



ChemTech

International Journal of ChemTech Research

CODEN(USA): IJCRGG, ISSN: 0974-4290, ISSN(Online):2455-9555
Vol.10 No.5, pp 112-121,2017

Titrimetric quantification of stability of ascorbic acid in fruits and vegetables

N.Madhavi¹, B.Jyothi²,S.Kalpana³

¹P.G department of chemistry, J.K.C College, A.P, Guntur

²Department of Chemistry, SwarnaBharathi Institute of Science and Technology, Khammam, Telangana, India

³Department of Chemistry, S.D.M.S.M Kalasala, Vijayawada, India

Abstract: Ascorbic acid is an essential water soluble vitamin, required for biosynthesis of neurotransmitters. It is necessary to take fruits and vegetables because humans cannot synthesize ascorbic acid due to lack of gulonolactone oxidase enzyme. Vitamin C is a six carbon lactone. It has antioxidant activity in biological fluids and therapeutic properties. A redox titre method using copper sulphate is employed to determine the concentration of vitamin C in some fruits and leafy vegetables. From the present study it is concluded that refrigeration stabilizes and enhances ascorbic acid quantity. Exposure to heating causes decrease in its concentration.

B.Jyothi et al/International Journal of ChemTech Research, 2017,10(5): 112-121.
