ABSTRACT

THE EFFECT OF PEGAGAN LEAF EXTRACT (*Centella Asiatica*) ON LEVEL OF STARCH HYDROLYSIS, ANTIOXIDANT ACTIVITY AND SENSORY PROPERTIES OF INSTANT RICE

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The aim of the research was to find out the optimal concentration of pegagan leaf extract in processing instant rice to get the low levels of digestibility starch, but the high of antioxidant activity and the best sensory properties. This research was designed in a Completely Randomized Block Design with 3 replication. The treatments had 6 levels concentration of pegagan leaf extract, that were 0% (Ds1), 5% (Ds2), 10% (Ds3), 15% (Ds4), 20% (Ds5), dan 25% (Ds6). The data were analyzed using Barlett test to find homogeneity, furthermore the Tuckey test was used to test the additivity, then the data were further analyzed with Least Significant Difference (LCD) test on level of 5%. The research results showed that the addition of pegagan leaf extract influence the levels of digestibility starch, antioxidant activity, total of phenol, and sensory properties and in instant rice. The best treatment is the instant rice with the addition of pegagan leaf extract at 15% who has the digestibility starch by 15.50%, the antioxidant activity by 67.876%, total of phenol by 0.271 ppm GAE, the percentage of panelists with like
criteria to a score scents of 12,222\%, a score taste of 24,444\%, a score color of 13,333\% and a score fluffier 22,222\%.

Keywords: pegagan, instant rice, starch hydrolysis, antioxidant activity, and sensory properties.