## **Journal of Nutrition and Dietetics**

## I d c

In recent years, antioxidants have garnered signi cant attention for their potential health bene ts, particularly their role in protecting the body from oxidative stress and in ammation. Oxidative stress occurs when there is an imbalance between free radicals and antioxidants in the body, leading to cell damage. is process has been linked to a range of chronic diseases, including heart disease, diabetes, and cancer. Antioxidants, found abundantly in a variety of foods [1], are compounds that neutralize free radicals and help mitigate oxidative stress. Consuming a diet rich in antioxidants is crucial for supporting overall health and preventing disease. is article explores the importance of antioxidants, the types of antioxidant-rich foods, and the bene ts they o er for health.

## WaAA da

Antioxidants are naturally occurring compounds that help protect the body from the harmful e ects of free radicals. Free radicals are unstable molecules produced during normal metabolic processes or as a result of environmental stressors like pollution, smoking, and UV radiation [2]. If not neutralized, free radicals can damage cells, proteins, and DNA, contributing to aging and the development of various chronic diseases.

ere are many types of antioxidants, including vitamins (like vitamin C and vitamin E), minerals (such as selenium and zinc), and phytochemicals (like avonoids, carotenoids, and polyphenols).

ese antioxidants work together to neutralize free radicals, reducing oxidative damage and supporting the body's ability to repair itself [3].

## T A da -R c F d

Incorporating a variety of antioxidant-rich foods into your diet is one of the best ways to protect your body from oxidative stress and promote overall health. Here are some of the top food sources of antioxidants:

**B** : Berries, such as blueberries, strawberries, raspberries, and blackberries, are among the richest sources of antioxidants. ey are packed with avonoids, particularly anthocyanins, which give them their vibrant colors. ese compounds are known for their ability to ght oxidative [4] stress and reduce in ammation. Blueberries, in particular, have been extensively studied for their cognitive bene ts, as they may improve memory and brain function.

N a d d : Nuts and seeds, including almonds, walnuts, sun ower seeds, and axseeds, are excellent sources of vitamin 4,he

Da c c a : Dark chocolate, particularly varieties that contain at least 70% cocoa, is rich in avonoids, especially epicatechins, which have strong antioxidant properties. ese compounds are associated