

Phytochemical Screening of Deep Eutectic Solvent Extract of Butterfly Pea (*Clitoria ternatea* L.)

Indah Puspita Sari^{1*}, Sinta Bella Triyanti¹, Annisaa Siti Zulaicha¹

1. Cosmetic Engineering Study Programme, Institut Teknologi Sumatera, South Lampung,
35365, Indonesia

***Corresponding Email:** indah.sari@km.itera.ac.id

ABSTRACT

This study aims to evaluate the phytochemical content of butterfly pea (*Clitoria ternatea* L.) extract using the ultrasound-assisted extraction (UAE) method with a deep eutectic solvent (DES) composed of choline chloride and citric acid in a 1:1 molar ratio, with the addition of 10% water. The extraction process was carried out for 30 minutes at a temperature of 50°C. Phytochemical screening results showed that the DES extract of butterfly pea contains various bioactive compounds, including alkaloids, flavonoids, tannins, terpenoids, and saponins, each exhibiting distinct color reactions or precipitates during testing. Flavonoids, particularly anthocyanins, produced a stable red color under acidic conditions and upon interaction with metal ions, indicating potential as natural colorants and antioxidants. Tannins formed dark green complexes with FeCl₃, while terpenoids produced a reddish-brown color as a result of the reaction with Salkowski reagent. Saponins generated stable foam due to their amphiphilic nature, indicating surfactant activity beneficial for cosmetic formulations. Overall, these findings suggest that the DES-based butterfly pea extract holds strong potential as a natural bioactive source for cosmetic applications, particularly due to its prominent flavonoid content and antioxidant activity.

Key words: *Clitoria ternatea*, deep eutectic solvent, ultrasound-assisted extraction, phytochemical screening, cosmetic bioactive.

INTRODUCTION

The growing global interest in natural-based cosmetic and therapeutic ingredients has driven a surge in research on botanicals with rich phytochemical profiles. *Clitoria ternatea* L., commonly known as butterfly pea, is a leguminous plant widely cultivated in Southeast Asia and known for its vibrant blue flowers and high content of bioactive constituents, including anthocyanins, flavonoids, tannins, and other polyphenolic compounds (Putri et al). These metabolites have been reported to possess potent antioxidant, anti-inflammatory, antimicrobial, and neuroprotective properties, making *C. ternatea* a promising candidate for applications in pharmaceutical, nutraceutical, and especially cosmetic industries (Jeyaraj et al., 2021; Oguis

et al., 2019; Shen et al., 2022). Notably, the flower's abundant anthocyanin content contributes not only to its biological activity but also to its potential as a natural colorant with functional benefits (Marpaung et al., 2020).

Efficient extraction of these compounds is essential to realizing their commercial value. Conventional solvents such as ethanol and methanol are commonly used but raise concerns over toxicity, flammability, and environmental sustainability (Chemat et al., 2019). As a response, deep eutectic solvents (DES) have emerged as a new class of green solvents composed of biodegradable and low-toxicity components, offering tunable polarity and high solubilization capacity for a wide range of natural products (Smith et al., 2014). Among the various DES systems, those based on choline chloride and organic acids—such as citric acid—have shown promising results due to their low viscosity, hydrogen-bonding capacity, and biocompatibility (Zainal-Abidin et al., 2017). Simultaneously, ultrasound-assisted extraction (UAE) has gained attention as a non-thermal intensification method that enhances mass transfer and cell wall disruption, enabling higher yields in shorter times while preserving thermolabile compounds (Vilkhu et al., 2008).

Despite the promising potential of UAE-DES systems, there is a notable research gap in the comprehensive phytochemical profiling of *Clitoria ternatea* extracts obtained using choline chloride–citric acid-based DES. Most existing studies have focused on conventional solvents or alternative DES formulations, with limited insights into how these greener systems affect the solubility and stability of phytoconstituents, especially anthocyanins and other flavonoids relevant to cosmetic functionality (Benvenuti et al., 2019; Dai et al., 2013). Furthermore, there is a lack of comparative evidence regarding the qualitative behavior of key phytochemical groups in DES extracts, which is essential to support their use in product development for skincare, haircare, or dermatological formulations.

The urgency of this investigation lies in the cosmetic industry's increasing demand for sustainable and effective plant-based actives, alongside a strong regulatory and consumer shift toward green chemistry-based ingredients. Developing eco-friendly, high-efficiency extraction methods is not only aligned with sustainable development goals but also crucial for enabling cleaner production chains in cosmetic formulation science.

