

EXTRACTION OF ANTIOXIDANTS AMOUNT IN COCOA LEAVES

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TABLE OF CONTENTS

	Page
ACKNOWLEDGEMENTS	iii
TABLE OF CONTENTS	iv
LIST OF TABLES	v
LIST OF FIGURES	vi
LIST OF ABBREVIATIONS	vii
ABSTRACT	viii
ABSTRAK	ix
CHAPTER 1 INTRODUCTION	
1.1 Background	1
1.2 Significance of Study	2
1.3 Objectives of study	2
CHAPTER 2 LITERATURE REVIEWS	
2.1 History of antioxidant	3-4
2.2 Methabolites	4-5
2.3 Measurement and level in foods	6
2.3.1 High antioxidant food	7
2.3.1.1 Antioxidant	8
2.3.1.2 Catechine	9
2.3.1.3 Antioxidantt potential in commercial tea	13
2.3.1.4 Flavonoids	14
2.3.1.5 Free radicals	15
2.3.1.6 ORAC	15
2.3.1.7 Polyphenols	16
2.3.1.8 Vitamin A	17
2.3.1.9 Vitamin C	17
2.3.1.10 Vitamin E	17
2.3.2 Antioxidant- rich food	17-20
2.4 Uses in technology	20
2.4.1 Food preservative	20-22
2.4.2 Industrial uses	22-23
2.5 Antioxidant and cancer	24
CHAPTER 3 METERIAL AND METHOD	
3.1 Equipment	25
3.2 Chemical	25
3.3 Preparation of stock solution	25
3.4 Preparation of leaves	26
3.5 Water extraction	26
3.6 Methanol extraction	26-27
3.5 HPLC analysis	27

ABSTRACT

EXTRACTION OF ANTIOXIDANTS AMOUNT IN COCOA LEAVES

Cocoa leaves were processed according to green tea extraction processing procedures. Polyphenol components EGC and ECG were extracted and analyzed using high pressure liquid chromatography (HPLC). The best results were obtained with distilled water–methanol-acetic acid at a flow rate of 0.8 ml /min which allowed the separation of catechins within 10 min. Concentration of antioxidant in cocoa leaves was higher EGC which is 31.4 ppm followed by tea leaves, 30.1 ppm using methanol . Cocoa also higher concentration in ECG where the reading 19.8 ppm and tea 16.5 ppm with the same extraction .By using water the reading bit different in EGC where the cocoa leaves gives reading lower than tea leaves .Cocoa leaves only contain 24.7 ppm compare 30 ppm in tea leaves.ECG was not appear in water extraction.