

()

(Vitis vinifera L.)

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:

(Picied)

(Resveratrol)

(Aromatic compounds)

Cis and trans)

(Stilbenes)

(Phytoalexins)

(isomers

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(In vitro)

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()) (Arachaceae) (Pinaceae) (Vitaceae)

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(*Arachis hypogaea*)

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(*Vitis vinifera*)

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(Moscadineae)

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(HPLC)

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- 4. Antagoniste
 - 5. Estrogen Receptor
 - 6. Flavanols
 - 7. Flavonols
 - 8. Hydroxybenzioc

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- 1. Anti-allergenic
 - 2. β -hexosaminidas
 - 3. Histamine

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(Veraison)

(Pinot Noir)

(Gamay)

(Chardoni)

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(Petrostilbene)

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(*Vitis rupestris*)

Vitis)

(*Vitis cineria*)

(*labrusca*)

- 5-30 min. 5% acetic acid, 20% methanol, 75% water, flow rate 0.5 mL/min
 - 30-45 min. 5% acetic acid, 45% methanol, 50% water, flow rate 0.5 mL/min
 - 45-55min. Condition returning to initial condition (5% acetic acid, 15% methanol, 80% water, flow rate 0.4 mL/min) for column treatment to next injection
- Maximum wavelength for detection: 306 nm

(Retention time)
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/ a	/ a
/ b	/ b
(P < /) . *	

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(SAS)

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*	(
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/ a	/ a
/ b	/ b
(P < /) . *	

LF-) (UVIttec)

(206-LS, 6W-254 Tube

Stilbene)

(syntase

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/ b	/ c
/ d	/ d
/ f	/ f
/ a	/ a
/ c	/ b
/ e	/ e

(P < /). *

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/ c	/ b	/ a
/ c	/ b	/ a

(P < /). *

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*	()
b /	b /
/ b	a /
(P < /). *	

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