

**Title** Determination of Gallic Acid in Longan Fruits by High Performance Liquid Chromatography  
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#### **Abstract**

High performance liquid chromatography (HPLC) method was used to determine the content of gallic acid in the different parts of longan fruits. HPLC chromatograms with very good separate effect were obtained. The method was simple and quick with the high coefficient of correlation, delicacy, recovery and repeatability in detecting gallic acid. The gallic acid contents in fruits of six longan cultivars grown in Fujian province showed remarkable difference. The total contents of gallic acid were the highest in 'Lidongben' and 'miaoqiao' longan fruit, 'Dongbao' and 'Fuyan' were the next, and the lowest in 'Dongbi' and 'Wulongling'. There was a significantly different gallic acid content in different part of longan fruit, It was the highest in seed and lowest in aril, the middle in pericarp. The contents of gallic acid in seed was about 5.7-10.5 and 4.6-7.4 times higher than that of aril and pericarp, respectively.