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## Ideal extraction temperature for antioxidants from holy basil and bunching onion

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### Abstract

This study aimed to determine ideal temperature for antioxidants from holy basil and bunching onion. Holy Basil (*Ocimum Tenuiflorum*) and Onion (*Allium Fistulosum*) were extracted with various temperatures ranging from 75 - 100 degrees C with two solvents i.e. methanol and water (room temperature & boiling). Total phenolic contents (TPC) and total flavonoid contents (TFC) were determined in the extracts by using the Folin-Ciocalteu and Aluminum chloride complex formation assays respectively. Extracts were analyzed in triplicates statistically compared using one-way analysis of variance (ANOVA) and the difference between the mean was ascertained at 95% confidence interval (P<0.05) using Tukeys honest significance test. In both holy basil and bunching onion, the TPC and TFC values for methanolic extracts were significantly (P<0.01, P<0.001) higher than the water extracts. The best temperature among the various temperature used was 8.5 degrees C where maximum TPC and TFC were observed in the extracts. This study shows that using optimum temperature helps in extraction of maximum antioxidants with methanol.

### Keywords

**Author Keywords:** [culinary herbs](#); [extraction temperature](#); [antioxidants concentration](#)

**KeyWords Plus:** [TOTAL PHENOLICS](#); [FLAVONOID CONTENTS](#); [COOKING METHODS](#); [VEGETABLES](#); [PROPERTY](#); [CAPACITY](#); [STEROLS](#); [DISEASE](#); [L](#)

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