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Umami, N., Raya, I., Usman, A. N., Wahyuddin, E., et al. (2020) *Pengaruh Suplementasi Ginger Honey dan Cocktail Honey Terhadap kadar Glutation Pada Mencit Betina Balb/c yang Mengalami Stress*. Hasanuddin University.



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Optimization Software:  
[www.balesio.com](http://www.balesio.com)

## **CURRICULUM VITAE**

### A. Data Pribadi

1. Nama : Riska Reviana
2. Tempat, tgl. Lahir : Jakarta, 23 Agustus 1994
3. Alamat : Perum. BTP Blok K No. 1, Tamalanrea, Kota Makassar
4. Status sipil : Belum Menikah

### B. Riwayat Pendidikan

#### 1. Pendidikan Formal :

- Tamat SD tahun 2005 di SD Negeri Percontohan 02 Meruya Utara
- Tamat SLTP tahun 2012 di SMP Sumpah Pemuda Jakarta
- Tamat SLTA tahun 2013 di SMA Negeri 16 Jakarta
- Tamat Diploma 3 Kebidanan tahun 2016 di Politeknik Kesehatan Kementerian Kesehatan Jakarta 3 Program Studi Harapan Kita

#### 2. Pendidikan Non Formal :

- Pelatihan APN tahun 2016

### C. Pekerjaan dan Riwayat Pekerjaan

- Pegawai Magang Puskesmas Kecamatan Cengkareng Jakarta 2016
- Pegawai di Praktek Bidan Swasta 2017



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## LAMPIRAN



Gambar 1. Jahe emprit sebanyak 15 kg



Gambar 4. Bee Bread



Gambar 2. Madu *Trigona Sp.*



Gambar 5. Pencucian Jahe



3. Royal Jelly

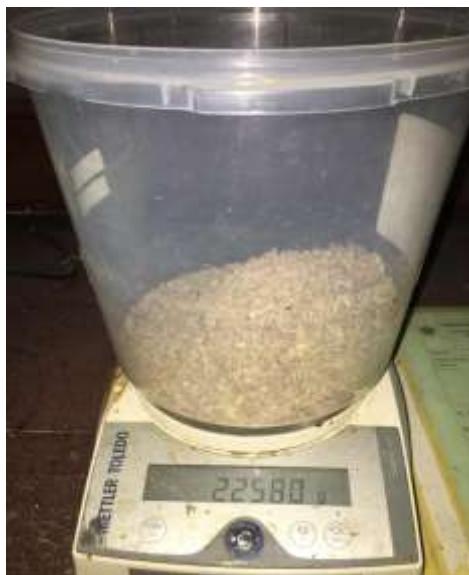


Gambar 6. Pengirisan Jahe





Gambar 7. Pengeringan Jahe



Gambar 8. Penimbangan Jahe Sebelum Maserasi



Gambar 10. Penyaringan Setelah Maserasi Sebelum Dilakukan Evaporasi



Gambar 11. Menghomogenkan Bahan Jahe dan Madu menjadi *Cocktail Honey*



9. Maserasi Selama 4 hari



Optimization Software:  
[www.balesio.com](http://www.balesio.com)



Gambar 12. Ginger Honey



Gambar 13. Proses  
menghomogenkan bahan Bee  
Bread, Royal Jelly, Madu



Gambar 14. Cocktail Honey



15. Cocktail Honey dengan  
perbandingan



Optimization Software:  
[www.balesio.com](http://www.balesio.com)



Gambar 16. Ginger Honey  
Dengan Tiga Perbandingan



Gambar 16. Proses Pelarutan  
Sampel dengan Air Panas



Gambar 17. Sampel dengan  
penambahan pereaksi sebelum  
masuk alat spectronic 20D+



