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METHODS FOR THE DETERMINATION OF VITAMIN C IN FOODS

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The purpose of this work paper is to discuss different methods used for determination of vitamin C.

Abstract: Vitamin C or ascorbic acid is essential for human life and is required for a range of physiological functions in the human body. Ascorbic Acid (AA) is a natural and powerful water-soluble antioxidant.

It has used in the pharmaceutical, chemical, cosmetic and food industries as an antioxidant. Thus, there is a need to find an accurate and reliable method for measuring the amount of ascorbic acid in a sample.

• Introduction

The name vitamin C is attributed ascorbic acid and dehydroascorbic acid, as both forms display high biological activity. Dehydroascorbic acid displays the properties of vitamin C, as it is easily reduced in the organism to ascorbic acid.

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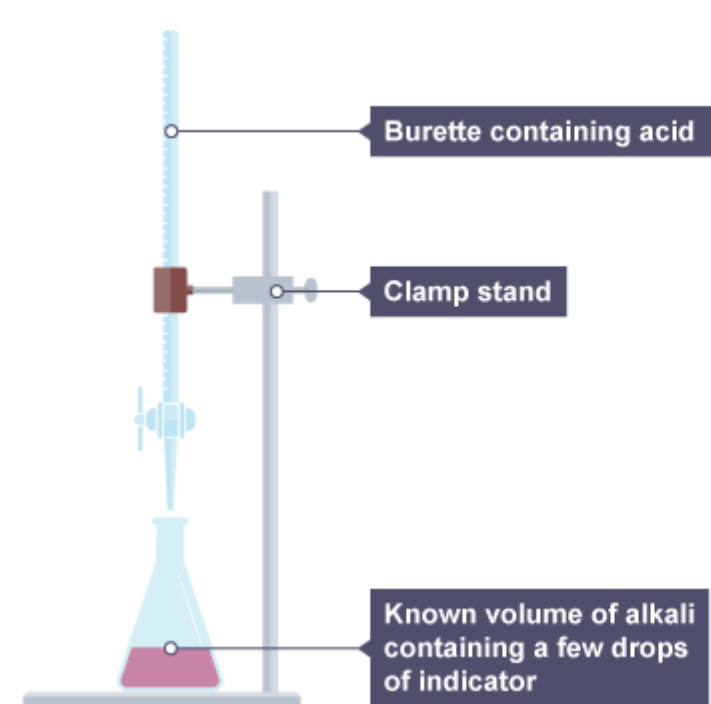
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• Material and method

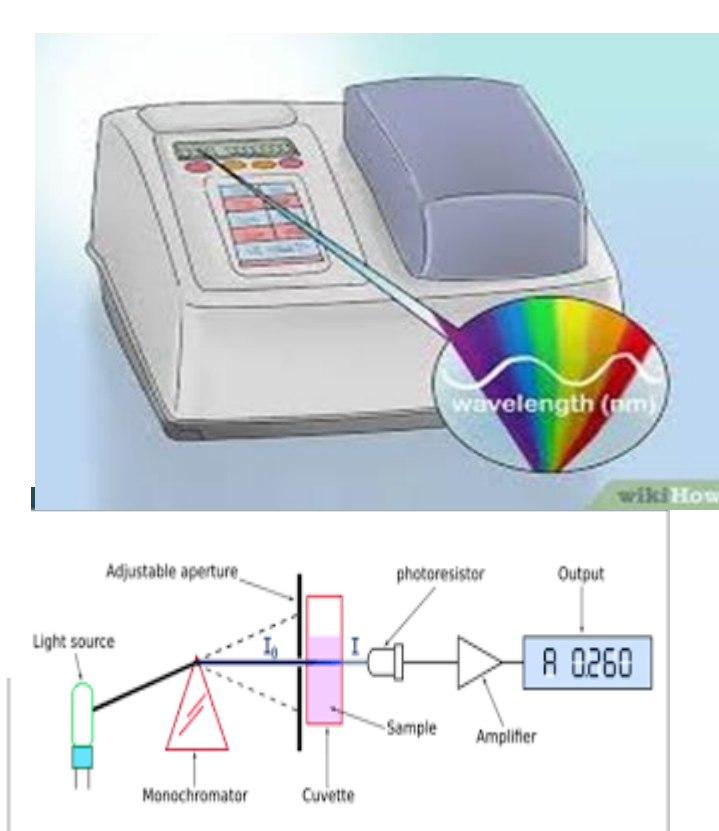
The determination of vitamin C are different methods used the are

- UV-spectrophotometry,
- high-performance liquid chromatography (HPLC),
- titration method
 - dye titration method,
 - iodometric titration,
- enzymatic methods,
- fluorometry and
- voltammetry.

Titration method



UV-spectrophotometry



voltammetry method

