

**DETERMINATION OF THE TOTAL ANTIOXIDANT CAPACITY AND
TOTAL ANTHOCYANIN CONTENT OF GUNDELIA TOURNEFORTII
(L.) ROOTS OF METHANOL EXTRACTS AGAINST TO MDA**

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Antioxidants compound that stop the formation of the free radicals or dispel negative effects of items. This, to do inhibited the radical reaction systems. or non-toxic products there is no turning it on. The most of antioxidants found in foods with an antioxidant-rich diet, free radicals and active oxygen consisting of which is the basis of disease oxidative damage can be prevented. This nutrition-type especially fruits vegetables natural antioxidant resources. Plants numerous occurring compounds are useful as naturally antioxidant, ranging from alpha tocopherol and beta carotene, vitamin C phenolic, flavonoid. *Fructus jujubae* is thought one of plants with strong content. *Fructus jujubae* in the family Rhamnaceae. Traditionally for antifungal, antibacterial, antiulcer, anti-inflammatory, sedative. This work, performed to determination of antioxidant vitamin (A, D,E, K,C) levels of *Fructous jujubae* methanol extract against to MDA (Malondialdehyde), which it indicator of lipid peroxidation. The plant obtained from a plant seller in Elazığ. Extracted from plants was performed using methanol solvent. Extraction process was done of plant parts by weight of 2 grams in weight was 10 times the solvents. While the MDA analysis determined to as spectrophotometrically which it Shimadzu model UV 1400 spectrophotometer, antioxidant vitamins was carried out by the same brand HPLC. MDA measurements using as standard Fenton, Quercetin, Resveratrol with MDA-TBARS method, vitamins analysis using the methods was determined. While the MDA levels was 43,59±0,61, control groups 14,95±0,74 Fenton reagent 71,99±1,12, Quercetin 15,12±0,21, Resveratrol 69,69±0,27 levels were determined. Antioxidant vitamin levels respectively, K1 0,08±0,03, E(RTOK) 0,21±0,33, D2 1,01±0,03, A(ATOK) 5,05±1,46, C 6,95±0,05. Consequently; we believed that its frequent ingestion may reduce oxidative stress may be protective against the disease.

Keywords: *Fructus jujube*, antioxidant vitamin, anthocyanin content

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