Therefore, this study aims to evaluate the phytochemical composition of *Clitoria ternatea* flower extract obtained through ultrasound-assisted

extraction using a choline chloride–citric acid DES system. Qualitative phytochemical screening was performed to identify major bioactive groups including alkaloids, flavonoids, tannins, terpenoids, and saponins. The outcomes of this study are expected to contribute to the growing body of knowledge supporting the application of DES in green extraction technologies and provide a scientific foundation for the development of sustainable bioactive ingredients in cosmetics.

MATERIAL AND METHODS

This section of the report gives a detailed account of the procedure that was followed in completing the experiment(s) discussed in the report. Such an account is very important, not only so that the reader has a clear understanding of the experiment, but a well written Materials and Methods section also serves as a set of instructions for anyone desiring to replicate the study in the future.

Material

Materials

Fresh butterfly pea (*Clitoria ternatea* L.) flowers were collected from a local cultivation site, authenticated, and used immediately for extraction. Technical-grade chemicals including choline chloride and citric acid were sourced from local chemical suppliers. Other technical-grade reagents for qualitative phytochemical screening, such as hydrochloric acid (HCl), ferric chloride (FeCl₃), magnesium ribbon, chloroform (CHCl₃), sulfuric acid (H₂SO₄), and Mayer's reagent, were obtained commercially.

Methods

Preparation of Deep Eutectic Solvent (DES)

The DES was prepared by mixing choline chloride and citric acid at a molar ratio of 1:1. The mixture was stirred and gently heated at approximately 60°C until a clear homogeneous liquid formed. Afterwards, distilled water (10% v/v) was added to lower the viscosity and enhance the extraction capability.

Extraction Procedure

Approximately 10 g of fresh butterfly pea flowers were weighed, finely chopped, and mixed with 100 mL of prepared DES solution in an Erlenmeyer flask. The extraction was performed using ultrasound-assisted extraction (UAE) in an ultrasonic bath (Elmasonic S60H, Elma, Germany) at a frequency of 40 kHz for 30 minutes with the temperature maintained at 50°C. Following sonication, the extract was filtered through Whatman No. 1 filter paper, and the filtrate was stored at 4°C until further phytochemical screening.

Qualitative Phytochemical Screening

The phytochemical screening of the butterfly pea (*Clitoria ternatea* L.) DES extract was performed following standard procedures as described below:

Alkaloid Identification

In a test tube, 1 mL of concentrated extract was mixed with 5 drops of reagent A (NH_3), then filtered if any precipitate formed. To the filtrate, 2 mL of reagent B (2 N H_2SO_4) was added, and the mixture was vigorously shaken until two distinct layers were visible. The upper layer was then tested by adding one drop of Mayer's reagent. The formation of a white to yellowish precipitate indicated the presence of alkaloids.

Flavonoid Identification

In a test tube, 1 mL of concentrated extract was mixed with 5 drops of reagent F1 (absolute ethanol) and shaken until homogeneous. A small piece of magnesium ribbon (reagent F2) was then added, followed by 5 drops of concentrated hydrochloric acid (reagent F3). The presence of flavonoids was confirmed by the appearance of a yellow, orange, or red coloration.

Tannin Identification

In a test tube, 1 mL of concentrated extract was mixed with 3 drops of reagent T1 (FeCl_3 solution). The presence of tannins was indicated by a color change to bluish-green or dark green.

Saponin Identification

In a test tube, 1 mL of concentrated extract was combined with 2 mL distilled water and shaken until homogeneous. The mixture was then heated gently for 2–3 minutes and allowed to cool. After cooling, the test tube was shaken vigorously. The formation of stable foam lasting for at least 30 seconds indicated the presence of saponins.

Terpenoid Identification

In a test tube, 1 mL of concentrated extract was mixed with 1 mL reagent T2 (chloroform, CHCl_3). Subsequently, Salkowski's reagent was added dropwise, forming a distinct layer. The appearance of a reddish-brown color indicated the presence of terpenoids.

RESULT AND DISCUSSION

Qualitative Phytochemical Screening of *Clitoria ternatea* DES Extract

The phytochemical screening of *Clitoria ternatea* flowers extracted using a choline chloride–citric acid-based deep eutectic solvent (DES) confirmed the presence of diverse bioactive compounds including alkaloids, flavonoids, tannins, terpenoids, and saponins (Table 1). Each class of compounds demonstrated distinct qualitative reactions, reflecting their structural and chemical uniqueness. The result is showed in Table 1.

