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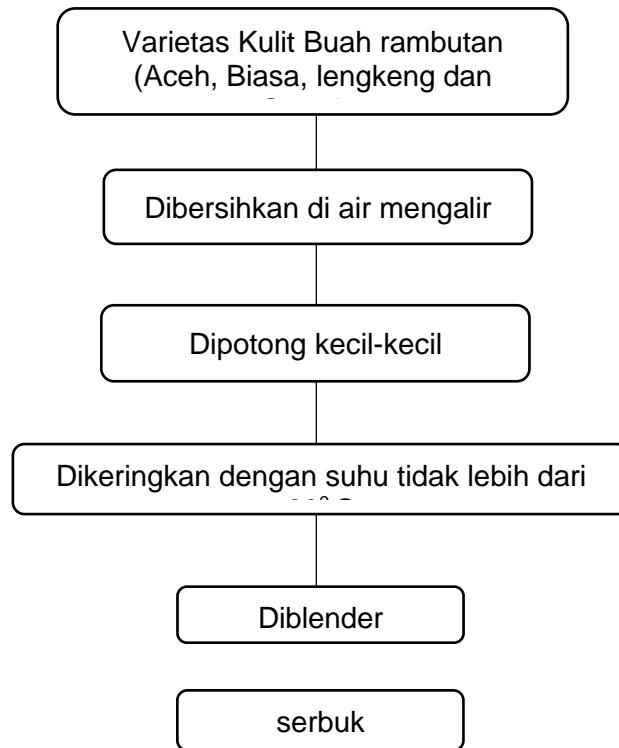
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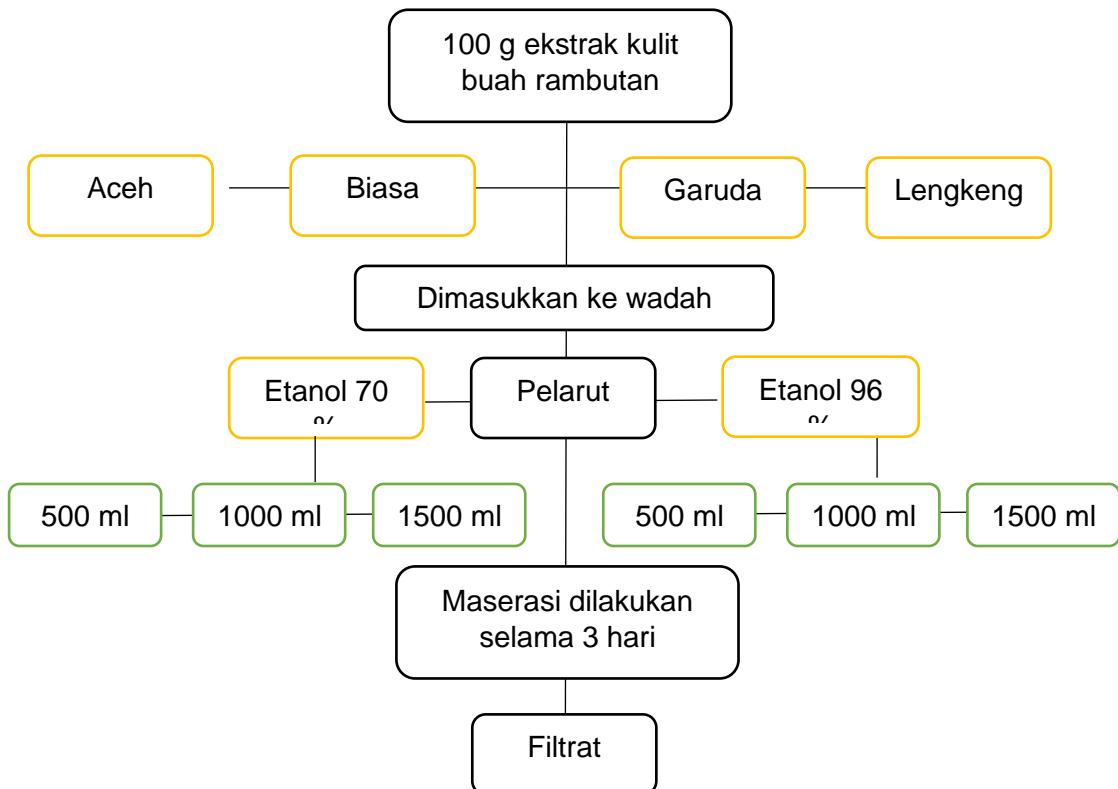
LAMPIRAN

