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(54) **SPENT HOP PRODUCTS, THEIR CONTENT IN STILBENES AND THEIR USE AS ANTIOXIDANT FOR COMESTIBLE PRODUCTION**

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(57) **ABSTRACT**

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A method of producing a comestible by adding spent hop material during the production of the comestible, wherein the stilbenes and flavanoids contained in the spent hop material act as quenchers of oxygen resulting in an improved flavor stability of the comestible, and wherein the surviving stilbenes present in the comestible provide additional anti-oxidative properties to the comestible, leading to health benefits for the consumer.

