

## Analysis of antioxidant activity of adulterated wines

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### Abstract

The purpose of the given work was to study some basic physical and chemical parameters, which contribute to antioxidant activity of red wines; to identify the additional physical-chemical parameters, needed for characterizing red grape wines; as well as to forecast the limits of total antioxidant activity of adulterated red wines. There have been investigated 25 samples of red wines in which synthetic dye was found. On the basis of the obtained data correlation has been found between total antioxidant activity and some physical-chemical parameters of adulterated wines; and the lower level of total antioxidant activity for red grape wines has been established.