Gambar 18. Alat Spectronic  
20D+

Tabel 1. Hasil Olahdata produk *cocktail honey* Uji DPPH dengan pengujian simple

 <b>LABORATORIUM BIOKIMIA</b> <b>FAKULTAS MATEMATIKA DAN ILMU PENGETAHUAN ALAM</b> <b>UNIVERSITAS HASANUDDIN</b> Kampus UNHAS Tamalanrea, Jl. Perintis Kemerdekaan KM. 10, Makassar, 90245 Telp. 0411-586498, 0411-586200 Ext. 1092																												
<b>HASIL ANALISIS</b>																												
Nama/NIM : Riska Reviana/P102182016																												
Asal Institusi :																												
Jenis Sampel : Cocktail Honey																												
Jumlah : 1 (Satu) Triplo																												
Analisis : Antioksidan (IC-50)																												
<b>1. SIMPLo</b>																												
<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th>No</th> <th>Konsentrasi (<math>\mu\text{g/mL}</math>)</th> <th>Absorbansi (<math>A</math>) <math>\lambda = 515 \text{ nm}</math></th> <th>Aktivitas Antioksidan (%)</th> </tr> </thead> <tbody> <tr><td>1</td><td>200</td><td>0,431</td><td>0,46</td></tr> <tr><td>2</td><td>400</td><td>0,417</td><td>3,70</td></tr> <tr><td>3</td><td>800</td><td>0,390</td><td>9,93</td></tr> <tr><td>4</td><td>1600</td><td>0,355</td><td>18,01</td></tr> <tr><td>5</td><td>3200</td><td>0,271</td><td>37,41</td></tr> <tr><td>6</td><td>kontrol</td><td>0,433</td><td></td></tr> </tbody> </table>	No	Konsentrasi ( $\mu\text{g/mL}$ )	Absorbansi ( $A$ ) $\lambda = 515 \text{ nm}$	Aktivitas Antioksidan (%)	1	200	0,431	0,46	2	400	0,417	3,70	3	800	0,390	9,93	4	1600	0,355	18,01	5	3200	0,271	37,41	6	kontrol	0,433	
No	Konsentrasi ( $\mu\text{g/mL}$ )	Absorbansi ( $A$ ) $\lambda = 515 \text{ nm}$	Aktivitas Antioksidan (%)																									
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No	Konsentrasi ( $\mu\text{g/mL}$ )	Aktivitas Antioksidan (%)	Nilai IC-50 ( $\mu\text{g/mL}$ )																									
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3	800	9,93																										
4	1600	18,01																										
5	3200	37,41																										

Tabel 2. Hasil Olahdata produk *cocktail honey* Uji DPPH dengan pengujian duplo

<b>2. DUPLO</b>																												
<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th>No</th> <th>Konsentrasi (<math>\mu\text{g/mL}</math>)</th> <th>Absorbansi (<math>A</math>) <math>\lambda = 515 \text{ nm}</math></th> <th>Aktivitas Antioksidan (%)</th> </tr> </thead> <tbody> <tr><td>1</td><td>200</td><td>0,426</td><td>0,47</td></tr> <tr><td>2</td><td>400</td><td>0,422</td><td>1,40</td></tr> <tr><td>3</td><td>800</td><td>0,396</td><td>7,48</td></tr> <tr><td>4</td><td>1600</td><td>0,356</td><td>16,82</td></tr> <tr><td>5</td><td>3200</td><td>0,288</td><td>32,71</td></tr> <tr><td>6</td><td>kontrol</td><td>0,428</td><td></td></tr> </tbody> </table>	No	Konsentrasi ( $\mu\text{g/mL}$ )	Absorbansi ( $A$ ) $\lambda = 515 \text{ nm}$	Aktivitas Antioksidan (%)	1	200	0,426	0,47	2	400	0,422	1,40	3	800	0,396	7,48	4	1600	0,356	16,82	5	3200	0,288	32,71	6	kontrol	0,428	
No	Konsentrasi ( $\mu\text{g/mL}$ )	Absorbansi ( $A$ ) $\lambda = 515 \text{ nm}$	Aktivitas Antioksidan (%)																									
1	200	0,426	0,47																									
2	400	0,422	1,40																									
3	800	0,396	7,48																									
4	1600	0,356	16,82																									
5	3200	0,288	32,71																									
6	kontrol	0,428																										
<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th>No</th> <th>Konsentrasi (<math>\mu\text{g/mL}</math>)</th> <th>Aktivitas Antioksidan (%)</th> <th>Nilai IC-50 (<math>\mu\text{g/mL}</math>)</th> </tr> </thead> <tbody> <tr><td>1</td><td>200</td><td>0,47</td><td rowspan="5">4710,0636</td></tr> <tr><td>2</td><td>400</td><td>1,40</td></tr> <tr><td>3</td><td>800</td><td>7,48</td></tr> <tr><td>4</td><td>1600</td><td>16,82</td></tr> <tr><td>5</td><td>3200</td><td>32,71</td></tr> </tbody> </table>	No	Konsentrasi ( $\mu\text{g/mL}$ )	Aktivitas Antioksidan (%)	Nilai IC-50 ( $\mu\text{g/mL}$ )	1	200	0,47	4710,0636	2	400	1,40	3	800	7,48	4	1600	16,82	5	3200	32,71								
No	Konsentrasi ( $\mu\text{g/mL}$ )	Aktivitas Antioksidan (%)	Nilai IC-50 ( $\mu\text{g/mL}$ )																									
1	200	0,47	4710,0636																									
2	400	1,40																										
3	800	7,48																										
4	1600	16,82																										
5	3200	32,71																										



