**The Effect of Temperature and Time of Extraction on Antiradical Activity and Total Phenolic Extract of Cuciwis (Brassica oleracea var. capitata alba) from Tegal**

**Heru Nurcahyo**

**Politeknik Harapan Bersama**

herunurcahyo7770@gmail.com

**ABSTRACT**

Cruciferous cabbage is known in Indonesia by the name of Cuciwis vegetable consumption that can be used as a diet. Cuciwis is included in the family of Brassica which is known to have efficacy as chemopreventive action. This efficacy is known from the presence of antioxidant activity. The extraction process and extraction conditions will certainly affect antioxidant activity and this needs to be done research. This research aim was to look at antioxidant activity using radical scavenging of DPPH, ABTS and the total content of phenols from reflux extraction results from Ceciwis with the influence of temperature and extraction time. Ceciwis after harvesting is cleaned then the process of extraction by the reflux with temperature parameters of 40, 50, 60, 70 and 80 ℃ with a length of extraction time of 0.5; 1; 2; 3 and 3.5 hours. The condensed extract obtained was then tested for yield results, total phenols, radical scavenging of DPPH and ABTS. The results of a four-response study showed that radical scavenging of ABTS was the most influential response to the temperature of the extract by contributing 60.7% and consecutive radical damping responses of DPPH, yield and total phenols by 50.7%, 26.16% and 0.00%. While the extraction time will have the most influence on the yield response and total phenols of 74.42 and 72.75%. Radical Scavenging of DPPH and ABTS responses have no effect.

*Keywords: Cuciwis; Dpph; Abts; Phenol*