

LEMBAR PERSETUJUAN ABSTRAK

PENGARUH METODE PENGERINGAN TERHADAP KADAR
TOTAL FLAVONOID DAN AKTIVITAS ANTIOKSIDAN
EKSTRAK ETANOL DAUN *Syzygium aromaticum* (L) Merril &
Ferry

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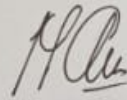
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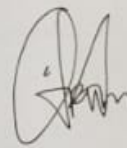
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Pembimbing 1

Pembimbing 2



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PENGARUH METODE PENGERINGAN TERHADAP KADAR TOTAL FLAVONOID DAN AKTIVITAS ANTIOKSIDAN EKSTRAK ETANOL DAUN *Syzygium aromaticum* (L) Merril & Ferry

ABSTRAK

Latar belakang: Daun cengkeh bermanfaat sebagai antioksidan karena mengandung senyawa flavonoid, tanin dan triterpenoid, kadar senyawa tersebut dipengaruhi oleh metode pengeringan simplisia.

Tujuan: Penelitian ini bertujuan untuk mengetahui pengaruh perbedaan metode pengeringan terhadap kadar total flavonoid dan aktivitas antioksidan ekstrak etanol daun cengkeh.

Metode: Jenis penelitian ini yaitu eksperimental dengan variable bebas berupa metode pengeringan dan variable terikat berupa kadar total flavonoid dan aktivitas antioksidan. Penetapan kadar total flavonoid di penelitian ini menggunakan instrumen UV-VIS, dan aktivitas antioksidan menggunakan metode DPPH.

Hasil: Kadar total flavonoid ekstrak etanol daun *Syzygium aromaticum* (L) Merril & Ferry dengan metode pengeringan dehidrator sebesar 7,059 mgQE/g dengan perolehan nilai IC50 sebesar 23,966 ppm dan metode pengeringan matahari sebesar 7,850 mgQE/g dengan nilai IC50 18,467 ppm.

Kesimpulan: Terdapat pengaruh perbedaan metode pengeringan terhadap kadar total flavonoid dan aktivitas antioksidan ekstrak daun *Syzygium aromaticum* (L) Merril & Ferry.

Kata kunci: antioksidan, flavonoid, pengeringan, *Syzygium aromaticum* (L) Merril & Ferry

**EFFECT OF DRYING METHOD ON TOTAL FLAVONOID CONTENT AND
ANTIOXIDANT ACTIVITY OF *Syzygium aromaticum* (L) LEAF ETHANOL
EXTRACT Merrill & Ferry**

ABSTRACT

Background: Clove leaves are useful as antioxidants because they contain flavonoids, tannins and triterpenoids, the levels of these compounds are influenced by the drying method of *simplicia*.

Objective: This study aims to determine the effect of different drying methods on total flavonoid levels and antioxidant activity of ethanol extract of clove leaves.

Method: This type of research is experimental with the independent variable being the drying method and the dependent variable being the total flavonoid content and antioxidant activity. Determination of total flavonoid levels in this study used a UV-VIS instrument, and antioxidant activity used the DPPH method.

Results: The total flavonoid content of the ethanol extract of *Syzygium aromaticum* (L) Merrill & Ferry leaves using the dehydrator drying method was 7,059 mgQE/g with an IC₅₀ value of 23,966 ppm and the sun drying method was 7,850 mgQE/g with an IC₅₀ value of 18,467 ppm.

Conclusion: There is an influence of different drying methods on the total flavonoid content and antioxidant activity of *Syzygium aromaticum* (L) Merrill & Ferry leaf extract.

Key words: antioxidant, flavonoids, drying, *Syzygium aromaticum* (L) Merrill & Ferry