



of cancer by dietary phytochemicals is a promising approach. Further investigation is needed to confirm these preliminary results.

COFFEE SILVERSKIN EXTRACT PROTECTS AGAINST BENZO (A) PYRENE INDUCED DNA DAMAGE

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INTRODUCTION: Benzo(a) pyrene (B(a)P) is a chemical carcinogen present in cigarette smoke and in thermally processed foods. B(a)P acts as a genotoxic carcinogen by forming DNA adducts. Several scientific reports have showed the usefulness of plant extracts in the prevention of B(a)P induced cancer in animals by various mechanisms including the prevention of the antioxidant status. Coffee silverskin, the only by-product of coffee roasting, contains phytochemicals possessing antioxidant character such as chlorogenic acid (CGA). The extract (WO/2013/004873)^[1] prepared from Arabica coffee silverskin (ACSE) is enriched in CGA and possesses high antioxidant power. ACSE may present chemoprotective

AN: The aim of the present study was to investigate the chemoprotective potential of ACSE against B(a)P induced DNA damage in HepG2 cells and to find out the contribution of CGA in ACSE as a chemoprotective agent.

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