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Extraction and characterization of anthocyanine from karkade

**استخلاص و تحليل صبغة الانثوسيانين الموجودة
فى نبات الكركدى**

**Dissertation submitted in partial fulfilment for the
requirement of bachelor degree in chemistry**

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Dedication

*To our beloved mother, father, sisters and
brothers*

And friends with love.

Acknowledgments

first and foremost profound thanks to Allah for the providing us with unfailing support, good health and wellbeing throughout our study and through the process of researching and writing this thesis.

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Abstract

In this study the aim is to extract the pigment (Anthocyanine) from Karkadee to study the intensity of colour in different solvents by using UV spectroscopy, which gives different values (Methanol 2.148 - Water 2.39 - Ethanol/HCL 1.094), to study the ability of using anthocyanine as a food colour and to characterize the functional group of anthocyanine by using Infrared (IR) spectroscopy.

المستخلص

اجريت هذه التجربة لإستخلاص الصبغة (الأنتوسيانين) من الكركيه ، دراسة شدة اللون فى مذيبات مختلفة بواسطة جهاز المطافية (المرئى /فوق البنفسجى) حيث تحصلنا على القيم التالية (ميثانول 2.148،الماء 2.390 ،ايتانول / حمض الهيدروكلوريك 1.094) وايضا تم تحديد المجموعات الوظيفية التى توضح بنية الصبغة.

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