

UNIVERSITI TEKNOLOGI MARA

**METABOLITE IDENTIFICATION
OF SPONTANEOUSLY FERMENTED PAPAYA LEAF**

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Bachelor of Engineering (Hons) Chemical and Bioprocess

SEPTEMBER 2017

ABSTRACT

This study was conducted to identify the flavonoid component and phenolic acid in *C. papaya* fermented extract. *C. papaya* leaf typically has high amount of flavonoid compound such as, quercetin and kaempferol. Here, the metabolite components of the fermented *C. papaya* leaf extract was resolved using chromatographic analysis i.e. UHPLC followed by identification specific compounds using online database. Based on the database analysis, the compound detected i.e. Kaempferide 7-Methylkaempferol and 3-O-Methylkaempferol is a group of flavonoids kaempferol while 6-Acetylphenazine-1-carboxylic acid is a phenolic acid compound that are known to have great anti-oxidant and anti-cancer activity. From the result obtained, it can be conclude that the extracted *C. papaya* fermented contains flavonoid and phenolic compounds.

ACKNOWLEDGEMENT

First of all, I would like to express my deepest gratitude to Allah s.w.t for lending me His strength to complete this research project. It would not be possible to complete my degree without helps and support from many individuals. I would like to extend my sincere thanks to all of them.

I would like to thank to my supervisor Sir Mohamad Sufian So'aib for his guidance and continuous supervision as well as proving necessary information regarding to my research.

Special gratitude to my parents for their encouragement and their support in completion of this project. Without them, I would not be able to come at this stage.

My deepest thanks and appreciation to my classmates and friends that support me in many ways throughout this semester and people that willingly help me out with their abilities.

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CHAPTER ONE

INTRODUCTION

1.1 Background

Papaya is a tropical fruit that IS cultivated in tropical region. It is known as *Carica papaya* Linnaeus which belongs to *Caricaceae* family. Papaya can lives for several years. The fruit is the main product of this tree and being recognized for its delicious taste and reddish-orange in colour.



Figure 1: The papaya tree (Source: Google Image)

Besides having the delicious taste, their fruit also has a nutritive value. Other parts of the *Carica papaya* tree such as the stem and leave have no use and considered as a waste. The leaves of *Carica papaya* generally considered waste but their extract have been linked with various health benefits (Vuong et al., 2010) It also being found that, the different parts of the plants potentially to have a medicinal value.

1.1.1 Fermentation

Fermentation process is known as one of the oldest method in the world to preserve food (Nuraida L., 2015). This process can expand the shelf life of foods such as meat,