

Research Title: Study on Aroma Active Compounds in Citron (*Citrus medica* Linn.) Peel from Different Extraction.

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ABSTRACT

From studying the effect of different solvents in flavoring substances extraction from citron peel, it was found that using the mixed solvents of petroleum ether and diethyl ether (1:1) gave more extracted substances than when only diethyl ether was used. For the effect of extraction method on extracted substances, the result showed that extraction with the mixture of petroleum ether and diethyl ether (1:1) gave no significant on kinds of substance when steam distillation was used, but it gave higher amount of extracted substances. Solvent extraction also gave more kinds and higher yield of extracted substances than carbondioxide super critical fluid extraction and cold pressing. When the optimum amount of extracted substances in food sample was studied, the sensory evaluation showed that when using 2% of extracted substances (3% in glycerol), the sample was accepted with no significantly different from when fresh peel was used.

keywords: Citron, extraction, essential oil