

Comparison on Isolation Technique of Vanillin from Vanili Fruit (*Vanilla planifolia* Andrews)

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ABSTRACT

Isolation of vanillin from vanili fruit by two methods; maseration and Soxhlet using ethylacetate, ethanol and chloroform solvents has been investigated. Extraction result was hydrolyzed using sodium hydroxide by acidification using chloride acid. Filtrate was extracted by using chloroform and the targeted vanillin was separated by evaporation. Purification was engaged by recrystallization using aquadest-ethanol. Elucidation to the compound structure was performed by FTIR spectrophotometer, H-NMR, C-NMR, HMQC and HMBC. It is noted that vanillin isolation by soxhletazion procedure was more effective compared to maseration. Ethylacetate was more effective solvent than chloroform and conversely ethanol is ineffective for the isolation.

Keywords: vanillin isolation, soxhlet isolation, maseration