

Effect of the Antioxidant Capacity after Roselle Heated Processing

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Abstract

In Taitung, there are more than 200 hectares of Roselle planted that has high potential and added-value from Roselle functional products. The aim of the study is to investigate the effect of Roselle heated processing that explored how effect that antioxidant capacity DPPH scavenging, how total equivalent antioxidant capacity changed. The more the time of Roselle heated processing was increasing, the less antioxidant activity was decreasing. Thus, it would show negative dependant relationship in comparison of between heated processing and the same with total equivalent antioxidant capacity. Even doing the experiments to dilute the sample of Roselle heated processing. We could find that there was antioxidant capacity in it. In short, Roselle was heated processing in a good time, it would find the antioxidant capacity and lower the body oxidative harm. Roselle will play a major role in developing its antioxidant efficiency to make human being anti-ageing and healthy.

Key words: Roselle (*Hibiscus sabdariffa* L.), Antioxidant capacity, DPPH.

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