

## CHAPTER VI

### CONCLUSION

From this research work of "The development of oleoresin preparation from Thai black pepper", the conclusions can be drawn :-

1. Acetone is a suitable for oleoresin preparation from Thai pepper.
2. The best grade of Thai black pepper for oleoresin preparation is Thai black pepper grade D.
3. The optimization of maceration time is 48 hours.
4. Method 2 of step-wise maceration is suitable for large-scale preparation of pepper oleoresin. The method give high yield of oleoresin ,volatile oil and piperine. The contents which are met the specification of good - quality oleoresin of black pepper.
5. The amount of residual acetone in oleoresin preparation from the step-wise maceration Method 2 ( $29.33 \pm 0.46$  ppm. by average) is well accepted.