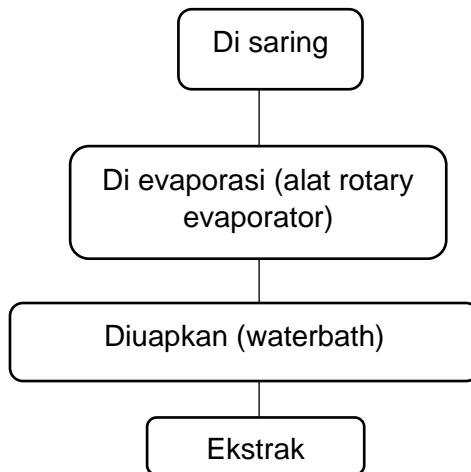
Lampiran 1. Skema Kerja

1.1 Pengumpulan dan penyiapan Sampel

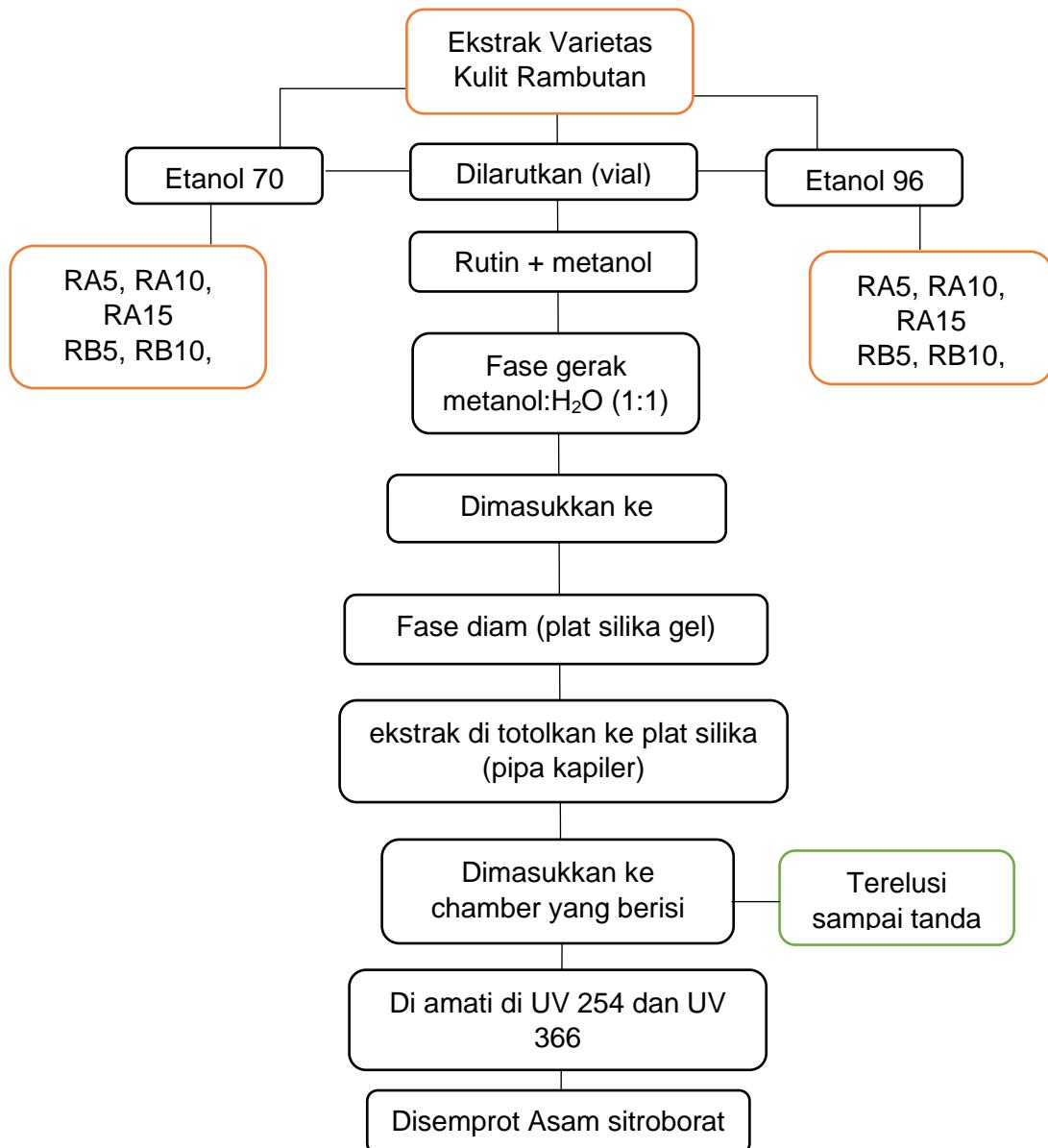


1.2 Pembuatan Ekstrak



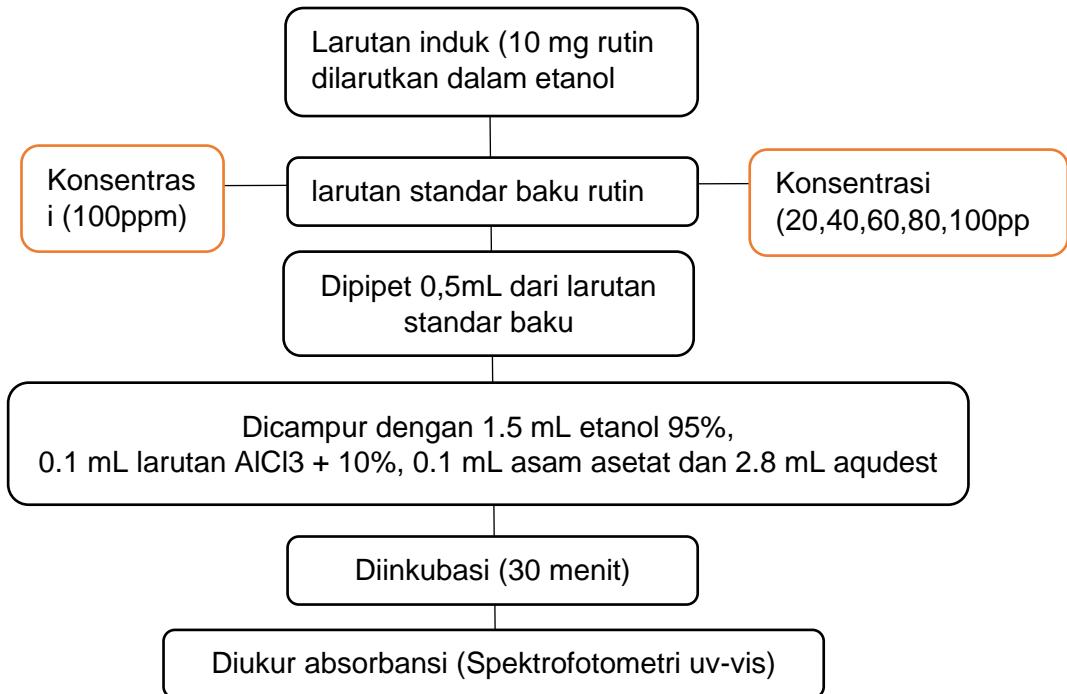


1.3 Kromatografi Lapis Tipis

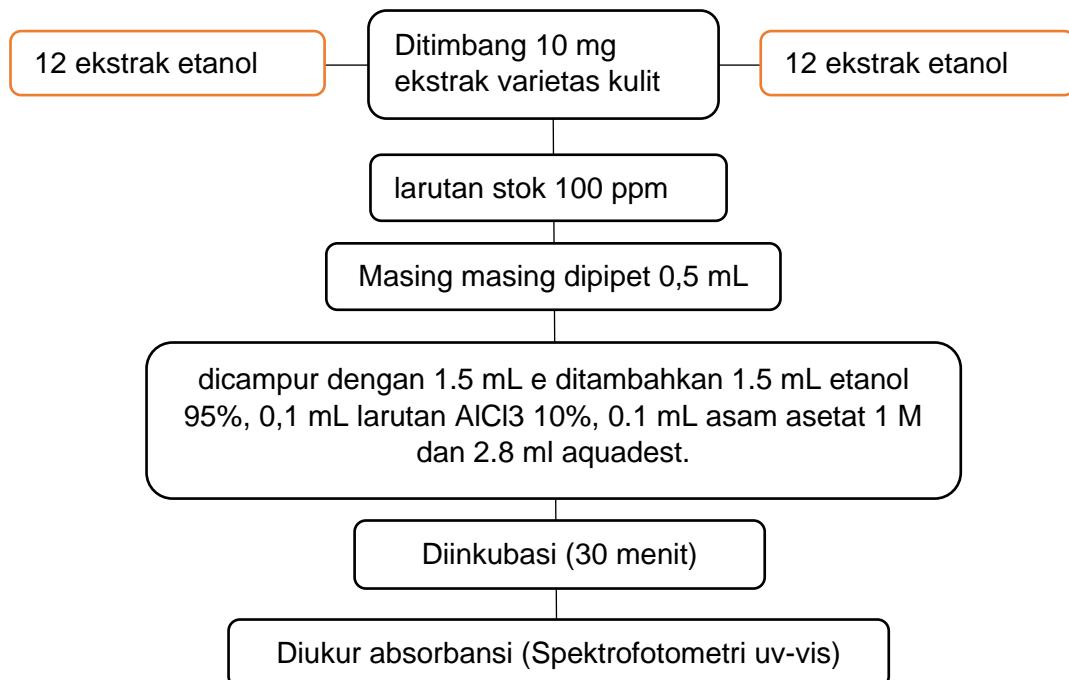


1.4 Pengukuran Kadar Flavonoid Total

a. Penentuan panjang gelombang maks dan kurva standar rutin



b. Penentuan Kadar Flavonoid Total Ekstrak kulit buah rambutan



Lampiran 2. Gambar

2.1 Sampel

	
Rambutan Aceh	Rambutan Biasa

	
Rambutan Garuda	Rambutan Lengkeng

2.2 Pengumpulan dan Penyiapan Sampel

	
Masing-masing kulit buah rambutan di bersihkan dengan air mengalir hingga bersih	Sampel kulit buah rambutan Dipotong-potong kecil
	
Dikeringkan dibawah sinar matahari	Selanjutnya di oven suhu tidak lebih 60°

	
Simplisia Kulit Rambutan Aceh	Simplisia Kulit Rambutan Biasa
	
Simplisia Kulit Rambutan Lengkeng	Simplisia Kulit Rambutan Garuda
	
Ditimbang simplisia kering	Diblender hingga diperoleh serbuk

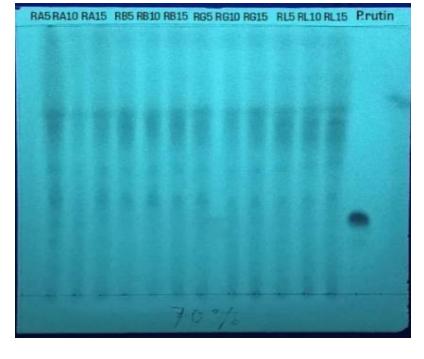
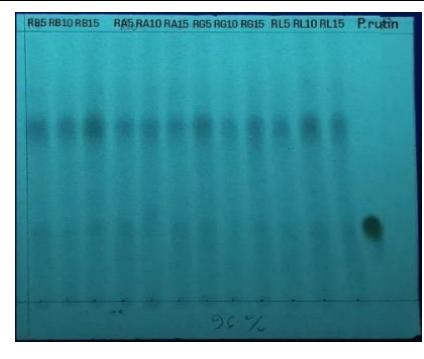
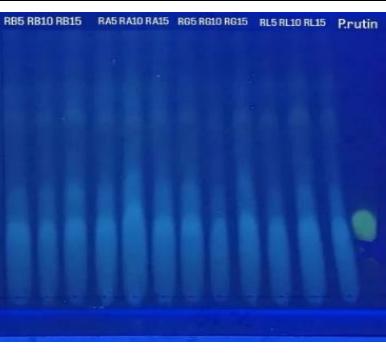
2.3 Ekstraksi

2.3.1 Maserasi

 <p>Ditimbang serbuk simplisia 100 g</p>	 <p>Dimerasi menggunakan pelarut etanol 70% dan etanol 96% dengan menvariasikan rasio (1:5, 1:10, dan 1:15)</p>
 <p>Dilakukan pengadukan setiap 24 jam</p>	 <p>Pelarut disaring pada hari ke-3</p>
 <p>Dievaporasi menggunakan rotary evaporator</p>	 <p>Diperoleh ekstrak kental dan di angina-anginkan di waterbath suhu 60°C</p>

2.4 Uji kualitatif

2.4.1 Kromatografi Lapis Tipis

	
<p>Disiapkan alat dan bahan : metanol p.a , water one, chamber, plat KLT RP-18, pipa kapiler, pipet tetes, gelas ukur, gegep dan pinset</p>	<p>Masing-masing ekstrak diambil dan dilarutkan diwadah vial menggunakan pelarut etanol 70% dan etanol 96%</p>
	
<p>Ditotolkan pada lempeng silika gel. Setelah totolan mengering lempeng KLT dimasukkan ke chamber yang sudah jenuh dengan fase gerak (eluen)</p>	<p>Terjadi proses eludasi sampai tanda batas.</p>
	
<p>Ekstrak etanol 70% UV 254 nm</p>	<p>Ekstrak etanol 70% UV 366 nm</p>
	
<p>Ekstrak etanol 96% UV 254 nm</p>	<p>Ekstrak etanol 96% UV 366 nm</p>

2.5 Uji kuantitatif

2.5.1 Pengukuran Kadar Flavonoid Total

a. Penentuan larutan standar Rutin

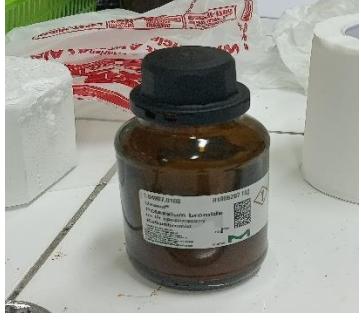
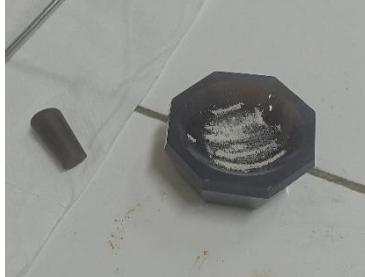
 <p>Ditimbang rutin 10 mg</p>	 <p>Larutan induk rutin 1000 ppm</p>
 <p>Dibuat larutan standar (20ppm, 40ppm, 60 ppm, 80ppm dan 100ppm)</p>	 <p>Dari larutan standar di pipet 0,5 ml</p>
 <p>Ditambah 1.5 ml etanol 95% dan 0,1 ml AlCl₃ 10%</p>	 <p>Ditambahkan 0,1 Asam asetat 1 M, 2.8 ml aquadest dan inkubasi selama 30 menit</p>
 <p>Absorbansi diukur dengan spektrofotometer UV-Vis pada λ maksimum rutin.</p>	

b. Penentuan Kadar Total Flavonoid Ekstrak Kulit Buah Rambutan

 <p>Ditimbang ekstrak 10 mg</p>	 <p>Dilarutkan hingga 10 mL dengan metanol pa.</p>
 <p>Ekstrak di vortex</p>	 <p>Ekstrak dipipet sebanyak 1 ml</p>
 <p>Ditambahkan 3 ml metanol pa</p>	 <p>0,2 AlCl3 10 %, 0,2 Asam asetat 1 M dan diinkubasi selama 30 menit</p>

