Evaluasi Potensi Xanthone pada Beberapa Kondisi Fisik Buah Manggis (*Garcinia mangostana* L.)

Evaluation of xanthone content of mangosteen's fruit hulls on several physical conditions of mangosteen fruit (Garcinia mangostana L.)

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ABSTRACT

The objective of this research is to evaluate physical and chemical characteristics of several mangosteen's morfology conditions. The research was held from January 2008 to August 2008. The mangosteen fruits were collected from mangosteen plantation and possed by local farmers in Leuwiliang, Bogor. Observation and measurement on mangosteen extraction were held in PKBT laboratory, ecophysiology and general horticulture laboratory, RGCI and Integrated Laboratory in Faperta, IPB to determine xanthone content with HPLC. The experiment was arranged in Completely Randomized Block Design with 4 replications. The experiment consisted of 4 treatments: the big size mangosteen (≥ 100 g), the small size mangosteen (min. 50 g), gamboge, and scab. The result showed that physical quality of mangosteen was not significantly different from the amount of xanthone accumulation.