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Formulation and Evaluation of Mullberry Syrup

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Abstract: *This fruit provide high level of an anthocyanins, (they are the class of water soluble flavonoids widely present in fruits and vegetables) glycosides and chlorogenic acids. Mulberry plant belongs to family moracea from the genus morus. They contain certain biologically active compounds in its fruits provide several pharmacological benefits to health. This study examine the colour, phytochemicals compounds and antioxidant activity of mulberry fruits at different ripening phase. The fruits change the colour from green to white and red to black colour. The green stages contain high level of vitamin C (12mg/gdw) while black stage has highest sugar level particularly fructose (241mg/gdw) and glucose (171mg/gdw). Phenolic acid, flavonoids and y- aminobutyric increase when the ripening level increases. The important biological and chemical characteristic of mulberry fruits, such as antibacterial, antidiabetic, antioxidant, hepatoprotective, anti-inflammatory as well as anti-cancer and hypolipidemic effects. During ripening stage of mulberry fruits, different phytochemicals are present.The purpose of this work is to restore human health through analysis of leaves and fruits of mulberry plant. Mulberries, rich in nutrients and polyphenols, may be used as plant diet to help treat metabolic syndrome. Mulberry a plan rich in special chemo factor including b- sitosterol and Morin, is used to raise silkworms and may be utilized to treat diseases because of its flavonoids, anthocyanins, and alkaloids.*

Keywords: anthocyanins, flavonoids, antioxidants, phytochemicals, sugar, ripening stage, phenolic acids, etc

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