chokeberries (Aronia melanocarpa)	Thi ND, Hwang ES.	Food Sci Biotechnol. 2016 Feb 29;25(1):55-61. doi: 10.1007/s10068-016-0008-8. eCollection 2016.	Effects of drying methods on contents of bioactive compounds and antioxidant activities of black chokeberries (Aronia melanocarpa) | SpringerLink

Stability of polyphenols in chokeberry juice treated with gas phase plasma	Bursać Kovačević D, Gajdoš Kljusurić J, Putnik P, Vukušić T, Herceg Z, Dragović-Uzelac V.	Food Chem. 2016 Dec 1;212:323-31. doi: 10.1016/j.foodchem.2016.05.192. Epub 2016 Jun 1.	Stability of polyphenols in chokeberry juice treated with gas phase plasma - ScienceDirect
Optimization of polyphenols extraction from dried chokeberry using maceration as traditional technique	Ćujić N, Šavikin K, Janković T, Pljevljakušić D, Zdunić G, Ibrić S.	Food Chem. 2016 Mar 1;194:135-42. doi: 10.1016/j.foodchem.2015.08.008. Epub 2015 Aug 4.	Optimization of polyphenols extraction from dried chokeberry using maceration as traditional technique - ScienceDirect
Authentication of Punica granatum L.: Development of SCAR markers for the detection of 10 fruits potentially used in economically motivated adulteration	Marieschi M, Torelli A, Beghé D, Bruni R.	Food Chem. 2016 Jul 1;202:438-44. doi: 10.1016/j.foodchem.2016.02.011. Epub 2016 Feb 2.	Authentication of Punica granatum L.: Development of SCAR markers for the detection of 10 fruits potentially used in economically motivated adulteration - PubMed (nih.gov)
Anthocyanin-rich Phytochemicals from Aronia Fruits Inhibit Visceral Fat Accumulation and Hyperglycemia in High-fat Diet-induced Dietary Obese Rats	Takahashi A, Shimizu H, Okazaki Y, Sakaguchi H, Taira T, Suzuki T, Chiji H.	J Oleo Sci. 2015;64(12):1243-50. doi: 10.5650/jos.ess15181. Epub 2015 Nov 19.	Anthocyanin-rich Phytochemicals from Aronia Fruits Inhibit Visceral Fat Accumulation and Hyperglycemia in High-fat Diet-induced Dietary Obese Rats (jst.go.jp)
Identification and characterization of a dipeptidyl peptidase IV inhibitor from aronia juice	Kozuka M, Yamane T, Nakano Y, Nakagaki T, Ohkubo I, Ariga H.	Biochem Biophys Res Commun. 2015 Sep 25;465(3):433-6. doi: 10.1016/j.bbrc.2015.08.031. Epub 2015 Aug 18.	Identification and characterization of a dipeptidyl peptidase IV inhibitor from aronia juice : HUSCAP (hokudai.ac.jp)
Harvest date affects aronia juice polyphenols, sugars, and antioxidant activity, but not anthocyanin stability	Bolling BW, Taheri R, Pei R, Kranz S, Yu M, Durocher SN, Brand MH.	Food Chem. 2015 Nov 15;187:189-96. doi: 10.1016/j.foodchem.2015.04.106. Epub 2015 Apr 23.	Harvest date affects aronia juice polyphenols, sugars, and antioxidant activity, but not anthocyanin stability - ScienceDirect
Chokeberry (Aronia melanocarpa (Michx.) Elliot) concentrate inhibits NF-κB and synergizes with selenium to	Appel K, Meiser P, Millán E, Collado JA, Rose T, Gras CC, Carle R, Muñoz E.	Fitoterapia. 2015 Sep;105:73-82. doi: 10.1016/j.fitote.2015.06.009. Epub 2015 Jun 14.	Chokeberry (Aronia melanocarpa (Michx.) Elliot) concentrate inhibits NF-κB and synergizes with selenium to inhibit the release

inhibit the release of pro-inflammatory mediators in macrophages			of pro-inflammatory mediators in macrophages - PubMed (nih.gov)
Phenolic Content, Antioxidant Capacity and Quality of Chokeberry (Aronia melanocarpa) Products	Tolić MT, Jurčević IL, Krbavčić IP, Marković K, Vahčić N.	Food Technol Biotechnol. 2015 Jun;53(2):171-179. doi: 10.17113/ftb.53.02.15.3833.	Phenolic Content, Antioxidant Capacity and Quality of Chokeberry (Aronia melanocarpa) Products (nih.gov)
Computer-Assisted Structure Elucidation of Black Chokeberry (Aronia melanocarpa) Fruit Juice Isolates with a New Fused Pentacyclic Flavonoid Skeleton	Naman CB, Li J, Moser A, Hendrycks JM, Benatrehina PA, Chai H, Yuan C, Keller WJ, Kinghorn AD.	Org Lett. 2015 Jun 19;17(12):2988-91. doi: 10.1021/acs.orglett.5b01284. Epub 2015 Jun 1.	ol5b01284 1..4 (acs.org)
Modeling and optimization of ultrasound-assisted extraction of polyphenolic compounds from Aronia melanocarpa by-products from filter-tea factory	Ramić M, Vidović S, Zeković Z, Vladić J, Cvejin A, Pavlić B.	Ultrason Sonochem. 2015 Mar;23:360-8. doi: 10.1016/j.ultsonch.2014.10.002. Epub 2014 Oct 17.	Modeling and optimization of ultrasound-assisted extraction of polyphenolic compounds from Aronia melanocarpa by-products from filter-tea factory - ScienceDirect
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