

A Comparative Study of Phytochemical, Proximate and Mineral Compositions of Different Selections of Dried Goraka (*Garcinia quaesita*) Fruit Rinds in Sri Lanka

K.K.I. Jayasundara¹

Wijesinghe¹, T. Liyanage²

¹Department of Export Agriculture, Uva Wellassa University, Badulla, Sri Lanka

²Department of Export Agriculture, Central Research Station, Matale, Sri Lanka

Goraka (*Garcinia quaesita*) is a multi- purpose and endemic tree species bearing economical important edible fruits. Objective of this study was to investigate the comparative phytochemical, mineral and proximate contents between four *Garcinia quaesita* selections namely Ovilikanda I, Ovilikanda II, Gasnawa and Aranayaka I that were cultivated under similar agro climatic conditions in the nursery farm of Department of Export Agriculture, Gasnawa. Standard Analytical procedures were followed to analyze phytochemical, mineral and proximate compositions. The phytochemical analysis suggested a quantitatively higher percentage of hydroxycitric acid content in Aranayaka I selection than other selections. Flavonoid content was significantly ($p < 0.05$) higher in Ovilikanda I than other selections. The results of proximate analysis revealed that Ovilikanda I was richer in acid insoluble ash and dry matter while Gasnawa selection exhibited greater amounts of crude fat and crude protein. Significantly ($p < 0.05$) higher amounts of crude protein and nitrogen contents were found in Aranayaka I selection while Ovilikanda II selection exhibited the highest total ash content. In mineral analysis, significantly higher amount of magnesium was observed in Ovilikanda I, while Ovilikanda II contained highest amount of phosphorous. Gasnawa selection contained significantly ($p < 0.05$) higher amount of potassium and Aranayaka I contained higher amount of sodium than the other selections.

Keywords: Goraka, *Garcinia quaesita*, Phytochemical analysis, Fruit rind, Mineral

