



Abstract

Revalorization of Cinnamon Leaves via a Phenolic Compound Extraction Process: An Optimization Using Box–Behnken Design [†]

José Arturo Olguín-Rojas ^{1,*}, Laura Mayoris Aguilar-Veloz ¹, Paulina Aguirre-Lara ², Irving David Pérez-Landa ³, Cecilia Vazquez-Gonzalez ¹ and Manuel González-Pérez ¹

¹ Ingeniería en Procesos Bioalimentarios, Universidad Tecnológica de Tecamachalco. Avenida Universidad Tecnológica 1, Tecamachalco 75483, Puebla, Mexico; lauraguilarveloz@gmail.com (L.M.A.-V.); c-v-g@hotmail.com (C.V.-G.); manuel.gonzalez@upaep.mx (M.G.-P)

² Unidad de Investigación y Desarrollo en Alimentos (UNIDA), Tecnológico Nacional de México, Instituto Tecnológico de Veracruz, M.A. de Quevedo 2779, Veracruz 91860, Veracruz, Mexico; paulina.agla@gmail.com

³ Laboratorio de Micro y Nano Tecnología (LAMINAT), Tecnológico Nacional de México, Instituto Tecnológico de Boca del Río, Carretera Veracruz-Córdoba 12, Boca del Río 94290, Veracruz, Mexico; irvingperez@bdelrio.tecnm.mx

* Correspondence: arturo.olguinrojas@mail.uca.es

[†] Presented at the 3rd International Electronic Conference on Processes—Green and Sustainable Process Engineering and Process Systems Engineering (ECP 2024), 29–31 May 2024; Available online: <https://sciforum.net/event/ECP2024>.

Keywords: Box-Behnken design; polyphenolic extract; cinnamon leaves



Citation: Olguín-Rojas, J.A.; Aguilar-Veloz, L.M.; Aguirre-Lara, P.; Pérez-Landa, I.D.; Vazquez-Gonzalez, C.; González-Pérez, M. Revalorization of Cinnamon Leaves via a Phenolic Compound Extraction Process: An Optimization Using Box–Behnken Design. *Proceedings* **2024**, *105*, 12. <https://doi.org/10.3390/proceedings2024105012>

Academic Editor: Dariusz Dziki

Published: 28 May 2024



Copyright: © 2024 by the authors. Licensee MDPI, Basel, Switzerland. This article is an open access article distributed under the terms and conditions of the Creative Commons Attribution (CC BY) license (<https://creativecommons.org/licenses/by/4.0/>).

The cultivation of cinnamon (*Cinnamomum zeylanicum*) is one of the most important worldwide. In Mexico, states such as Veracruz and Puebla are the main producers. The bark is the main product due to its culinary properties; however, it contains bioactive compounds of interest for different industries. The cinnamon leaves contain polyphenolic compounds with antimicrobial, antioxidant, and insecticidal properties. This study aimed to optimize the ultrasound-assisted extraction process conditions for phenolic compounds from cinnamon leaves. Leaves of trees from Zozocolco de Hidalgo (Veracruz, Mexico) were utilized. A Box–Behnken design was used to determine the optimal values of the solid/solvent ratio (7–13 g/mL), temperature (20–50 °C), and time (10–30 min) factors for the recovery of total flavonoid compounds (TFCs) and total phenolic compound (TPC). Ferric aluminum and Folin–Ciocalteu reagent were used for spectrophotometric determination of TFC and TPC, respectively. According to the results, the recovery of TFC ranged from 49 to 1089 mg quercetin equivalents/g of sample (DW), with the temperature being the significant factor ($p < 0.5$). The phenolic extracts obtained were similar to those reported from other geographical regions. This study highlights the potential use of *C. zeylanicum* leaf extracts as a source of polyphenols. Furthermore, the antibacterial and antifungal activities of the extracted fractions must be evaluated.

Supplementary Materials: The following supporting information can be downloaded at: <https://www.mdpi.com/article/10.3390/proceedings2024105012/s1>, Conference Poster: Revalorization of cinnamon leaves by phenolic compounds extraction process: an optimization by Box–Behnken design.

Author Contributions: Conceptualization, J.A.O.-R. and L.M.A.-V.; methodology, J.A.O.-R. and L.M.A.-V.; software, J.A.O.-R. and I.D.P.-L.; validation, J.A.O.-R., L.M.A.-V. and P.A.-L.; formal analysis, J.A.O.-R.; investigation, J.A.O.-R. and P.A.-L.; resources, J.A.O.-R. and P.A.-L.; data curation, J.A.O.-R. and I.D.P.-L.; writing—original draft preparation, P.A.-L.; writing—review and editing, J.A.O.-R. and P.A.-L.; visualization, J.A.O.-R. and L.M.A.-V.; supervision, C.V.-G., M.G.-P. and I.D.P.-L.;

project administration, C.V.-G. and M.G.-P.; funding acquisition, C.V.-G. and M.G.-P. All authors have read and agreed to the published version of the manuscript.

Funding: This research received no external funding.

Institutional Review Board Statement: Not applicable.

Informed Consent Statement: Not applicable.

Data Availability Statement: Data sharing is not applicable to this abstract.

Conflicts of Interest: The authors declare no conflict of interest.

Disclaimer/Publisher's Note: The statements, opinions and data contained in all publications are solely those of the individual author(s) and contributor(s) and not of MDPI and/or the editor(s). MDPI and/or the editor(s) disclaim responsibility for any injury to people or property resulting from any ideas, methods, instructions or products referred to in the content.