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**Title : Estimation of Polyphenol Content in Frenchbean seeds****Author(s) :** Amruta Sapre <sup>a</sup>, R.P. Srivastava <sup>b</sup>**Institution :** <sup>a</sup> Department of Science (Biochemistry), Dr.BMN College of Home Science, Mumbai, Maharashtra, India, <sup>b</sup> Indian Institute of Pulses Research, Kanpur, Uttar Pradesh, India**Keywords :** *Polyphenols, Frenchbean, Anti-nutrient, Non-nutritional compounds*

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**Introduction:**

Polyphenols are phenolic compounds which are largely present in various plants and plant foods. They are a large group of compounds which range from simple phenols to complex substances in plant foods traditionally phenolic compounds in foods have been considered as non-nutritional or antinutritional compounds because of the adverse effect of tannins, one type of phenols, on protein digestibility. Recent research however, shows that phenolic compounds in foods are extremely useful antioxidants as well as immunity boosters. This experimental study is based on quantitative estimation of polyphenols present in various samples of Frenchbean seeds.

**Methodology:**

Polyphenols were estimated with the help of Folin-Denis reagent. Polyphenols give colored compound as a result of the reaction with Denis reagent. For estimation of phenolic compounds, tannic acid was used as standard.

**Results:**

Results for polyphenol estimation in Frenchbean seeds were in between 0.60- 1.5%. Results were calculated on dry weight basis.

**Conclusion:**

The potential benefits of these compounds especially their antioxidant properties and their role in the prevention of various diseases, role in boosting immunity against diseases is a major area of research. This study gives an overview of polyphenolic content of Frenchbean seeds. Various varieties of Frenchbean seeds can be selected according to presence of moderate amounts of phenolic compounds present in them. Consumption of such varieties will be better as, the threat to protein digestibility will be limited but disease resistance will be provided to the plant itself and antioxidant properties are beneficial for the consumer.

**References:**

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