

**EVALUATION OF ANTIOXIDANT PROPERTIES  
IN PICKLED LIME AND WATERMELON PEELS  
DURING STORAGE**

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**Final Year Project Report Submitted in  
Partial Fulfilment of the Requirements for the  
Degree of Bachelor of Science (Hons.) Applied Chemistry  
In the Faculty of Applied Sciences  
Universiti Teknologi MARA**

**MAY 2010**



This Final Year Project Report entitled “**Evaluation Of Antioxidant Properties In Pickled Lime (*Citrus aurantifolia*) And Watermelon Peel (*Citrullus vulgaris*) During Storage**” was submitted by Zamlizawati Bt Mohd Zain, in partial fulfilment of the requirements for the Degree of Bachelor of Science (Hons.) Applied Chemistry in the Faculty of Applied Sciences, and was approved by



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## **ACKNOWLEDGEMENTS**

I would like to take this opportunity to express my gratitude to all the people who had helped to make this work possible. Foremost, I am deeply appreciative and grateful to my supervisor, Assoc. Prof. Dr Noriham Bt Abdullah and to my head of programme Dr. HjH Siti Halimah Bt Sarijo for her valuable guidance, comments, motivation and patient in accomplishing this project. Furthermore, this work would not be completed without the assistance of technical staff of the Food laboratory. I owe these staff for their assistance:”kak Siti and Kak Nora “(for UV-Vis) and others for their kind advices.

Thanks to all the lovely members of our research group for their valuable suggestion and discussion. My final and greatest debt is to my supportive family for being my constant companion throughout this study. Thank you very much to everyone with your unceasing encouragement, that have made this thesis become a reality.

**Zamlizawati Binti Mohd Zain**



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## **ABSTRACT**

### **EVALUATION OF ANTIOXIDANT PROPERTIES IN PICKLED LIME (*Citrus aurantifolia*) AND WATERMELON (*Citrullus vulgaris*) PEELS DURING STORAGE**

Lime and watermelon peel were analyzed for antioxidant activity measured in ethanol extract. Total Phenolic Content used the Gallic acid as the standard, Total Flavanoid Content that used quercetin as standard, 1,1- diphenyl-2-picrylhydrazyl used the Ascorbic Acid as the standard and Ferric Reducing Ability of Plasma used the Trolox as the standard which method were used for determining antioxidant properties. The procedure gave results of single pickle where lime peel gave higher antioxidant compared to the watermelon peel. While, storage pickle gave result of decreasing antioxidant activity, where week1 > week2 > week3. Then the result of mixed pickled (cooked and fresh pickle), results that the cooked have higher antioxidant activity. Results from formulation, (80 LP: 20 WR > 60 LP: 40 WR > 30 LP: 70 WR) showing that the first formulation (80LP: 20WR) have higher antioxidant activity.