THE EXTRACTION OF ANTHOCYANIN FROM HALABAN (Vitex pinnata) FRUIT

Ву

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STATEMENT BY THE AUTHOR

I hereby declare that this submission is my own work and to the best of my knowledge, it contains no material previously published or written by another person, nor material which to a substantial extent has been accepted for the award of any other degree or diploma at any educational institution, except where due acknowledgement is made in the thesis.

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ABSTRACT

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Ву

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The purpose of this thesis was to determine the best extraction method from a native fruit named *halaban* (*Vitex pinnata*), which originated from Borneo, Indonesia. This study was done to check the effect of three factors, mainly types of solvent (HCl and HCl + Ethanol), extraction time (30, 60, and 90 minutes), and temperature (40°C, 50°C, and 60°C), to the monomeric anthocyanin content, polymeric anthocyanin content, antioxidant activity, and total phenolic content. Characterization process of total flavonoid content and monomeric anthocyanin content was done based on the chosen extraction method, which was HCl + Ethanol as solvent at 40°C for 60 minutes. Types of solvent showed to be significant to the monomeric and polymeric anthocyanin content, antioxidant activity, and total phenolic content. Extraction time was only significant to the antioxidant activity, while temperature showed no significant difference to any of the result.

Keywords: Halaban, Laban, Vitex pinnata, Anthocyanin, Extraction



DEDICATION

For my family, especially my mom and dad, and for all the hard work, sleepless nights, and laboratory time that my friends and I had to endure. This is for you guys.



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Jakarta, June 2015 Nizma Samara Arifin



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