Tabel 1. Phytochemical Screening Result

Phytochemical Test	Observation	Result
Alkaloid	White to yellowish precipitate formed	Positive (+)
Flavonoid	Formation of deep red color	Positive (+)
Tannin	Dark green color observed	Positive (+)
Terpenoid	Reddish-brown layer formed	Positive (+)
Saponin	Stable foam (>30 sec)	Positive (+)

Alkaloids are recognized by their nitrogen-containing, weakly basic structure. Their identification involved a reaction with Mayer's reagent resulting in white to yellowish precipitates, indicative of alkaloid-metal complex formation (Muawanah, Febrina, & Sunarti, 2023). This reaction aligns with previous studies that confirm alkaloids typically form visible precipitates due to their ability to complex with metal ions (Ningsih, Syahrani, Septama, & Sukardiman, 2023).

Flavonoids were positively identified by a distinct deep red coloration following the Shinoda test (using magnesium and concentrated hydrochloric acid). This reaction occurs because flavonoids, particularly anthocyanins, change color significantly under acidic conditions and through metal complexation, which stabilizes the anthocyanin structure (Li et al., 2015; Liang et al., 2022). Such stability highlights potential applications as antioxidant-rich natural colorants in cosmetic formulations.

Tannins reacted positively with FeCl_3 , yielding a dark green coloration due to stable complexes formed between the phenolic hydroxyl groups and iron ions (Fe^{3+}). The intensity and darkness of the green coloration are consistent with the presence of complex tannin structures, which enhance their metal-binding capacity (Kurniati, Baharuddin, & Zahra, 2022). These polyphenolic compounds are well documented for their antioxidant activities and their ability to form stable complexes with proteins, offering potential for skincare applications (Faradilla & Rizal, 2023).

Terpenoids produced a distinctive reddish-brown layer when reacted with Salkowski's reagent. This observation suggests that DES extraction successfully isolated non-polar terpenoids. The Salkowski reaction mechanism involves interaction with sulfuric acid and chloroform, triggering structural changes and producing colored terpenoid complexes (Hidayat, Riyadi, Gustiani, & Dwicahya, 2022). These terpenoid compounds hold considerable promise in cosmetic applications due to their fragrance,

antimicrobial, and anti-inflammatory properties (Silvani, Riga, & Agustini, 2023).

Saponins demonstrated the formation of stable foam persisting for more than 30 seconds. This reaction arises due to their amphiphilic structure, containing hydrophilic (glycone) and hydrophobic (aglycone) regions, enabling them to act effectively as natural surfactants (Qaisar et al., 2023). The high foam stability observed indicates the potential for cosmetic formulation as emulsifiers or foaming agents (Kręgiel et al., 2017; Ribeiro, Barreto, & Coelho, 2013).

Overall, the extraction of *Clitoria ternatea* flowers using a choline chloride–citric acid DES system via ultrasound-assisted extraction significantly enhanced the recovery of bioactive compounds. Compared to conventional solvent extraction methods, DES provides a safer, sustainable, and efficient alternative, aligning well with contemporary principles of green chemistry. These findings underscore the viability of DES as an innovative solvent system for obtaining functional ingredients for cosmetic formulations.

CONCLUSION

The present study demonstrated the effective use of ultrasound-assisted extraction (UAE) combined with a deep eutectic solvent (DES) composed of choline chloride and citric acid for extracting bioactive compounds from fresh butterfly pea (*Clitoria ternatea* L.) flowers. Phytochemical screening revealed that the DES extract successfully contained a diverse array of secondary metabolites, including alkaloids, flavonoids, tannins, terpenoids, and saponins. The observed qualitative phytochemical profiles indicate that the use of DES not only serves as a sustainable and environmentally friendly solvent but also effectively preserves and stabilizes the structural integrity of bioactive components, particularly flavonoids and anthocyanins, known for their antioxidative properties. These findings support the potential of DES-based extracts of butterfly pea flowers as valuable bioactive ingredients for future cosmetic formulations and natural antioxidant applications. Further quantitative analysis and biological activity assays are recommended to substantiate these initial findings and facilitate industrial-scale applications.

ACKNOWLEDGEMENT

The authors would like to express their sincere gratitude to Institut Teknologi Sumatera (ITERA) and the Cosmetic Engineering Study Program for their continuous support and facilitation throughout the research process. This work would not have been possible without the resources, laboratory access, and academic guidance provided by the institution. The authors also extend appreciation to all faculty members and laboratory staff who contributed their

time and expertise during the experimental and analytical phases of this study.

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