Pengaruh pH dan Intensitas Cahaya terhadap Kestabilan Ekstrak Karotenoid Kulit Buah Alkesa (*Pouteria campechiana* (Kunth.) Baehni)

The Influence of pH and Light Intensity on The Stability of Carotenoids Extracted from Canistel Fruit Peel (*Pouteria campechiana* (Kunth.) Baehni)

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ABSTRACT

The increasing of consumer’s awareness of health, impacts on increasing of natural colorants used in food. The yellow canistel fruit peel which is rich in carotene can potentially be used as natural colorants. The yield of carotene extraction from canistel fruit peel with acetone : ethanol = 1 : 1 solvents is 16.12%. Meanwhile, the carotene extracted from canistel fruit peel stability toward pH and varied light intensity indicated that carotene extracted from canistel fruit peel is more stable at pH 7 than at pH 4 and 10, while 271.6 Lx of light intensity with 60°C of temperature on six hours long exposure gives effect on the absorbance. The interaction between light intensity and pH on the stability of carotene extracted from canistel fruit peel occurs at pH 10.

Keywords: canistel, carotene, pH, light intensity, stability.