

Potential Use of Flowers of *Robinia Pseudoacacia* L.

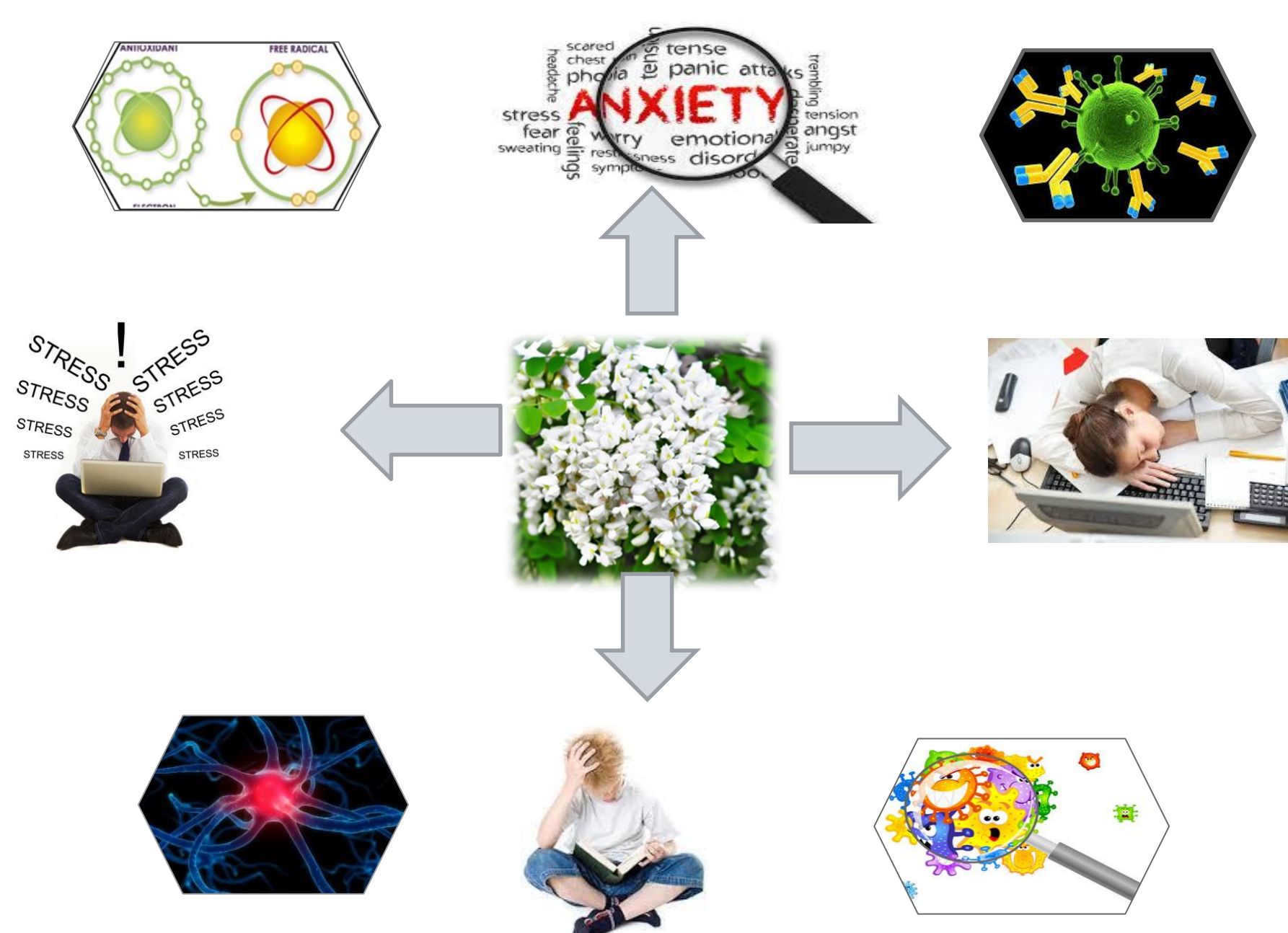
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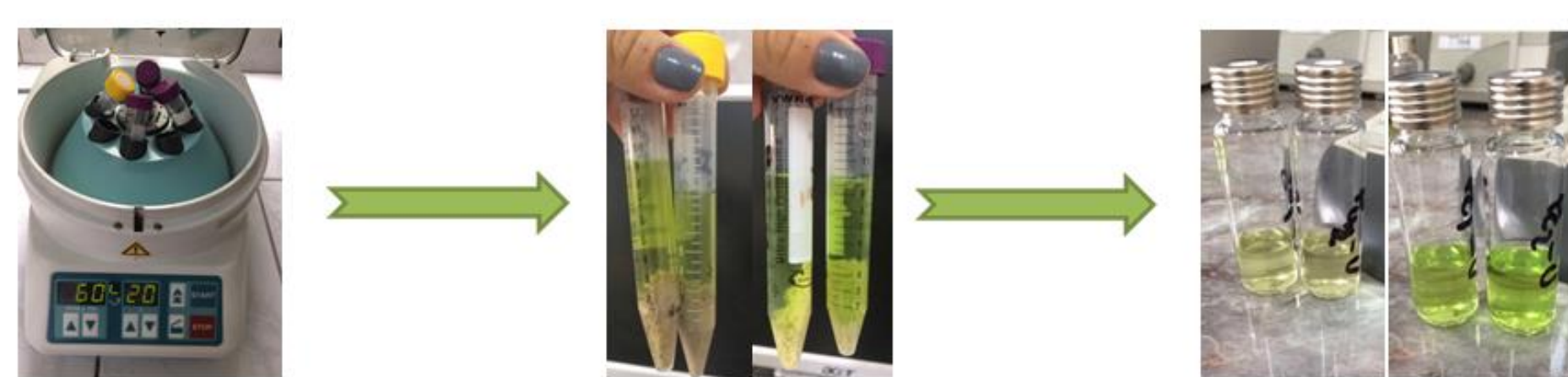
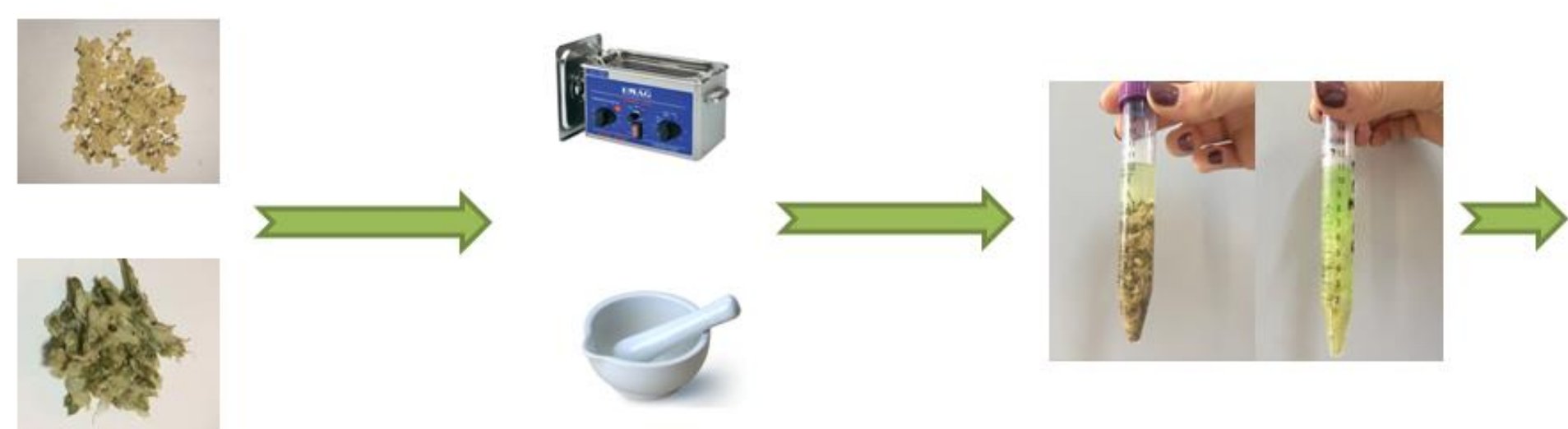