	
<p>Absorbansi diukur dengan spektrofotometer UV-Vis pada λ maksimum rutin.</p>	

2.6 Spektroskopi Fourier Transform Infra Red (FTIR)

	<p>Kalium Bromida (KBr)</p> 
<p>Ekstrak kulit buah rambutan</p> 	<p>Dimasukkan ke dalam wadah dan dilakukan pengoperasian pada komputer</p> 

Lampiran 3. Perhitungan

3.1 Perhitungan Rendemen (%)

$$\boxed{\text{Rumus : Rendemen} = \frac{\text{Berat Ekstrak Etanol}}{\text{Berat Simplisia}} \times 100\%}$$

$$1. \% \text{ Rendemen} = \frac{11.26 \text{ gr}}{100 \text{ gr}} = 11.26 \%$$

$$2. \% \text{ Rendemen} = \frac{12.99 \text{ gr}}{100 \text{ gr}} = 12.99 \%$$

$$3. \% \text{ Rendemen} = \frac{11.18 \text{ gr}}{100 \text{ gr}} = 11.18 \%$$

$$4. \% \text{ Rendemen} = \frac{13.28 \text{ gr}}{100 \text{ gr}} = 13.28 \%$$

$$5. \% \text{ Rendemen} = \frac{15.02 \text{ gr}}{100 \text{ gr}} = 15.02 \%$$

$$6. \% \text{ Rendemen} = \frac{15.13 \text{ gr}}{100 \text{ gr}} = 15.13 \%$$

$$7. \% \text{ Rendemen} = \frac{18.23 \text{ gr}}{100 \text{ gr}} = 18.23 \%$$

$$8. \% \text{ Rendemen} = \frac{20.13 \text{ gr}}{100 \text{ gr}} = 12.13 \%$$

$$9. \% \text{ Rendemen} = \frac{16.09 \text{ gr}}{100 \text{ gr}} = 16.09 \%$$

$$10. \% \text{ Rendemen} = \frac{22.06 \text{ gr}}{100 \text{ gr}} = 12.06 \%$$

$$11. \% \text{ Rendemen} = \frac{22.26 \text{ gr}}{100 \text{ gr}} = 12.26 \%$$

$$12. \% \text{ Rendemen} = \frac{12.41 \text{ gr}}{100 \text{ gr}} = 12.41 \%$$

$$13. \% \text{ Rendemen} = \frac{20.06 \text{ gr}}{100 \text{ gr}} = 13.06 \%$$

$$14. \% \text{ Rendemen} = \frac{20.64 \text{ gr}}{100 \text{ gr}} = 16.64 \%$$

$$15. \% \text{ Rendemen} = \frac{17.57 \text{ gr}}{100 \text{ gr}} = 17.57 \%$$

$$16. \% \text{ Rendemen} = \frac{19.57 \text{ gr}}{100 \text{ gr}} = 15.57 \%$$

$$17. \% \text{ Rendemen} = \frac{21.28 \text{ gr}}{100 \text{ gr}} = 14.28 \%$$

$$18. \% \text{ Rendemen} = \frac{15.23 \text{ gr}}{100 \text{ gr}} = 15.23 \%$$

$$19. \% \text{ Rendemen} = \frac{21.36 \text{ gr}}{100 \text{ gr}} = 15.36 \%$$

$$20. \% \text{ Rendemen} = \frac{23.51 \text{ gr}}{100 \text{ gr}} = 13.51 \%$$

$$21. \% \text{ Rendemen} = \frac{16.33 \text{ gr}}{100 \text{ gr}} = 16.33 \%$$

$$22. \% \text{ Rendemen} = \frac{17.01 \text{ gr}}{100 \text{ gr}} = 17.01 \%$$

$$23. \% \text{ Rendemen} = \frac{18.18 \text{ gr}}{100 \text{ gr}} = 18.18 \%$$

3.2 Perhitungan Kromatografi Lapis Tipis

$$\text{Rumus : } R_f = \frac{\text{Jarak yang ditempuh noda}}{\text{Jarak yang ditempuh eluen}}$$

1. RA₅ (Ekstrak Etanol 70 %)

$$R_f = \frac{2}{6.5} = 0.30, \quad \frac{2.5}{6.5} = 0.38, \quad \frac{3}{6.5} = 0.46, \quad \frac{4.5}{6.5} = 0.7$$

2. RA₁₀

$$R_f = \frac{2.5}{6.5} = 0.38, \quad \frac{3}{6.5} = 0.46, \quad \frac{4.5}{6.5} = 0.7$$

3. RA₁₅

$$R_f = \frac{2.5}{6.5} = 0.38, \quad \frac{3}{6.5} = 0.46, \quad \frac{4.5}{6.5} = 0.7$$

4. RB₅

$$R_f = \frac{2.5}{6.5} = 0.38, \quad \frac{3}{6.5} = 0.46, \quad \frac{4.5}{6.5} = 0.7$$

5. RB₁₀

$$R_f = \frac{2.5}{6.5} = 0.38, \quad \frac{3}{6.5} = 0.46, \quad \frac{4.5}{6.5} = 0.7$$

6. RB₁₅

$$R_f = \frac{2.5}{6.5} = 0.38, \quad \frac{3}{6.5} = 0.46, \quad \frac{4.5}{6.5} = 0.7$$

7. RG₅

$$R_f = \frac{2.5}{6.5} = 0.38, \quad \frac{3}{6.5} = 0.46, \quad \frac{4.5}{6.5} = 0.7$$

8. RG₁₀

$$R_f = \frac{2.5}{6.5} = 0.38, \quad \frac{3}{6.5} = 0.46, \quad \frac{4.5}{6.5} = 0.7$$

9. RG₁₅

$$R_f = \frac{2.5}{6.5} = 0.38, \quad \frac{3}{6.5} = 0.46, \quad \frac{4.5}{6.5} = 0.7$$

10. RL₅

$$R_f = \frac{2.5}{6.5} = 0.38, \quad \frac{3}{6.5} = 0.46, \quad \frac{4.5}{6.5} = 0.7$$

11. RL₁₀

$$R_f = \frac{2.5}{6.5} = 0.38, \quad \frac{3}{6.5} = 0.46, \quad \frac{4.5}{6.5} = 0.7$$

12. RL₁₅

$$R_f = \frac{2.5}{6.5} = 0.38, \quad \frac{3}{6.5} = 0.46, \quad \frac{4.5}{6.5} = 0.7$$

13. RA₅ (Ekstrak Etanol 96 %)

$$R_f = \frac{2}{6.5} = 0.3, \quad \frac{2}{6.5} = 0.3, \quad \frac{4.5}{6.5} = 0.7$$

14. RA₁₀

$$R_f = \frac{2.3}{6.5} = 0.35, \quad \frac{4.5}{6.5} = 0.7$$

15. RA₁₅

$$R_f = \frac{2}{6.5} = 0.3, \quad \frac{4.5}{6.5} = 0.7$$

16. RB₅

$$R_f = \frac{2}{6.5} = 0.3, \quad \frac{4.5}{6.5} = 0.7$$

17. RB₁₀

$$R_f = \frac{2}{6.5} = 0.3, \quad \frac{4.5}{6.5} = 0.7$$

18. RB₁₅

$$R_f = \frac{2}{6.5} = 0.3, \quad \frac{4.5}{6.5} = 0.7$$

19. RG₅

$$R_f = \frac{2}{6.5} = 0.3, \quad \frac{4.5}{6.5} = 0.7$$

20. RG₁₀

$$R_f = \frac{2}{6.5} = 0.3, \quad \frac{4.5}{6.5} = 0.7$$

21. RG₁₅

$$R_f = \frac{2.3}{6.5} = 0.35, \quad \frac{4.5}{6.5} = 0.7$$

22. RL₅

$$R_f = \frac{2}{6.5} = 0.3, \quad \frac{4.5}{6.5} = 0.7$$

23. RL₁₀

$$R_f = \frac{2}{6.5} = 0.3, \quad \frac{4.5}{6.5} = 0.7$$

24. RL₁₅

$$R_f = \frac{2}{6.5} = 0.3, \quad \frac{4.5}{6.5} = 0.7$$

3.4 Perhitungan Kadar Flavonoid Total

3.4.1 Pembuatan larutan

a. Asam Asetat (1M)

$$M = \frac{\text{Massa Jenis} \times 10 \times 100\%}{13 M}$$

$$= \frac{1.05 \times 10 \times 100\%}{60.05} = 17.5$$

$$M_1 \times V_1 = M_2 \times V_2$$

$$17.5 \times V_1 = 1 \times 250 \text{ ml}$$

$$V_1 = 1 \times 100 \text{ ml}$$

$$= \frac{100}{17.5} = 5.71 \text{ ml}$$

b. AlCl_3 (10 %)

