



Journal

J. Biol. Chem.
Environ. Sci., 2017,
Vol. 12(3): 327-339
<http://biochemv.blogspot.com.eg/>

CHEMICAL CONTENTS OF HEXANE AND ETHYL ACETATE EXTRACTS OF BLACK MULBERRY FRUITS (*MORUS NIGRA L.*)

**Abdel-Samad A.M¹, Nagib, A.M¹, Hala,
M.Z.Ali², Hanan.A.Ghanam²**

1. Biochemistry Department faculty of agriculture
Cairo University, Giza, Egypt
2. Food Technology research institute, Agricultural
Research Center

ABSTRACT

Black mulberry fruits were examined for their proximate analysis (based on dry weight), mineral, total phenolic compounds and total flavonoid by HPLC. Results of the proximate analysis revealed that the moisture, ash, protein content, total lipid, fiber and total carbohydrate were 83.29%, 6.67%, 11.46%, 4.81%, 9.93 and 67.13% respectively. The active compound of total phenolic in ethyl acetate Cinammic, Pyrogallol, Oleuropein, Catechol, p-Cumaric, iso Ferulic and E-vanillic; while, Cinammic was the active compound in hexane fraction. Highest Hesperidin compounds in ethyl acetate and where the Luteolin and Naringin was the major compound in the ethyl acetate extract.

Key words: antioxidant, black mulberry, HPLC, oxidative stress, proximate analysis.