
Abstract

The present study was planned for the extraction of phenolic compounds from black cardamom pods by the process of maceration mediated extraction. The maceration mediated extraction was used to increase the extraction of phenolic compounds from the black cardamom pods. The experimental conditions were shaking speed, mixture of enzymes, temperature and time duration. The objectives of the present study are to find the effectiveness of the maceration mediated extraction and the macerating agent the enzyme mixture and Triton X-100 under the optimum conditions. The yield of control and treatment reaction was calculated and compared. The antioxidant activities of the extracts were measured by the sample level of free radical scavenging capacity towards 2,2-diphenyl 1- picrylhydrazyl (DPPH), inhibition of peroxide in linoleic acid and trolox equivalent antioxidant capacity (TEAC). Moreover, it was observed that maceration mediated extraction can extract higher amount of phenolic compounds for further use in pharmaceutical and food industries.