GREEN TEA FROM THE LEAVES OF ASHITABA:
Activity Antioxidant and Quality Sensory

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ABSTRACT

Ashitaba plant (Angelica keiskei) is a plant originated from Hachijo Island, Japan that grows in barren, rocky, and sandy areas. Ashitaba has a high antioxidant content, especially on the leaves. Leaves ashitaba fresh can not be kept in a long time so better processed to be a powder so that the benefits of leaves can be felt in a long time. For that, we made research covered the manufacture of green tea ashitaba with treat the withering early stage use 36°C temperature. After a process of withering, leaves ashitaba dried with a variable the temperature of the drying up of 60°C, 70°C and 80°C. The main research results obtained temperature 60°C is the best based on drying curve and organoleptic analysis. Based on organoleptic analysis, ashitaba green tea products after brewing display color dark green slightly yellow, emit an aroma and give sense like typical of fresh ashitaba leaves and has a fine texture and powder shaped. While based on antioxidant analysis, obtained EC50 extract fresh ashitaba leaves is 12.750 ppm and green tea powder is 23.528 ppm, where the antioxidant power is very strong because value of EC50 less than 50 ppm.

Keywords : Angelica keiskei, antioxidants, EC50