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## Carotenoid content, total phenolic content, antioxidant activity and carotenoids compounds of non-aqueous extracts from chillis (*Capsicum annuum* L.)

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Chillies are good sources of antioxidants and phytochemicals compounds such as phenolic acids and carotenoids. The aim of this study was to determine total carotenoids contents, total phenolic contents, antioxidant activity and carotenoids compounds of two chili extracts which were *Capsicum annuum* L. var *acuminatum* Fingerh (Prik Chee Fah) and *Capsicum annuum* L. var. *longum* (Prik wan) using three different edible oils (corn, coconut and rice bran) as non-aqueous extraction media. The results showed that two chili non-aqueous extracts using rice bran oil showed a significantly higher in total carotenoids contents, total phenolic contents and antioxidant activity than the chili extracted by corn and coconut oils. Moreover, non-aqueous extracts using rice bran oil of Prik Chee Fah showed the highest total carotenoid contents (229.42 µg/ml), total phenolic contents (2,150.20 µg/ml) and antioxidant activity (97.62 µmoles Trolox/ml) compared to the other extractions. The carotenoids compounds in non-aqueous extract using rice bran oil of Prik Chee Fah consisted of *capsanthin* (29.15 µg/ml), *zeaxanthin* (4.10 µg/ml), *β-cryptoxanthin* (3.55 µg/ml) and *β-carotene* (17.20 µg/ml).

### Biography

Akanit Pisalwadcharin has completed her Masters degree from Kasetsart University. She is an Scientist at Department of Agriculture, Thailand.

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