

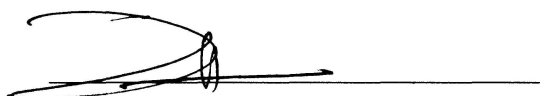
**EFFECTS OF DECOCTION AND INFUSION METHODS ON  
ANTIOXIDANT PROPERTIES OF PINK GUAVA LEAVES TEA**

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In the Faculty of Applied Sciences  
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## **ABSTRACT**

### **EFFECTS OF DECOCTION AND INFUSION METHODS ON ANTIOXIDANT PROPERTIES OF PINK GUAVA LEAVES TEA**

The effects of infusion and decoction methods as a method in preparing guava leaves tea on the antioxidant activity were ascertained using the Folin-Ciocalteu's procedures, scavenging ability of the stable free radical 1,1-diphenyl-2-picrylhydrazyl (DPPH) and the FRAP assays. It was found that the guava leaves tea contained high total phenol contents with the TPC value of  $1418.61 \pm 0.26$  mg GAE/100 g of guava leaves tea extracts and  $1403.96 \pm 0.29$  mg GAE/100 g of guava leaves extracts using decoction and infusion methods, respectively. The scavenging percentage of the antioxidant present in guava leaves tea extracts using the decoction method and infusion method were higher than that of ascorbic acid which act as the control. Both infusion and decoction methods also showed good reducing power to reduce the ferric-tripyridyltriazine ion  $\text{Fe}^{2+}$  to  $\text{Fe}^{3+}$  ion. These results indicated that phenolic compounds were a major contributor of antioxidant of the guava leaves tea.