

Anthocyanins Content in Strawberries from Organic and Integrated Agriculture

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Abstract

The anthocyanins composition of strawberry fruits from Record and MT 99.20.1 varieties were analyzed as a function of the agriculture system (integrated and organic) and plant type (cold stored and fresh plug). Two harvest years were also considered. The strawberry varieties Record and MT 99.20.1 were characterized by the same four main anthocyanins (pelargonidin-3-glucoside, pelargonidin-3-glucoside-succinate, and pelargonidin-3-rutinoside e cyanidin-3-glucoside). Pel-3-glu represented 80% of the total anthocyanins in MT 99.20.1 and about 65% in Record. Variety and harvest year affected the anthocyanins content, but it was impossible to individuate an effect of the cultivation system and plan type.