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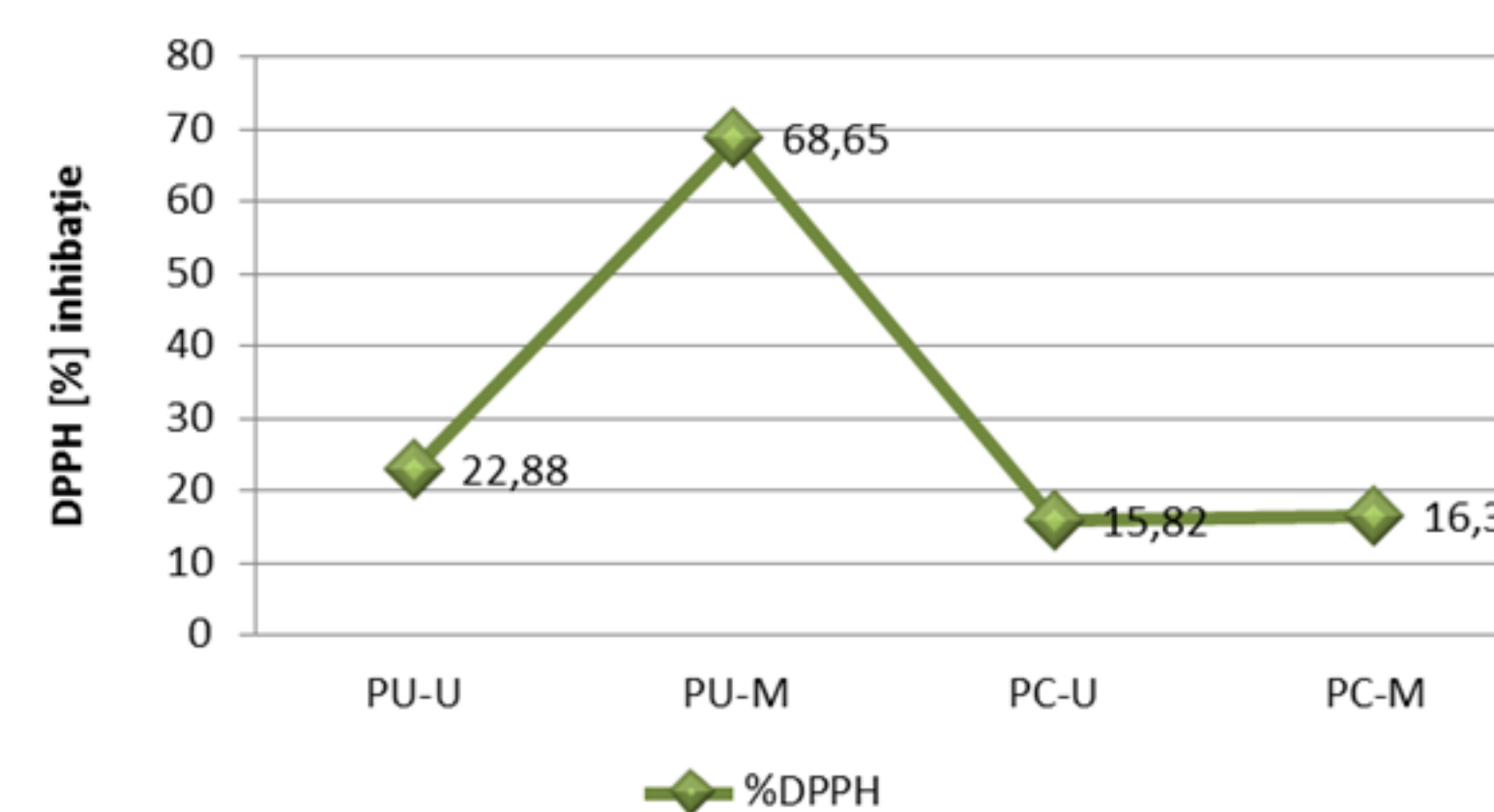
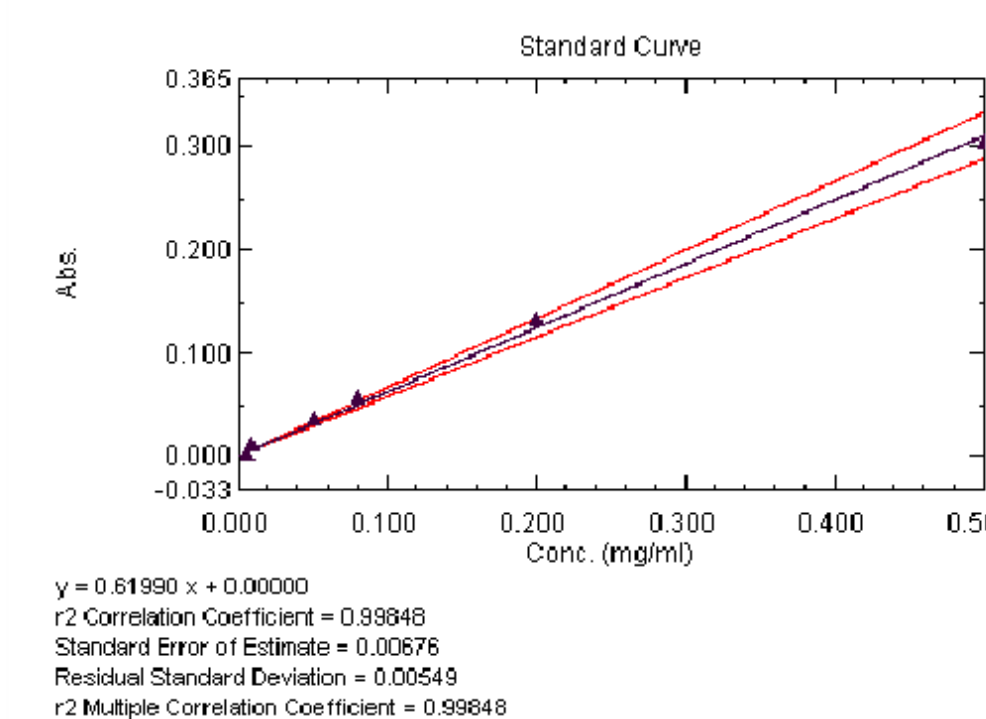
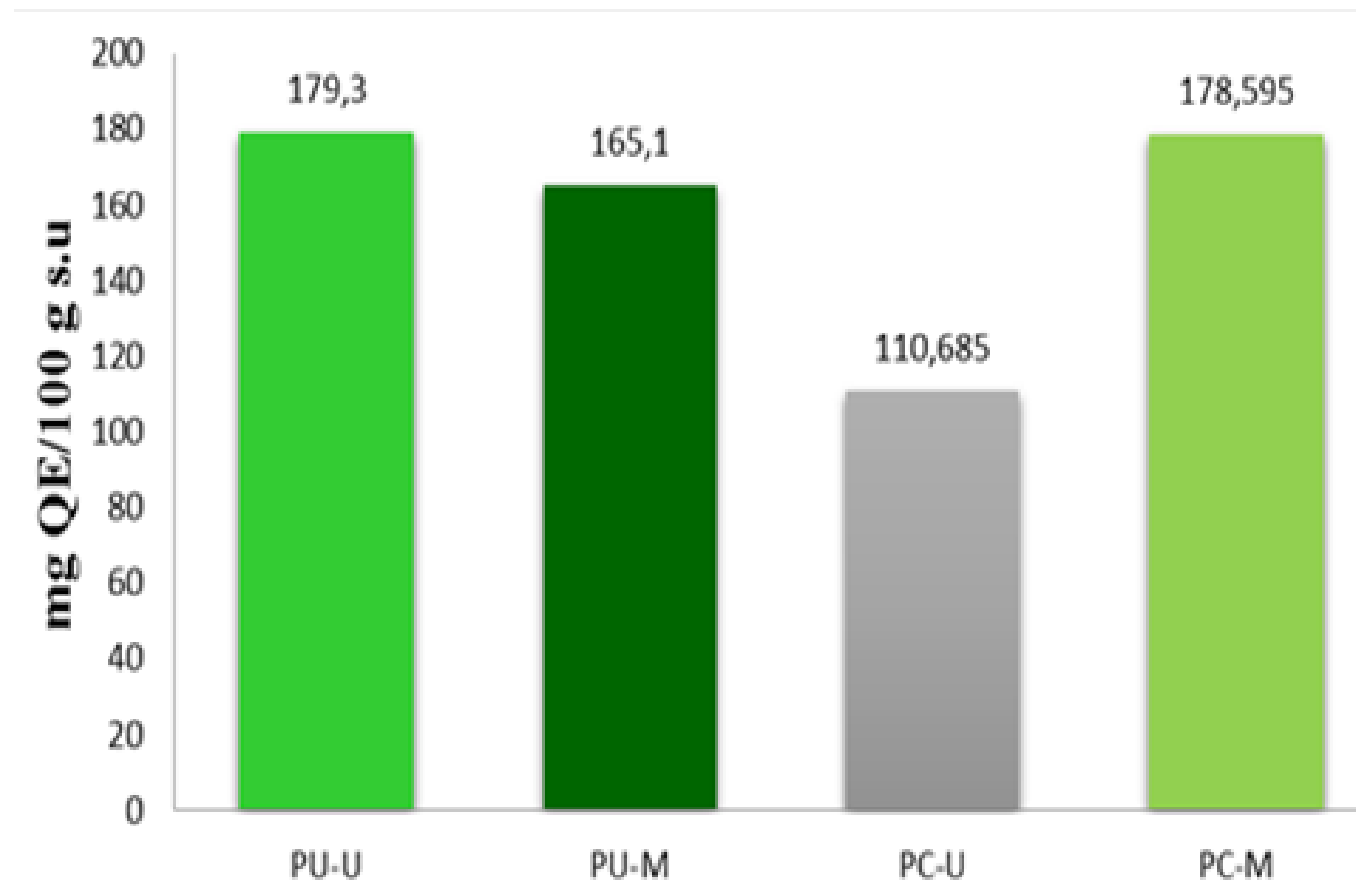
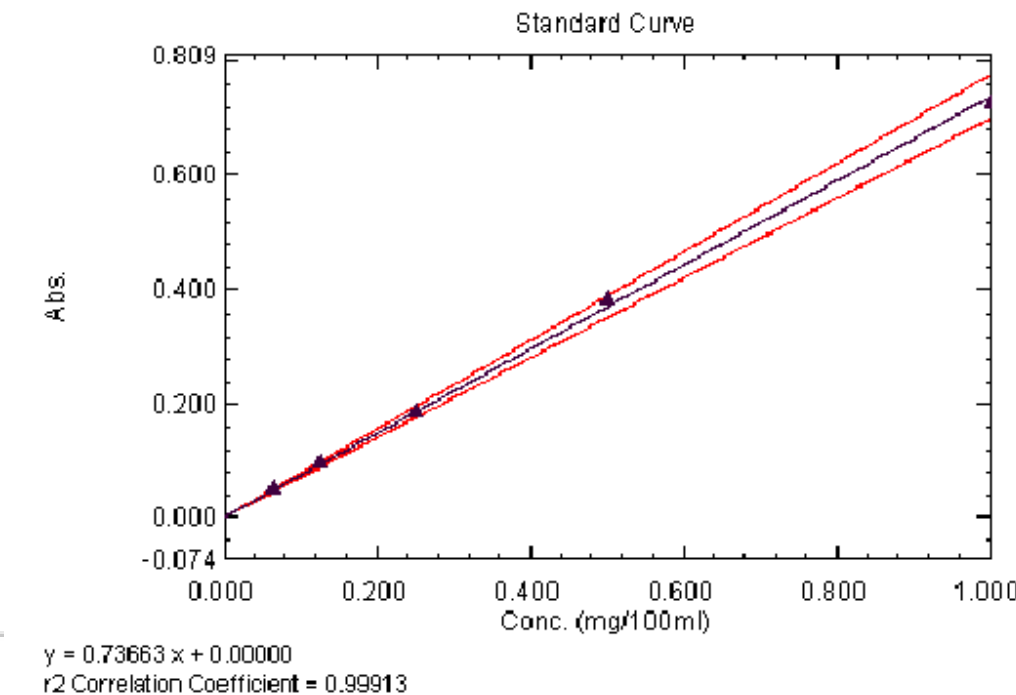
