

THE ISOLATION OF FLAVONOID IN
Garcinia parvifolia (Miq.)

NUR AYUNI ELEENA M. TAHWIL AZAR AZAHIR

BACHELOR OF SCIENCE (Hons.) BIOLOGY
FACULTY OF APPLIED SCIENCES
UNIVERSITY TEKNOLOGI MARA

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ABSTRACT

THE ISOLATION OF FLAVONOID IN *Garcinia parvifolia* (Miq.)

The isolation of flavonoid and total flavonoid content of crude methanolic extract from pericarp of (takob-akob) *Garcinia parvifolia* (Miq.) from Sabah were investigated. The thin layer chromatography with n-hexane:ethyl acetate with 4:1 and 3:2 (v/v) ratio solvent system confirmed the presence of flavonoid. The confirmation was done by the detection of spots on TLC which were yellow, yellow-violet and violet colours using aluminium chloride as spray reagent and Rf values were between 0.14-0.55. Separation by column chromatography, five types of flavonoid were isolated and were suspected to be quercetin, glycoside, rutin, anthocyanin and kolaviron. Total flavonoid content in the sample was 0.27 ± 0.00 mg/g determined using spectrophotometer equivalent to rutin. The total flavonoid content found was low compared to other parts of the plants such as flesh and seed. In conclusion, flavonoid was detected and isolated in the pericarp of *Garcinia parvifolia* (Miq.). Flavonoid has many medicinal values for example anticancer, antidiabetic, antioxidant and anti-inflammatory. Therefore, it is beneficial to consume *Garcinia parvifolia* (Miq.) in daily diet. It will serve as an affordable source of antioxidant.