

**Mempelajari Suhu dan Waktu Pengeringan Terhadap
Karakteristik Mutu Teh Celup Daun Pegagan (*Centella Asiatica*)**

*Studying Effect of Temperature and Drying Time on the Quality
Characteristics of Pegagan Tea (*Centella Asiatica*)*

Supervisor: Dr. Yossi Wibisono, S.TP., MP

Maulida Aiza Berlian

***Study Program of Technology Enggenering food
Majoring of Agriculture Technology***

Program studi Teknologi Rekayasa Pangan
Jurusan Teknologi Pertanian

ABSTRACT

*Gotu Kola (*Centella Asiatica*) is a herb that contains many bioactive compounds such as flavonoids that are anti-free radicals. This study aims to study the temperature and time treatment of physical and chemical tests of Gotu Kola tea leaves so that the interaction of temperature and drying time are appropriate. This study uses a randomized complete design (RAL) with two factors, the first factor is the temperature with a level of 50° C, 60°C, and 70°C and pengringan time with a level of 1 hour, 2 hours, and 3 hours. The Data obtained were analyzed using ANOVA and continued with Duncan's Multiple Range Test (DMRT). The results showed that the treatment temperature and drying time provide a very different interaction significantly to the moisture content and antioxidant activity. Gotu kola tea with the best treatment is at a temperature interaction of 70. By 3 hours with a water content of 6.12 and antioxidant activity of 57.25%. The temperature of 50°C gives the best results with flavonoid levels (4.95); and the degree of redness (-1.68). Drying time of 3 hours gives the best results with flavonoid levels (3, 82); brightness level (54.88); redness level (0.71) and yellowish level (21.51).*

Keywords : Gotu Kola, Herbal Tea, Drying, Physical and Chemical Characteristics.