Tabel 3. Hasil Olahdata produk *cocktail honey* Uji DPPH dengan pengujian Triplo

3. TRIPLO			
No	Konsentrasi ( $\mu\text{g/mL}$ )	Absorbansi (A) $\lambda = 515 \text{ nm}$	Aktivitas Antioksidan (%)
1	200	0,416	5,88
2	400	0,406	8,14
3	800	0,390	11,76
4	1600	0,350	20,81
5	3200	0,290	34,39
6	kontrol	0,442	

No	Konsentrasi ( $\mu\text{g/mL}$ )	Aktivitas Antioksidan (%)	Nilai IC-50 ( $\mu\text{g/mL}$ )
1	200	5,88	4802,7263
2	400	8,14	
3	800	11,76	
4	1600	20,81	
5	3200	34,39	

Tabel 4. Hasil uji DPPH dari produk *cocktail honey*

 <b>LABORATORIUM BIOKIMIA</b> <b>FAKULTAS MATEMATIKA DAN ILMU PENGETAHUAN ALAM</b> <b>UNIVERSITAS HASANUDDIN</b> Kampus UNHAS Tamalanrea, Jl. Perintis Kemerdekaan KM. 10, Makassar, 90245 Telp. 0411-586498, 0411-586200 Ext. 1092														
<b>HASIL ANALISIS</b>														
Nama/NIM : Riska Reviana/P102182016 Asal Institusi : Jenis Sampel : Cocktail Honey Jumlah : 1 (satu) Triplo Analisis : Antioksidan (IC-50)														
<b>Kode Sampel</b> <table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th></th> <th colspan="3">IC 50 (ppm)</th> <th rowspan="2"><b>Kategori</b></th> </tr> <tr> <th></th> <th><b>Simplo</b></th> <th><b>Duplo</b></th> <th><b>Triplo</b></th> </tr> </thead> <tbody> <tr> <td>Cocktail Honey</td> <td>4220,5041</td> <td>4710,0636</td> <td>4802,7263</td> <td>4577,7647 Sangat lemah</td> </tr> </tbody> </table>		IC 50 (ppm)			<b>Kategori</b>		<b>Simplo</b>	<b>Duplo</b>	<b>Triplo</b>	Cocktail Honey	4220,5041	4710,0636	4802,7263	4577,7647 Sangat lemah
	IC 50 (ppm)			<b>Kategori</b>										
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Cocktail Honey	4220,5041	4710,0636	4802,7263	4577,7647 Sangat lemah										
Makassar, 29 Juni 2020 PLP Lab. Biokimia														
Mahdalia, S.Si, M.Si 19750826 199601 2 001														

Tabel 5. Hasil Olahdata Total Fenol Dengan pengujian simplo

Name/NIM	Riska Reviana/P102182016
Asal Institusi	1
SIMPLO	
Kode sampel	Absorbansi
Ginger Honey A	0,71
Ginger Honey B	0,49
Ginger Honey C	0,594
Coctail Honey A	0,14
Coctail Honey B	0,135
Coctail Honey C	0,17
Honey	0,096
Bee Bread	0,215
Royal Jelly	0,157
Ekstrak Jahn	1,28
FP	Asam Galat terukur ( $\text{mg/mL}$ )
	Massa Sampel (g)
	Volume pelarut air panas (mL)
	Jng ekivalen asam galat/g sampel



Tabel 6. Hasil Olahdata Total Fenol Dengan pengujian Duplo

DUPLIKAT								
Kode sampel	Aborsiwanji	FP	Asam Galat terukur (mg/mL)	Massa Sampel (g)	Volume pelarut air panas (mL)	mg ekivalen asam galat/g sampel	Asam Galat terukur (mg/mL) Rerata	mg ekivalen asam galat/g sampel Rerata
Ginger Honey A	0,725	10	0,66390	0,05	10	132,1790	0,6634	132,67
Ginger Honey B	0,476	10	0,44961	0,05	10	87,1725	0,4425	88,59
Ginger Honey C	0,589	10	0,54878	0,05	10	109,5556	0,5492	109,85
Cocotal Honey A	0,522	10	0,11687	0,05	10	22,3745	0,1110	22,19
Cocotal Honey B	0,125	10	0,10015	0,05	10	20,0295	0,1000	20,09
Cocotal Honey C	0,174	10	0,13651	0,05	10	27,3029	0,1365	27,31
Honey	0,09	10	0,05588	0,05	10	11,7659	0,0558	11,77
Bee Bread	0,20	10	0,17991	0,05	10	34,7860	0,1764	35,28
Royal Jelly	0,15	10	0,11490	0,05	10	22,9868	0,1183	23,67
Ekstrak Jahe	1,263	10	1,20984	0,05	10	241,9873	1,2182	243,64

