

**DETERMINATION OF TOTAL PHENOLIC CONTENTS AND  
ANTIOXIDANT CAPACITY IN MALAYSIAN UNIFLORAL  
HONEYES**



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**JANUARY 2009**

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Ketua  
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## ABSTRACT

The main objectives of this project are to determine total phenolic content, antioxidant content in honey and to identify correlation between total phenolic content and antioxidant activity. This study has been performed by using reagent; Folin-Ciocalteu reagent for determining total phenolic content and DPPH reagent for determining antioxidant content of honey. All honey samples were dissolved in distilled water to produce desired concentration. The dissolved honeys were subjected for Folin-Ciocalteu method and DPPH method. Spectrophotometer was used to determine the desired compound at 760 nm for total phenolic content and 517 nm for antioxidant content. The graph of total phenolic content against antioxidant activity was plotted to identify correlation between total phenolic content and antioxidant content. The results showed that the duran honey had the highest total phenolic contents, while gelam honey represented the highest antioxidant capacity of all honeys tested. Total phenolic contents and antioxidant capacity have been found to be dose-dependant.