

**PENGARUH WAKTU EKSTRAKSI
TERHADAP KADAR FENOL TOTAL EKSTRAK ETANOL DAUN
SALAM YANG DIKERINGKAN SECARA DIANGIN-ANGINKAN**

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ABSTRAK

Telah dilakukan penelitian untuk mengetahui pengaruh waktu ekstraksi terhadap kadar fenol total ekstrak etanol daun salam yang dikeringkan secara diangin-anginkan. Ekstraksi dilakukan pada berbagai waktu untuk memperkirakan kapan ekstrak etanol daun salam memiliki kadar fenol total paling tinggi. Penetapan kadar fenol total dilakukan dengan metode *Folin Ciocalteu* secara spektrofotometri sinar tampak ($\lambda_{maks}=757,5$ nm), fenol total dihitung sebagai asam galat ekvalen (GAE). Hasil penelitian menunjukkan bahwa kadar fenol total ekstrak etanol daun salam pada waktu ekstraksi selama 5 menit, 15 menit, 30 menit, 1 jam, 1,5 jam, 3 jam, 4 jam, 5 jam, 6 jam, 7 jam, 8 jam dan 9 jam masing-masing sebesar $6,53 \pm 0,32$; $6,71 \pm 0,16$; $6,50 \pm 0,51$; $6,90 \pm 0,30$; $7,23 \pm 0,40$; $8,22 \pm 0,38$; $7,22 \pm 0,08$; $7,05 \pm 0,10$; $7,80 \pm 0,14$; $7,50 \pm 0,47$; $7,76 \pm 0,31$ dan $7,85 \pm 0,58\%$ GAE. Perhitungan statistika (ANAVA Satu Arah dan dilanjutkan dengan BNT ($\alpha=0,05$)) menunjukkan adanya perbedaan bermakna kadar fenol total pada berbagai waktu ekstraksi. Dari hasil penelitian ini dapat disimpulkan bahwa perbedaan waktu ekstraksi berpengaruh pada perbedaan kadar fenol total ekstrak etanol daun salam dan 3 jam merupakan waktu ekstraksi yang optimal.

Kata Kunci: Kadar Fenol Total, Daun Salam, *Folin Ciocalteu*, Waktu Ekstraksi.

**THE INFLUENCE OF EXTRACTION TIME TO THE AMOUNT OF
TOTAL PHENOL IN SALAM LEAF ETHANOLIC EXTRACTS WHICH
WERE DRIED BY AERATED PROCESS**

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ABSTRACT

A research to know the influence of extraction time to the amount of total phenol in salam leaf ethanolic extracts which were dried by aerated process had been conducted. Extraction was performed at various time to estimate when the salam leaf ethanolic extracts has the highest amount of total phenol. The amount of total phenol in extracts was determined by the Folin-Ciocalteu procedure and the absorption at the wavelength of 757,5 nm was measured by visible spectrophotometer, the total phenol was measured as gallic acid equivalents (GAE). Total phenol from salam leaf ethanolic extracts at 5 minutes, 15 minutes, 30 minutes, 1 hour, 1,5 hours, 3 hours, 4 hours, 5 hours, 6 hours, 7 hours, 8 hours and 9 hours are $6,53 \pm 0,32$; $6,71 \pm 0,16$; $6,50 \pm 0,51$; $6,90 \pm 0,30$; $7,23 \pm 0,40$; $8,22 \pm 0,38$; $7,22 \pm 0,08$; $7,05 \pm 0,10$; $7,80 \pm 0,14$; $7,50 \pm 0,47$; $7,76 \pm 0,31$ and $7,85 \pm 0,58\%$ GAE respectively. The statistic calculation (One Way ANOVA method and continued with LSD ($\alpha=0,05$)) showed the significant difference of total phenol at various extraction time. From this research, it can be concluded that the different of extraction time influences the total phenol in salam leaf ethanolic extracts and 3 hours is the optimal extraction time.

Keywords: Total Phenol, Salam Leaf, Folin Ciocalteu, Extraction Time.