$$M_1 \times V_1 = M_2 \times V_2$$

$$100\% \times V_1 = 10\% \times 50 \text{ ml}$$

$$= 5 \text{ gram}$$

c. Etanol 80% $M_1 \times V_1 = M_2 \times V_2$

$$100\% \times V_1 = 80\% \times 100 \text{ ml}$$

$$1 \times V_1 = 0.8 \times 100 \text{ ml}$$

$$V_1 = \frac{80}{1} = 80$$

3.4.2 Konsentrasi ppm (Larutan standar)

a. $20\text{ppm} = M_1 \times V_1 = M_2 \times V_2$

$$1000\text{ppm} \times V_1 = 20\text{ppm} \times 10 \text{ ml}$$

$$= \frac{200}{1000} = 0.2 \text{ ml}$$

b. $40\text{ppm} = M_1 \times V_1 = M_2 \times V_2$

$$1000\text{ppm} \times V_1 = 40\text{ppm} \times 10 \text{ ml}$$

$$= \frac{400}{1000} = 0.4 \text{ ml}$$

c. $60\text{ppm} = M_1 \times V_1 = M_2 \times V_2$

$$1000\text{ppm} \times V_1 = 60\text{ppm} \times 10 \text{ ml}$$

$$= \frac{600}{1000} = 0.6 \text{ ml}$$

d. $80\text{ppm} = M_1 \times V_1 = M_2 \times V_2$

$$1000\text{ppm} \times V_1 = 80\text{ppm} \times 10 \text{ ml}$$

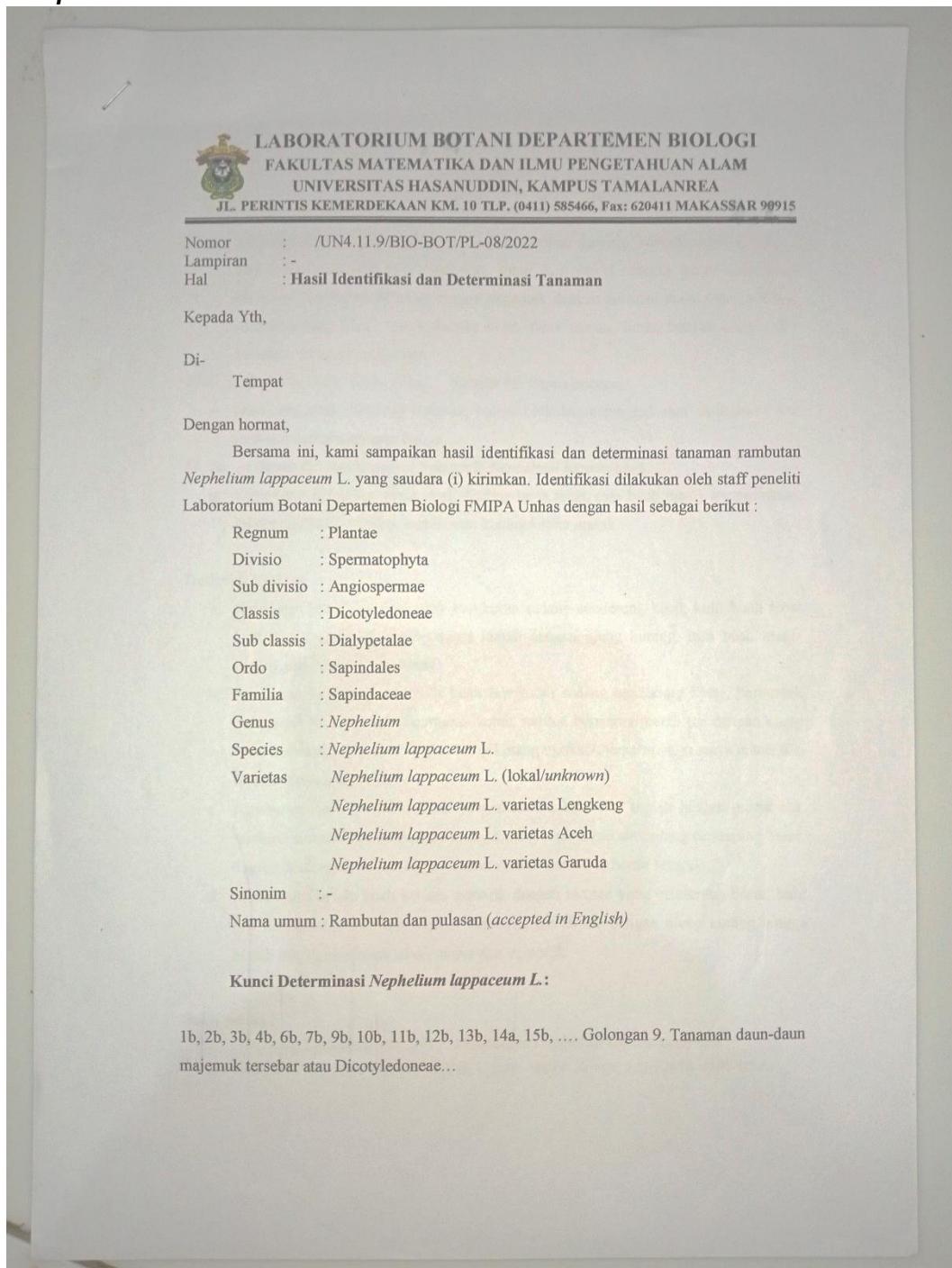
$$= \frac{800}{1000} = 0.8 \text{ ml}$$

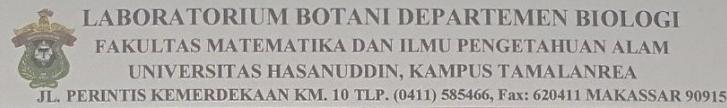
e. $100\text{ppm} = M_1 \times V_1 = M_2 \times V_2$

$$1000\text{ppm} \times V_1 = 10 \text{ ml}$$

$$= \frac{1000}{1000} = 1 \text{ ml}$$

Lampiran 4. Determinasi Tanaman





- a. Tanaman memiliki daun tersebar dengan susunan meyirip beranak, masing-masing daun berbentuk bulat telur, tepi rata, ujung dan pagkal runcing, pertulangan daun menyirip dan berwarna hijau. Bunga majemuk dengan susunan malai atau panicula, ukuran sedang 12-25 meter, batang bulat/ tidak teratur, lurus, banyak cabang dan berwarna kelabu kecokelatan.

197b, 208b, 219b, 220a, 221b, 222a, ... Familia 69. Sapindaceae...

- a. Daun majemuk menyirip beranak, bunga berkelamin tunggal atau aktinomorf dan tersusun dalam karangan bunga.

1b, 5a, ... Genus 5. *Nephelium* ... Spesies 2. *Nephelium lappaceum* L.

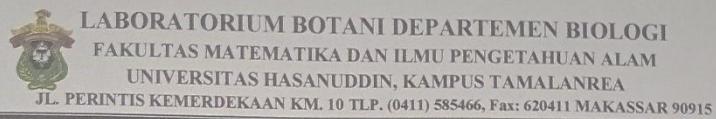
- a. Kulit buah berambut, tanpa duri, dinding buah tebal, rasa buah manis sampai asam, tekstur lembut dan halus, merah atau kuning ketika masak.

Deskripsi varietas :

- a. Rambutan lokal memiliki buah berukuran sedang cenderung kecil, kulit buah tebal berwarna merah, rambut berwarna merah dengan ujung kuning, rasa buah manis sedikit asam dan kurang berair.
- b. Rambutan Lengkeng memiliki buah berukuran sedang cenderung besar, berbentuk bulat agak lonjong, kulit berwarna merah, rambut berwarna merah tua dengan ujung hijau kekuningan, daging buah sedang kurang ngelotok/terkelupas, rasanya manis dan mengandung banyak air.
- c. Rambutan Aceh memiliki buah yang menarik, berwarna merah hingga merah tua, rambut berwarna merah dengan ujung kuning hingga merah, sedang cenderung besar, daging buah ngelotok/tekelupas, manis sedikit asam dan berair banyak.
- d. Rambutan Garuda buah beruah menarik dengan ukuran yang cenderung besar, kulit buah berwarna merah tua, rambut berwarna merah tua dengan ujung kuning hingga merah tua, daging buah tebal, manis dan ngelotok.

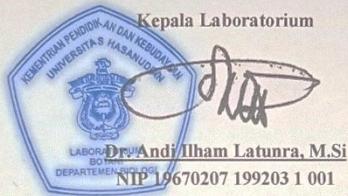
Buku Acuan :

1. Gembong Tjitrosoepomo. 2013. Taksonomi Tumbuhan (Spermatophyta).
2. National Plant Data Center, NRCB, USDA, Baton Rouge, LA 70874-4490 USA.



