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A Review on Extraction, Isolation and Separation Technique Studies Anthocyanin

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Abstract: *Natural anthocyanin has reached its peak utilization as a biocolor in industry in recent years, and there is a growing demand to improve the extraction processes. This study examined three different extraction methods (traditional, microwave-enhanced, and ultrasonic) methods for extracting anthocyanin from Hibiscus rosa-sinensis flower petals using a combination of ethanol, citric acid, and water as extraction solvents. This study estimates the following: pH, titrable acidity, the overall content of anthocyanins, antioxidants, phenolic compounds, flavonoids, and soluble solids. According to the data, ultrasound assisted extraction yielded more anthocyanin (179.32 mg/l) than microwave assisted extraction (155.45mg/l) or conventional extraction (100.88 mg/l). Furthermore, this study found that in ultrasound-assisted extraction, extraction time is more important in aqueous solvents than in other solvents.*

Keywords: Anthocyanin; Hibiscus Extract; Differential ph, Microwave assisted extraction, Ultrasound assisted extraction

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