

**A PRELIMINARY STUDY ON THE AVERAGE YIELD OF
CRUDE CAPSAICIN FROM COMMON VARIETIES OF
Capsicum frutescens L. AT TWO STAGES (YOUNG
AND MATURE) USING THREE EXTRACTING SOLVENT**

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Ma. Sylvia C. Cadornigara

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ABSTRACT

Crude capsaicin content of the air dried and homogenized plant material of the three varieties of Capsicum frutescens L. namely cayenne, tobasco and 'kitikot' were determined using diethyl ether, 99.5 % ethanol and 1.0N NaOH as extracting reagents. Statistical analysis showed no significant difference on the average percent yield of crude capsaicin on the three varieties of Capsicum frutescens L. using similar extracting solvent, but a significantly higher yield of crude capsaicin was found with 99.5% ethanol and 1.0N NaOH. Through thin layer chromatography the major components of the extracts identified could probably be capsaicinoids (Rf 15-17), carotenoids (only in 99.5% ethanol, Rf 96-97), and capsanthin (Rf 27-29) using n-hexane-acetone.