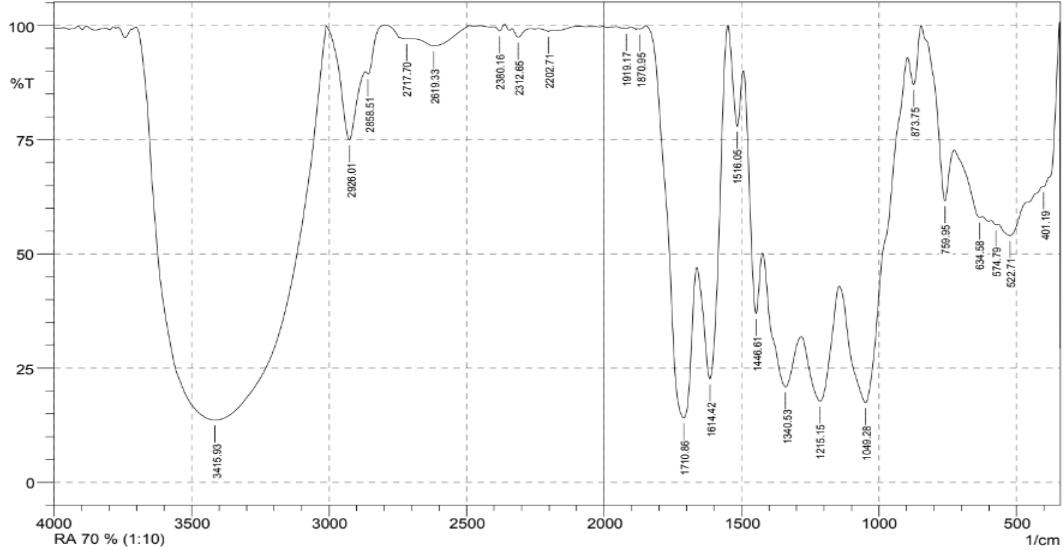
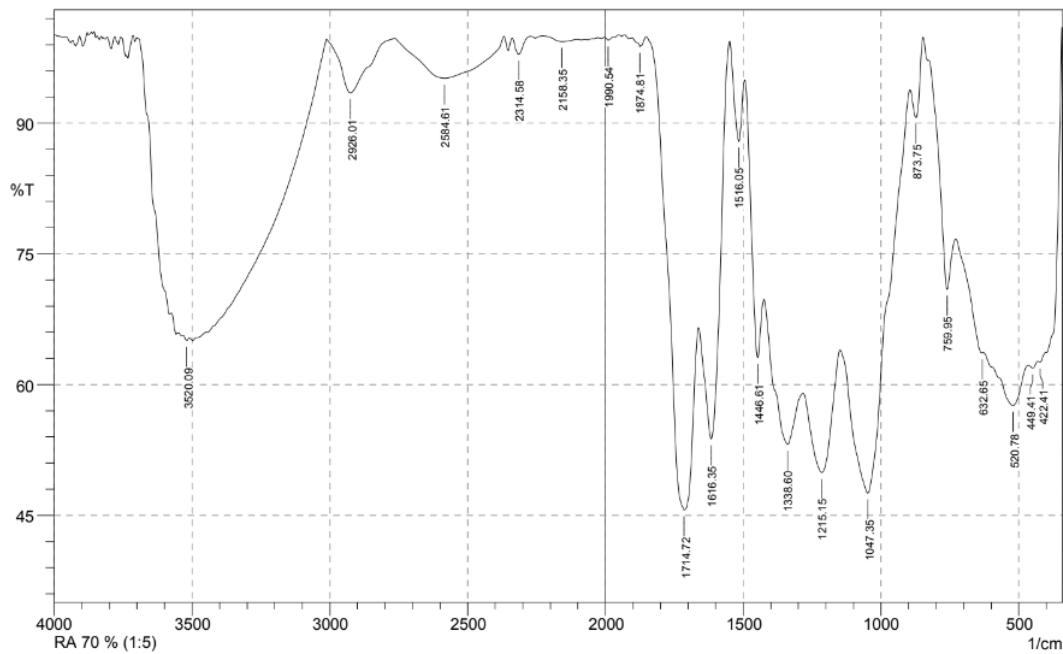
3. Dr. c. g. g. j. Van Steenis, dkk. 2013. FLORA.
4. International Taxonomic Information System.
Demikian hasil identifikasi kami untuk diketahui dan dipergunakan sebagaimana mestinya.

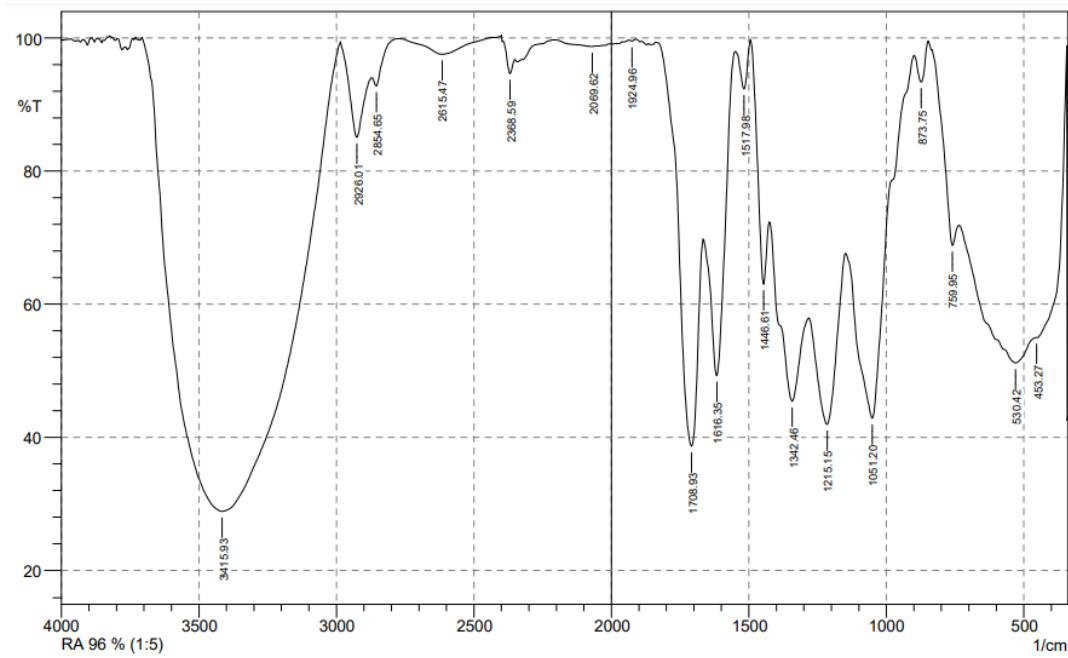
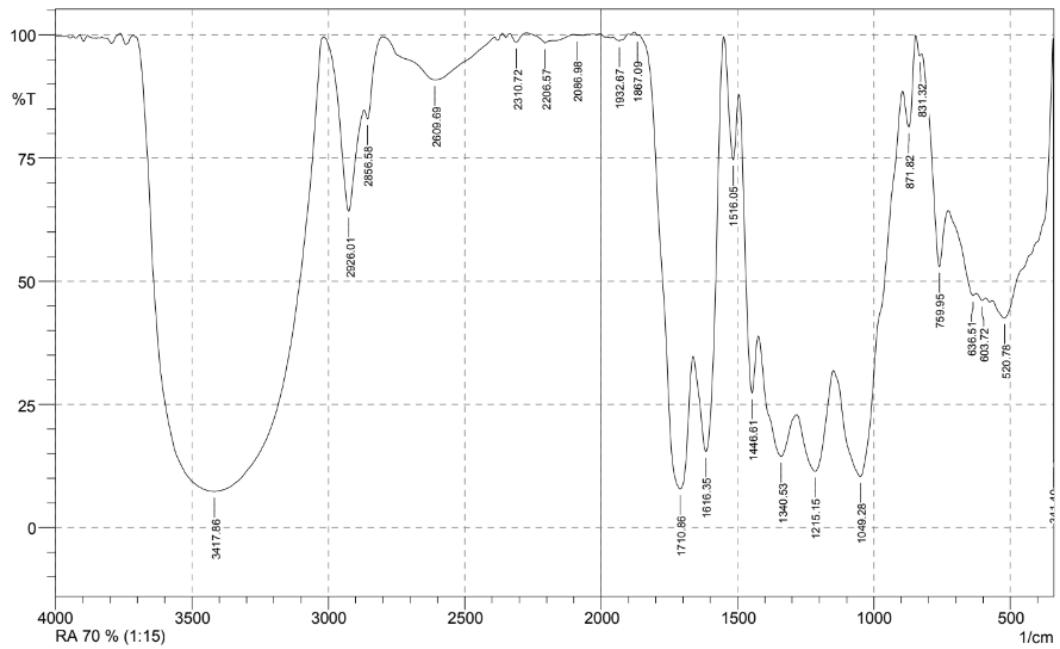
Makassar, 02 Agustus 2022

