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Comparison of Antioxidative and Chelating Effects of Daidzein and Daidzin on Protein Oxidative Modification by Copper *In Vitro*

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Daidzein and its glycoside daidzin are isoflavones. Their antioxidative effects were compared *in vitro*. Although both compounds inhibited protein oxidative modification by copper, the inhibitory effect of daidzein was stronger than that of daidzin. Because daidzein showed a greater affinity for Cu²⁺, the antioxidant effect of these isoflavones may be dependent on their respective copper-chelating abilities.