EFFECTS OF PROCESSING FACTORS ON THE QUALITY OF BAKICH (*Morinda officianalis* How) TEA BAG

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SUMMARY

Morinda officianalis How root is known as a material with high medicinal value in traditional medicine. It contains many different bioactive compounds like polysaccharide, which are good for people's health such as enhancing the immunity, improving kidney functions, keeping the stiffness and strength of muscles… The aim of this study is to diversify the use of the products from *Morinda officianalis* How root and to create a new convenient use of this medicinal material – the tea bag filter. The results show that the Polysaccharide content varies with the age of the root, in mature roots containing 8.37 mg/g polysaccharide which is higher in young roots with 6 mg/g and older roots with 4.12 mg/g. Besides, temperature and drying method has strong effects on polysaccharide content, pH value, total sugar content and the feeling of products. In details, polysaccharide content remained in the product reached the highest when drying at 60^{o}C (21.61mg/g) and the lowest at 40^{o}C (6.31 mg/g). The average score for feeling value reached the highest (18.4 points) when the power size is 1mm. When combine with others ingredient like tea and stevia, the suitable recipe for tea bag filter making is 50% *Morinda officianalis* How root + 30% tea + 20% stevia.

Keywords: Bakich, *Morinda officianalis How,* polysaccharide, stevia, tea bag.

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