













(total phenol 5342.45 µgEAG / g, total flavonoids 167.45 µgEAG / g, beta-sitosterol 996.53 ppm, and antioxidant activity 50.41%).

#### IV. CONCLUSION

The optimum conditions for extracting corn silk powder are at temperature is 40°C, and the extraction length is 60 minutes. In this condition chemical content are produced (soluble fiber 0.80%, insoluble fiber 0.58%, total fiber 1.38%, moisture content 2.36%, ash content 2.50%, fat content 1.29%, protein content 16.93%, carbohydrate content 78.20%), and phytochemical content (total phenol 5342.45µg EAG / g, total flavonoids of 167.45µg EAG / g, beta-sitosterol of 996.53 ppm, and antioxidant activity 50.41 %).

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