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## Extraction of Antioxidants in Sweetpotato Waste Powder with Supercritical Carbon Dioxide

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The application of supercritical carbon dioxide (SC-CO<sub>2</sub>) extraction to waste powder

derived from sweetpotato roots with orange flesh in a food processing factory was examined. The contents of antioxidants,  $\beta$ -carotene,  $\alpha$ -tocopherol and chlorogenic acid, remaining in the waste powder after SC-CO<sub>2</sub> extraction under different conditions were

determined by HPLC. At a constant extraction pressure, the extraction yield of  $\beta$ -carotene from the waste powder was highest at 40°C, decreased at 60°C and decreased further at 80°C; in contrast, the  $\alpha$ -tocopherol yield did not vary under different temperature conditions. At a constant extraction temperature, increasing extraction pressure in-creased the extraction yields of both  $\beta$ -carotene and  $\alpha$ -tocopherol. Under the conditions tested, the yields of  $\beta$ -carotene (95.1%) and  $\alpha$ -tocopherol (76.8%) were highest at 40°C and 35 MPa. Little chlorogenic acid was extracted from waste powder. The  $\beta$ -carotene remaining in the waste powder after SC-CO<sub>2</sub> extraction correlated well with its color value of  $a^*$ .

**Keywords:** <u>sweetpotato</u>, <u>waste</u>, <u>powder</u>, <u>supercritical carbon dioxide</u>,  $\beta$ -carotene,  $\alpha$ tocopherol, chlorogenic acid

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