

Microwave-Assisted Extraction of Propolis

from *Tetragonula biroi* (Philippine Kiwot Bee) Hives

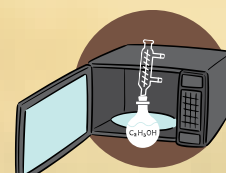
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INTRODUCTION

Propolis from Kiwot bees (*Tetragonula biroi*) is rich in antimicrobial compounds. This study uses ethanol-based microwave-assisted extraction to improve efficiency, optimizing yield by testing solvent concentration, extraction time, and solvent-to-sample ratio, and analyzing phenolic and flavonoid content.

PROPOLIS



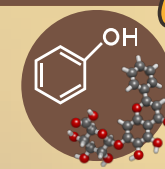
MAE with ethanol



Effects of varying parameters



Best-case combination



Phenolics and flavonoids

1 Solvent-to-Sample Ratio

2 Solvent Concentration

3 Extraction Time

MATERIALS AND METHODS

MATERIALS



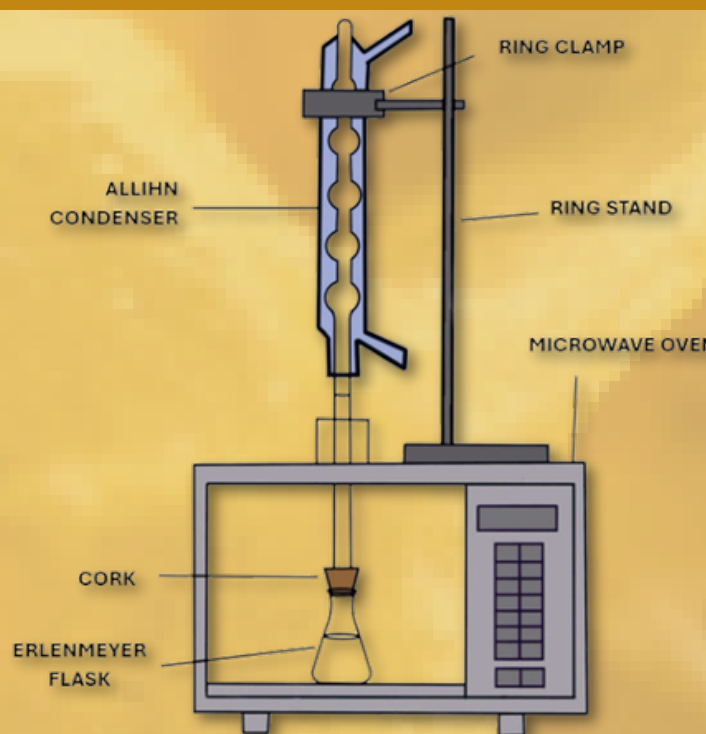
T. biroi hives



95% ethanol



Microwave oven



MICROWAVE SETUP

Collection of *T. biroi* hives

Cleaning and crushing of hives

Addition of extraction solvent (ethanol)

Microwave-Assisted Extraction (MAE)

Propolis Extract (Best Case)

Metabolic Profiling of Concentrated Propolis Extract

Total Phenolic Content

Total Flavonoid Content

Ultraviolet-visible spectroscopy

Sample with ethanol

Microwave-Assisted Extraction

Varying Process Parameters
a. Solvent-to-sample ratio (per gram sample)
b. Irradiation time (s)
c. Solvent concentration (%v/v)

Microwave-Assisted Extraction

Microwave-Assisted Extraction

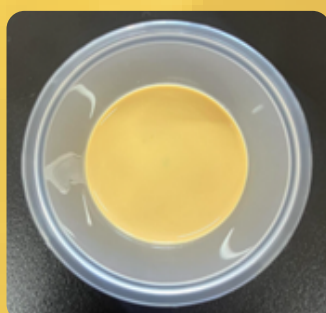
EXTRACTION PROCESS

RESULTS AND DISCUSSION

Crushed *T. biroi* bee hives



Centrifuged propolis after MAE



Solvent-free propolis



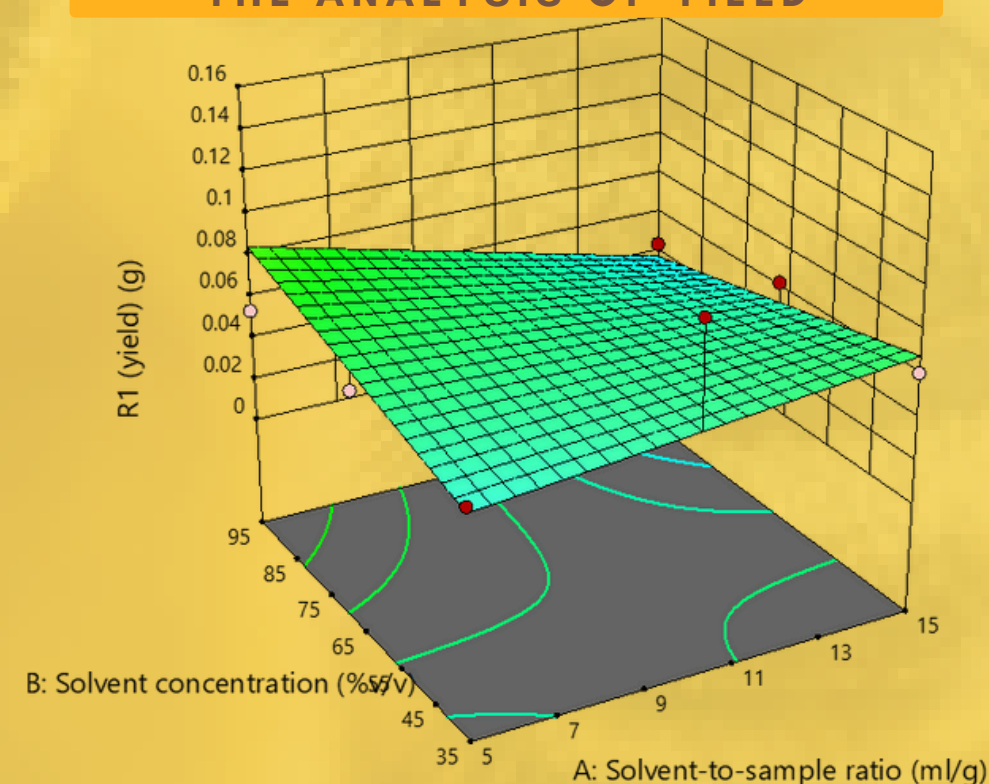
Freeze-dried propolis

Run 10 gave the best yield (14.386 g/100 g) using a 5 mL/g solvent-to-sample ratio, 95% ethanol, and 300 s MAE; extraction time negatively affected phenolic content (longer irradiation can reduce phenolics), while flavonoid variation was driven by solvent-to-sample ratio and ethanol concentration—lower-polarity subclasses like flavones and isoflavones are less soluble in pure ethanol, so more water-containing solvents may extract them better.

CONCLUSION

This study found that ethanol-based microwave-assisted extraction effectively extracts *T. biroi* propolis. Optimal yield was achieved with a 5 mL/g solvent ratio, 95% ethanol, and 300 seconds. Solvent ratio and ethanol concentration significantly affected yield, while time did not. Runs 7, 10, and 13 showed the highest yields and strongest phenolic and flavonoid content.

3D MODEL GRAPH FOR THE ANALYSIS OF YIELD



As the solvent-to-sample ratio (A) increases from left to right on the plot, **the yield of propolis initially increases slightly but then levels off**. As for the solvent concentration (B), from back to the front on the contour plot, **the propolis yield increase initially, then reaching a plateau**.