

5. CONCLUSIONS AND SUGGESTION

5.1. Conclusions

- Soaking curcuma with citric acid and steam blanching could accelerate the drying process and increased the antioxidant activity (%inhibition).
- Steam blanching as pretreatment could decrease the curcumin contents of dried curcuma.
- Curcuma soaked in 1% citric acid solution for 30 minutes was the best pretreatment to accelerate the drying process and produced the highest content of antioxidant activity ($92.25\pm 2.41\%$) and curcumin (15054.21 ± 1939.29 ppm for HPLC method and 17759.35 ± 214.30 ppm for spectrophotometric method).

5.2. Suggestion

- For future research is necessary to calculate demethoxycurcumin and bisdemethoxycurcumin in curcuma.
- The antioxidant activity (% inhibition) is also analyzed using HPLC that more precision.