Makassar, 17 Juli 2020  
PLP Lab. Biokimia

Mahdalia, S.Si., M.Si.  
19750826 199601 2 001

Tabel 7. Hasil Uji Total Fenol

	LABORATORIUM BIOKIMIA FAKULTAS MATEMATIKA DAN ILMU PENGETAHUAN ALAM UNIVERSITAS HASANUDDIN Kampus UNHAS Tamalanrea, Jl. Perintis Kemerdekaan KM. 10, Makassar, 90245 Telp. 0411-586498, 0411-586200 Ext. 1092
<b>HASIL ANALISIS</b>	
Nama/NIM	: Riska Reviana/P102182016
Asal Institusi	:
Jenis Sampel	:
Jumlah	: 10 (Sepuluh)
Analisis	: Kadar Polifenol (Asam Galat)
<b>Kode Sampel</b>	<b>Asam Galat terukur Rerata (mg/mL)</b>
Ginger Honey A	0,6634
Ginger Honey B	0,4425
Ginger Honey C	0,5492
Cocotal Honey A	0,1110
Cocotal Honey B	0,1001
Cocotal Honey C	0,1365
Honey	0,0588
Bee Bread	0,1764
Royal Jelly	0,1183
Ekstrak Jahe	1,2182
Makassar, 17 Juli 2020	
PLP Lab. Biokimia	
Mahdalia, S.Si., M.Si.	
19750826 199601 2 001	





KEMENTERIAN PENDIDIKAN DAN KEBUDAYAAN  
UNIVERSITAS HASANUDDIN  
SEKOLAH PASCASARJANA

JL. PERINTIS KEMERDEKAAN KM. 10 MAKASSAR 90245 TELP. (0411) 585034, 585036 FAX. (0411) 585868  
E-mail : info@pasca.unhas.ac.id

Makassar, 18 Juni 2020

Hal : Permohonan Izin

Lampiran :-

Kepada Yth. Kepala Laboratorium Biokimia Universitas Hasanuddin  
Di Makassar

Assalamu'alaikum Warahmatullahi Wabarakatuh

Saya yang bertanda tangan dibawah ini :

Nama	NIM	Judul
Riska Reviana	P102182016	Analisis Uji Antioksidan Dengan DPPH pada kandungan Ginger Honey dan Cocktail Honey Sebagai Suplemen Wanita Prakonsepsi

Selaku mahasiswa Program Studi Kebidanan Pascasarjana Universitas Hasanuddin, sekiranya memohon ijin untuk melakukan kegiatan evaporasi produk *Cocktail Honey* dan *Ginger Honey* dan pengujian DPPH pada produk tersebut di Laboratorium Biokimia Universitas Hasanuddin.

Demikian surat ini saya sampaikan dan dapat digunakan sebagaimana mestinya. Atas perhatian Bapak/Ibu, saya ucapan terimakasih.

Wassalamu'alaikum Warahmatullahi Wabarakatuh

Mahasiswa,

Riska Reviana

Menaetahui.  
Pembimbing Utama,

Dr. Andi Nilawati Usman, SKM.,M.Kes



9. Surat Permohonan Izin Kepada Lab. Biokimia UNHAS

1 July 2020

To: First Author (Riska Reviana)

### Letter of Acceptance

I have pleasure to inform that your paper titled "ANALYSIS OF ANTIOXIDANT ACTIVITY TEST USED DPPH ON COCKTAIL HONEY PRODUCTS AS FEMALE PRECONCEPTION SUPPLEMENTS" has been accepted for publication in the IJCRR indexed in SCOPUS. We have received your edited and improved paper. Your paper will be issued on December 2020 issue.

Yours sincerely,  
Editor-in-Chief Prof. Dr Sachin Ingle  
MIMSR Medical College, Maharashtra, India  
<https://www.ijcrr.com>

**Address for Correspondence :**  
Radiance Research Academy (Regd.)  
148, IMSR Building, Ayurvedic Layout, Near NIT Complex, Sakardara, Nagpur-24  
Maharashtra State, India

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20. Surat LoA (Penerimaan Submit Jurnal)



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