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The antioxidant properties of lipid extracts of sea cucumbers

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Abstract

Chemiluminescence method was used to estimate the activity and quantitative content of natural antioxidants in lipid extracts of sea cucumbers *Eupentacta fraudatrix*. The presence of two types of antioxidants, the rate constants of reactions whose interaction with peroxyradicals ethylbenzene (k_7) have values 10^6 and $3.6 \cdot 10^3$ $mol \cdot l^{-1} s^{-1}$ has been shown.

A kinetic scheme (mathematical model) was proposed that adequately describes the effect of lipid supplements containing two antioxidants with very different values of k_7 on the model process of free radical oxidation of ethylbenzene.