

ABSTRACT

TITLE: *The Characteristics of Moringa (Moringa Oleifera) Tea Bags Using Different Drying Methods*

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Moringa leaves (Moringa oleifera) have great potential as an herbal tea as well as a functional drink that has physiological effects, however, the processing of Moringa tea requires proper drying so that its nutritional value can be maintained not powdery. This research aims to determine the variations in the drying of Moringa leaf tea bags on yield, chemical properties in the form of (moisture content, ash content, protein content) and organoleptic properties in the form of (aroma, taste, color) in the processing of Moringa leaf tea bags with drying variations with 4 treatments, namely drying for 6 days, oven for 10 minutes, oven for 20 minutes, and oven for 30 minutes. The results of the research showed that the yield of moringa leaf teabags was between 85.01% to 88.39%, the longer the oven, the lower the water content, and the water content from drying in the sun for 6 days was higher than the 10 minutes drying treatment, the water content of the leaf teabags Moringa meets SNI standards, while for ash content the longer the oven time, the higher the value. The ash content of the 10-minute treatment is lower than the 6-day drying treatment. The ash content meets SNI standards. For protein content, the longer the drying time, the higher the protein content found in Moringa leaves, and the aroma of Moringa leaf tea bags is between 3.40 to 3.75, the taste of Moringa leaf tea shows that the value is lower and the highest level of panelist preference is found in the 6 days sun drying treatment, the longer the drying time, the colorless liked by the panelists.

Keywords: *Moringa Tea Bags, Drying, Physical Properties, Chemical Properties, Organoleptic.*