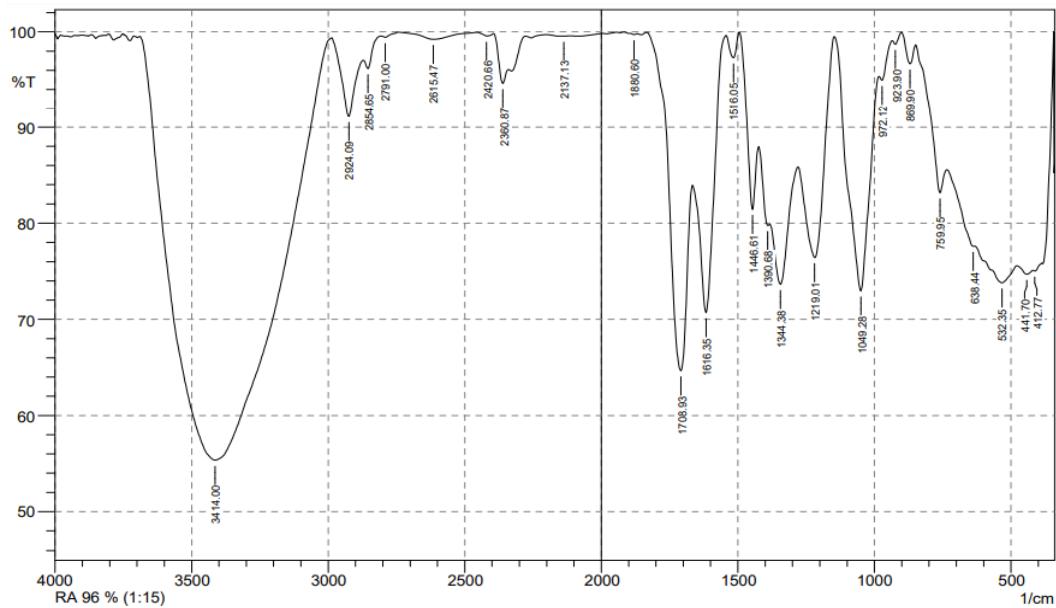
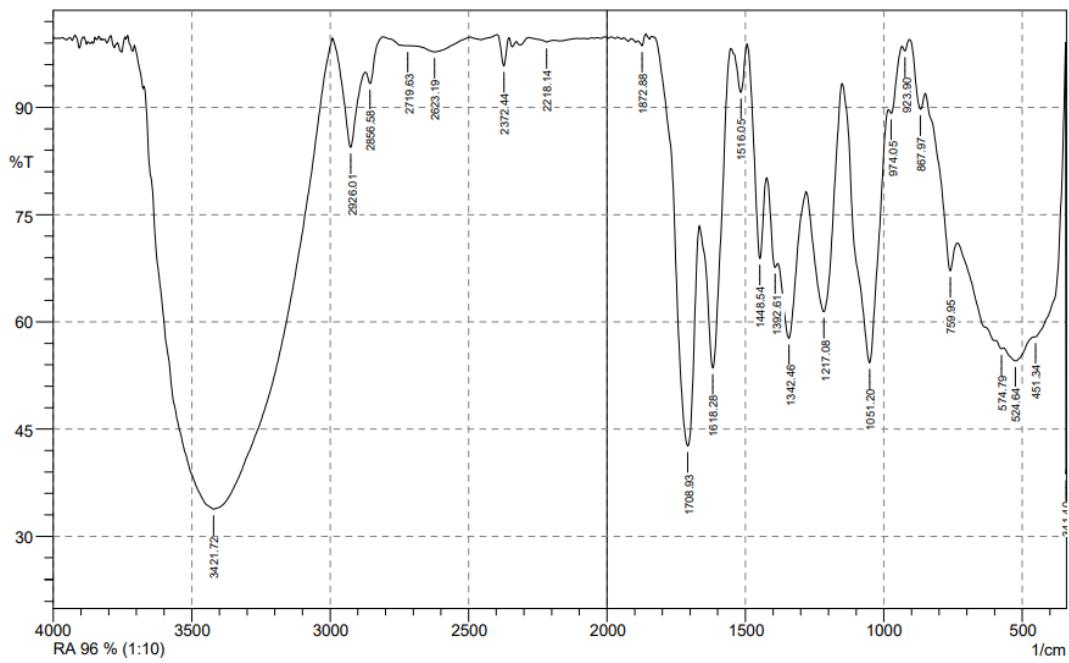


Lampiran 5. Data spektrum IR ekstrak kulit rambutan

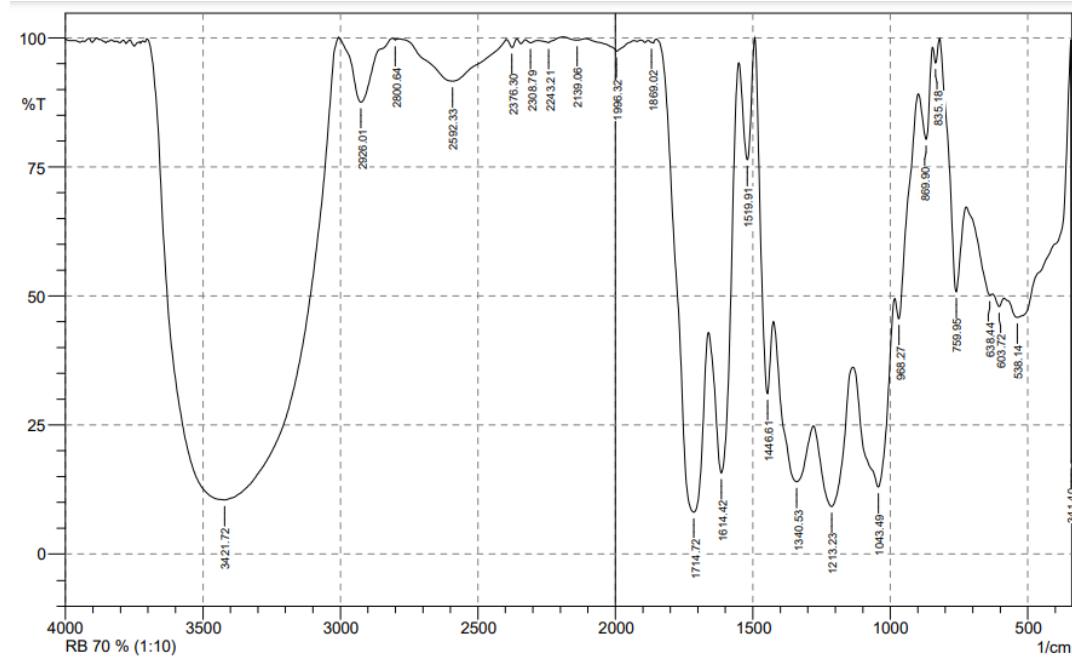
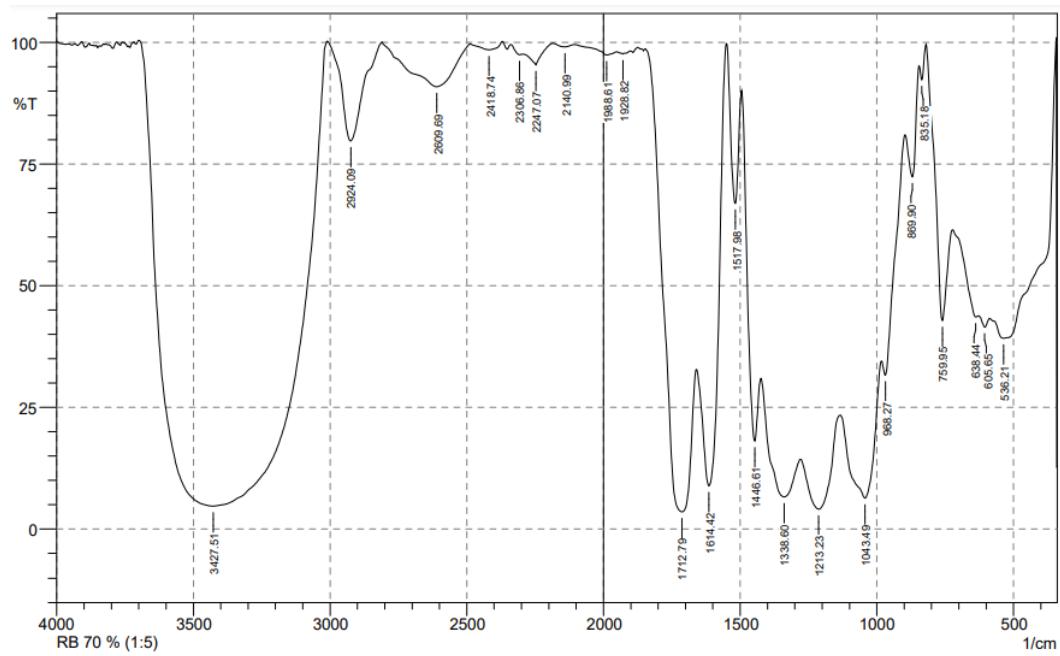
Data spektrum ekstrak etanol Rambutan Aceh (RA)

