

ABSTRACT

DETERMINATION OF GALLIC ACID AND QUERCETIN IN FRUITS BY HIGH PERFORMANCE LIQUID CHROMATOGRAPHY (HPLC)

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The content of gallic acid and quercetin in fruits by High Performance Liquid Chromatography (HPLC) was determined. This study aims to determine the content of gallic acid and quercetin in red grape (*Vitis vinifera*), kiwifruit (*Actinidia deliciosa*), lemon (*Citrus limon*) and mango (*Mangifera indica* L.). This study was done by RP-HPLC, a C18 column (150 mm x 4.6 mm) used with a combination of methanol and formic acid 0.3% (88:12, v/v) as a mobile phase at a flow rate 1 mL/min, the injection volume of sample was 10 μ L and UV detection was performed at 274 nm. The results showed the content of gallic acid in red grape, kiwifruit, lemon and mango was (0.0071, 0.0115, 0.0113 and 0.0114) mg/g dry weight. The content of quercetin in red grape, kiwifruit, lemon and mango was (0.0039, 0.0032, 0.0006 and 0.0035) mg/g dry weight.

Keywords: *Gallic acid, quercetin, fruits, HPLC*

