

<b>Title:</b>	An improved process for the isolation of antioxidants from grape seeds
<b>Abstract:</b>	The present invention relates to an improved process for the isolation of antioxidants from grape seeds. In the prior art processes the phenolic content is only 30 to 40% and uses chlorine and chlorinated hydrocarban as solvents which are corcinogenic. The use of synthetic antioxidants such is also toxicologically harmful. The method of extraction of procyanidins using water gives high yield of phenolic content and avoids use of other chemical additives.