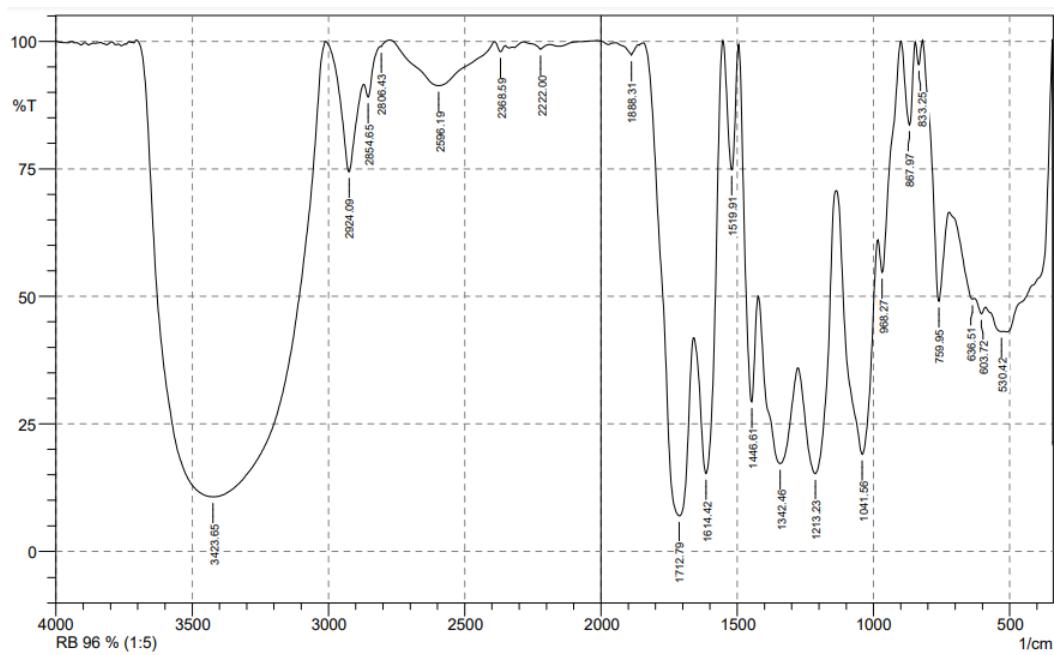
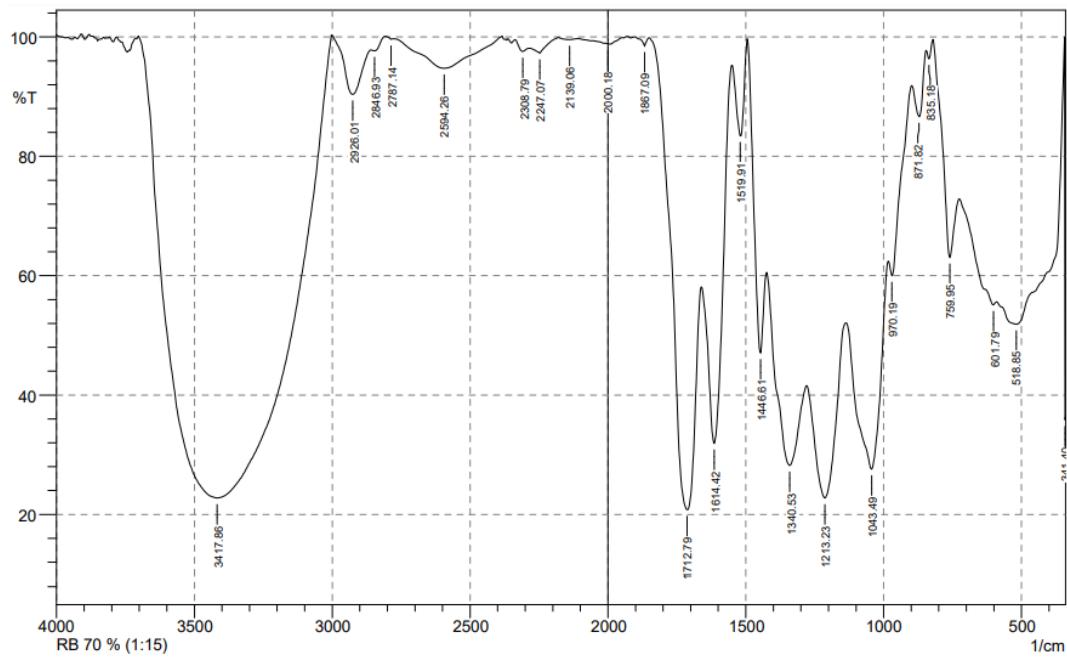


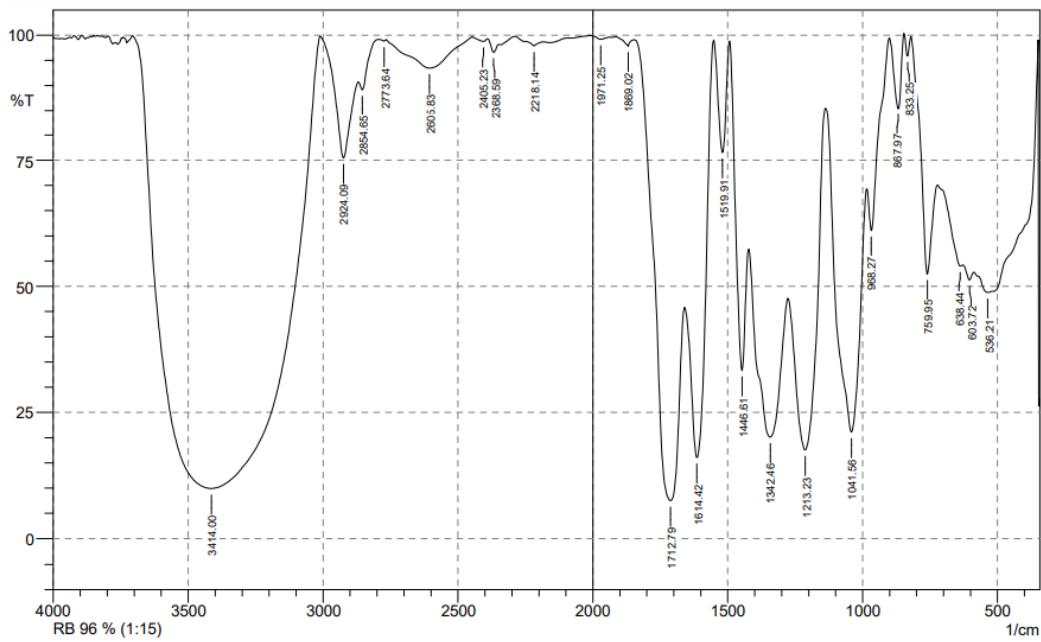
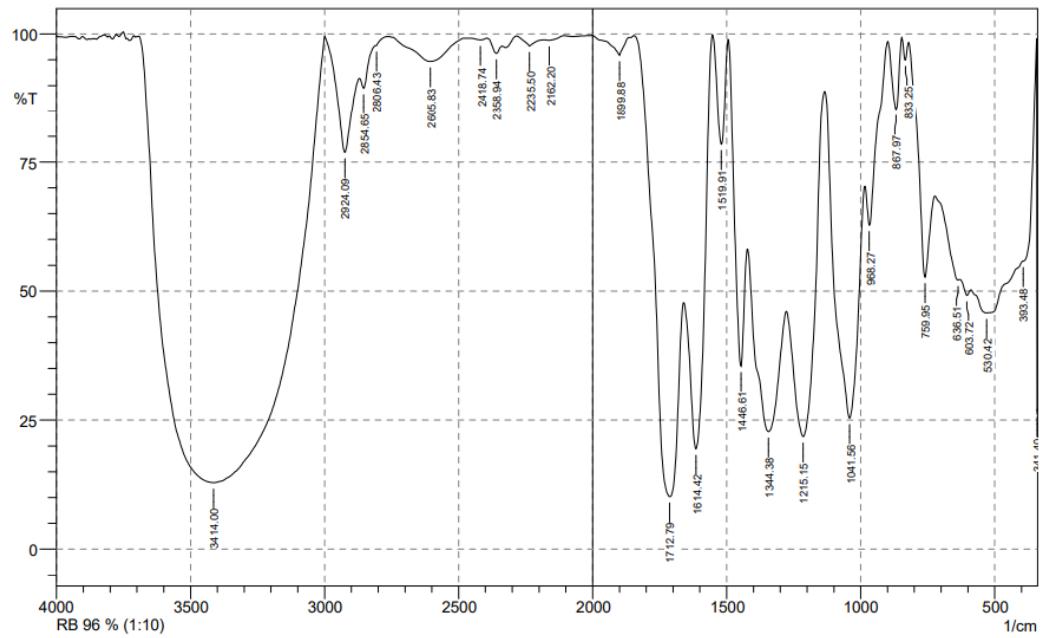




