Optimization of Ultrasonic-Assisted Extraction of Polyphenolic and Flavonoids from *Labisia pumila*

Abstract:



This work presents an optimization study of polyphenol extraction from *L. pumila* with aid of sonication. The polyphenol content was evaluated using Singleton's method and aluminium chloride colorimetric assay. The two level factorial design [2LF] was used to screen the significance of the extraction parameters. The results proposed that the polyphenols extraction are mainly affected by the total solid ratio [TSR] and residence time. The highest flavonoid content of 31.79 mg QE/ g DW and phenolic content of 19.65 mg GA/g DW was obtained from 80% and 10% aqueous ethanol [EtOH], respectively via 2LF design. Three most important parameters [TSR, residence time and amplitude] were then further optimized thru central composite design. The highest simultaneous flavonoid [21.77 mg QE/ g DW] and phenolic [21.86 mg GA/g DW] extraction yield were attained from the probe sonicator

extraction with desirability of 0.998 at 10% aqueous EtOH with TSR 0.01, residence time of 13 min and amplitude of 55%.

Info:

Periodical:	Materials Science Forum (Volume 890)
Main Theme:	Material Science and Engineering Technology V
Edited by:	Yunqiu He, Ramesh K. Agarwal and Jean-Jacques Delaunay
Pages:	167-170
DOI:	10.4028/www.scientific.net/MSF.890.167
Citation:	J. Sandanasamy et al., "Optimization of Ultrasonic-Assisted Extraction of Polyphenolic and Flavonoids from <i>Labisia pumila</i> ", Materials Science Forum, Vol. 890, pp. 167-170, 2017
Online since:	March 2017
Authors:	Jessinta Sandanasamy, Mashitah M. Yusoff, 🔀 Jolius Gimbun *
Keywords:	Flavonoid, Kacip Fatimah, Labisia pumila, Phenolic, Ultrasonic Assisted Extraction