

Extraction of antioxidant phenolic compounds from different parts of Jinju Daebong persimmon

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The extraction of antioxidant phenolic compounds from six different parts (flesh, peel, core, calyx, leaf, flower bud) of Jinju Daebong persimmon was studied. Extraction experiments were carried out by the conventional solid-liquid method, using different solutions of methanol, ethanol, acetone, and ethyl acetate at different concentration (50-100%), extraction temperature (30, 50, 70°C), and extraction time (0.5-10hr). The optimal solvent ratio, extraction time and temperature were found to be methanol/H<sub>2</sub>O (8/2), 30 min and 30°C, respectively. The flesh extract gave the highest total phenolic content (58.30 mg GAE/g) while the lowest was obtained from core extract (7.606 mg GAE/g).