#### OPTIMIZATION OF SOLID-PHASE MICROEXTRACTION (SPME) OF VOLATILE ORGANIC COMPOUND (VOC) IN DRAGON FRUITS

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#### ABSTRACT

#### **OPTIMIZATION OF SOLID-PHASE MICROEXTRACTION (SPME) OF VOLATILE ORGANIC COMPOUND(VOC) IN DRAGON FRUITS**

This study was performed to optimize the extraction of volatile organic compounds (VOCs) from dragon fruit using headspace solid-phase microextraction (SPME). The extraction temperature used was 60 °C, 70 °C and 80 °C with the addition of sodium chloride (NaCl). The extraction was analyzed into the gas chromatographymass spectrum (GC-MS). The effect of sodium chloride(NaCl) addition was also investigated and found better extraction with the addition of sodium chloride at 80 °C extraction temperature. Since it gives 30 numbers of peaks and showed a higher percentage of possibility compound.