

**ANALYSIS OF ANTIOXIDANT IN GREEN TEA (*CAMELLIA
SINENSIS*) USING FERRIC REDUCING ANTIOXIDANT POWER
(FRAP) ASSAY**

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ABSTRACT

ANALYSIS OF ANTIOXIDANT IN GREEN TEA (*CAMELLIA SINENSIS*) USING FERRIC REDUCING ANTIOXIDANT POWER (FRAP) ASSAY

Tea known as *Camellia sinensis L.* from the family of *Theaceae* is one of the most consuming aromatic beverages after water for centuries. Green tea contains phenolic compounds that contribute to its antioxidant properties. The present study analyzed the concentration of antioxidant in different brands of green tea that was available at the Malaysia market using ferric reducing antioxidant power (FRAP) assay. Green tea samples were analyzed by using Uv-Vis spectrophotometer at wavelength 593 nm. Brand MGT showed the highest antioxidant activity followed by ALT and TB. The study also was conducted to determine the effect of temperature on antioxidant activity in different brands. It was found that temperature 100°C was the optimum temperature to prepare the green tea since all the brands showed the highest antioxidant activity at that temperature compared to other temperature. For all the temperature, brand MGT showed the highest antioxidant activity compared to other brands.

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