

Abstract

In this study two stage of apple is considered and their nutritional profile was checked. The two stage of apple is Ripen apple and unripe apple. Different test was performed and the difference of nutritional value on the ripening stage of apples were checked. Different test which are performed in order to check the difference in the nutritional value includes Test for Fibers, test for Fat, Test for Moisture contents, test for Dry Matter and test for Ash. From the results of this test we conclude that Ripen apple have large amount of Fat, Moisture contents and Fibers contents than the unripe apple. While the amount of Ash and dry matter is high in unripe apple than the ripen apple. The DPPH was used in order to check the antioxidant activity of apple. Ascorbic acid was used as standard. Different concentration of solution was prepared and their antioxidant activity was checked at 517 nm.