

Analysis of Pineapple Juice: Nutrition Profile, Organic Acid and Minerals by Using HPLC and ICP †

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Abstract: Pineapple (*Ananas Comosus*) is a sweet, tasty, healthy, and tropical fruit that is generally found in tropical areas with hundreds of nutrition propensity, and it provides a large number of economic profit. It contains minerals, vitamins, organic acid, and dietary fiber. This tropical fruit vital source of vitamin C, which increases the immune system and born strength. Bromelain, another natural substance that is present in pineapple juice. It plays an important role in the digestive process and easily break-Down all types of Proteins. This report discusses the nutritional values like moisture, protein, ash, sugars, and organic acid, mainly citric and malic acid, both acid studies by HPLC with UV detector. And some other works in my report are based on mineral profiles like Ca, Mn, Mg, Na. Percentage of these mineral values obtained by ICP 500 Agilent. These minerals have various health benefits, including antioxidant activity, anti-inflammatory and nowadays it used to reduce the risks of diabetes and cerebrovascular diseases. Because of this parameter increases the value of pineapple in the international market.

Keywords: nutrition; Bromelain; vitamin C.

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Conflicts of Interest

The authors declare no conflict of interest.