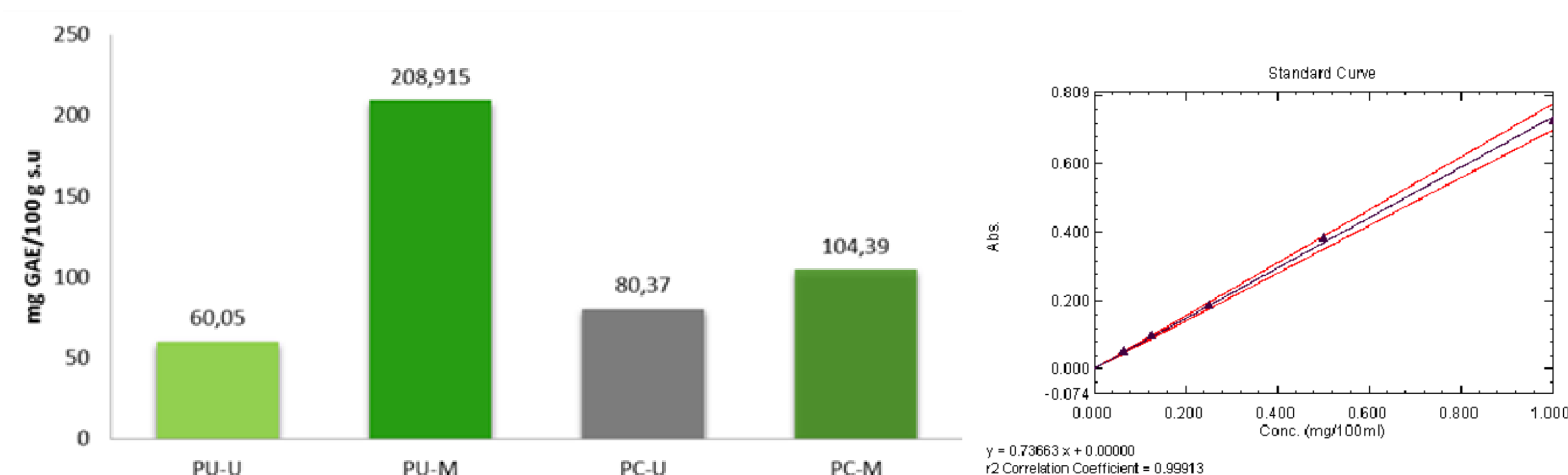
The genus *Robinia* L. are shrubs characterized by white or pink flowers with an intensive, distinctive, and sweet aroma. The flowers of *Acacia* (*Robinia Pseudoacacia* L.) are used in the food and traditional medicine, due to their diuretic, sedative, and anti-inflammatory properties. The main bioactive compounds are robinina, acaciina, flavonoids, glycosides, sugars, tannins, various volatile oils, as well as chlorogenic and caffeic acid. The purpose of this study was the determination of biologically active compounds from acacia flowers.



Materials and Methods



Results



Conclusions

- ✓ The ethanol extract from flowers of *Robinia Pseudoacacia* L. shows a moderate antioxidant capacity
- ✓ The *Acacia* flowers could be used as a raw material in the preparation of cakes or functional products as sources of antioxidants



Contact Information

