

Title:	A process for the isolation antioxidant rich fraction from grape seeds
Abstract:	The present invention relates to a process for the isolation of antioxidant fraction from grape seeds. Lipid peroxidation is one of the major reasons for deterioration of food products during the processing and storage. The addition of antioxidants is a method of increasing the shelf life, especially of lipids and lipid containing foods. Synthetic antioxidants, such as butylated hydroxyanisole (BHA) and butylated hydroxytoluene.