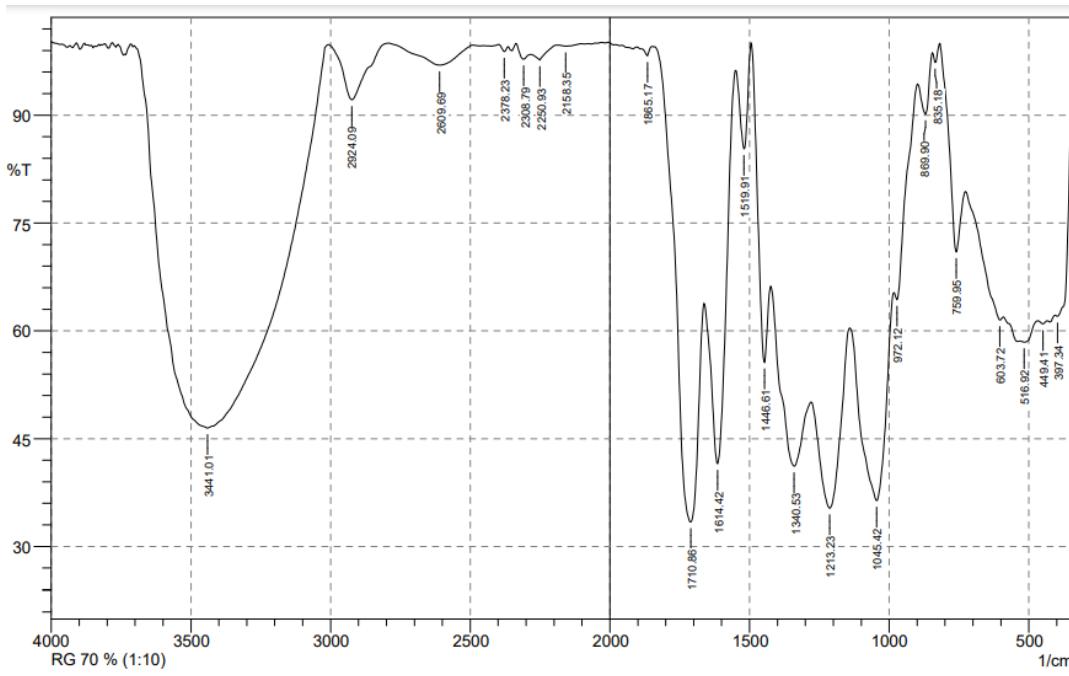
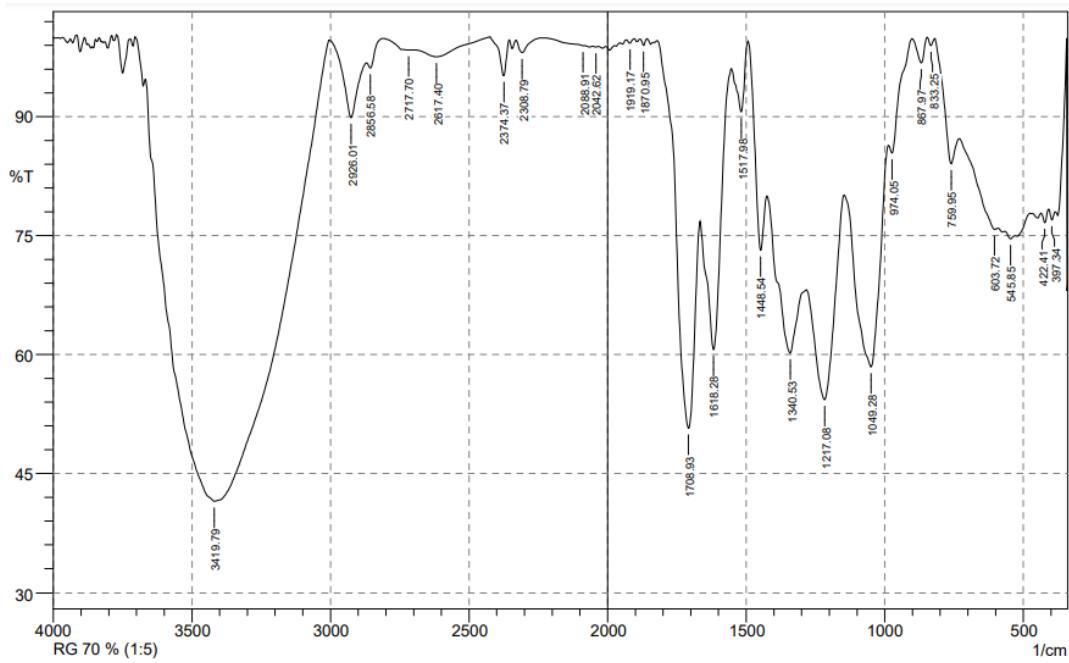
Data spektrum ekstrak etanol Rambutan Biasa (RB)

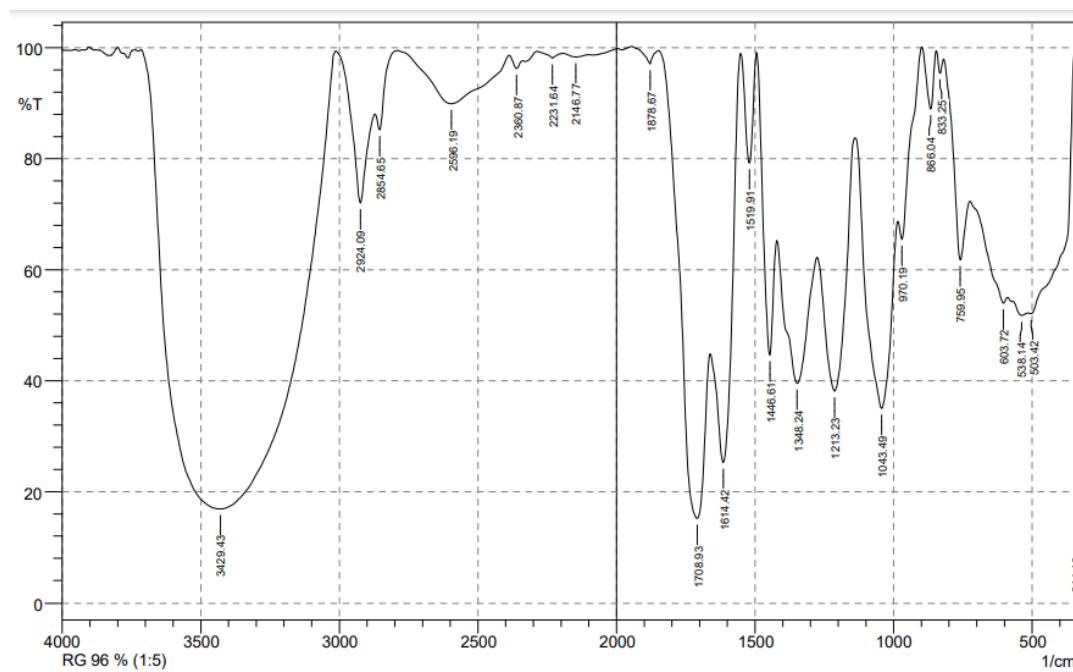
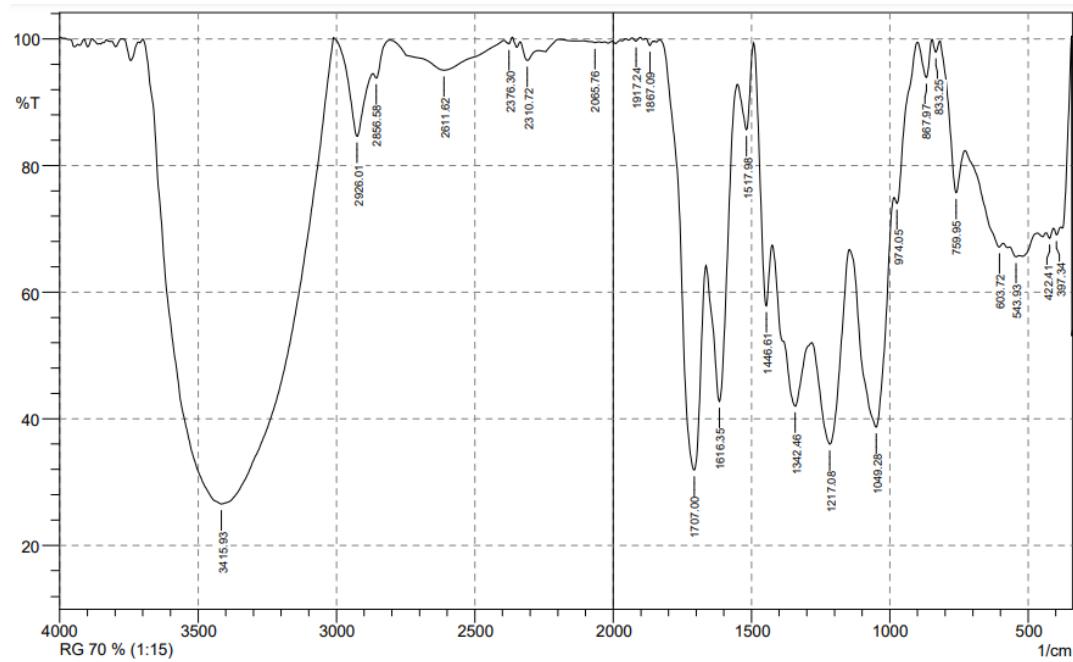


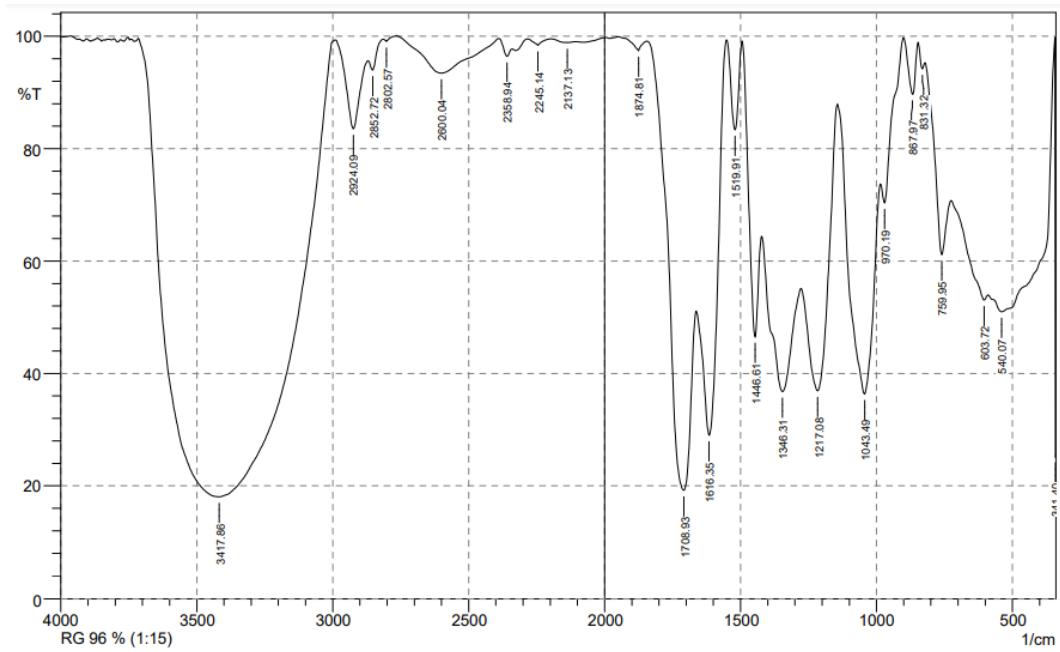
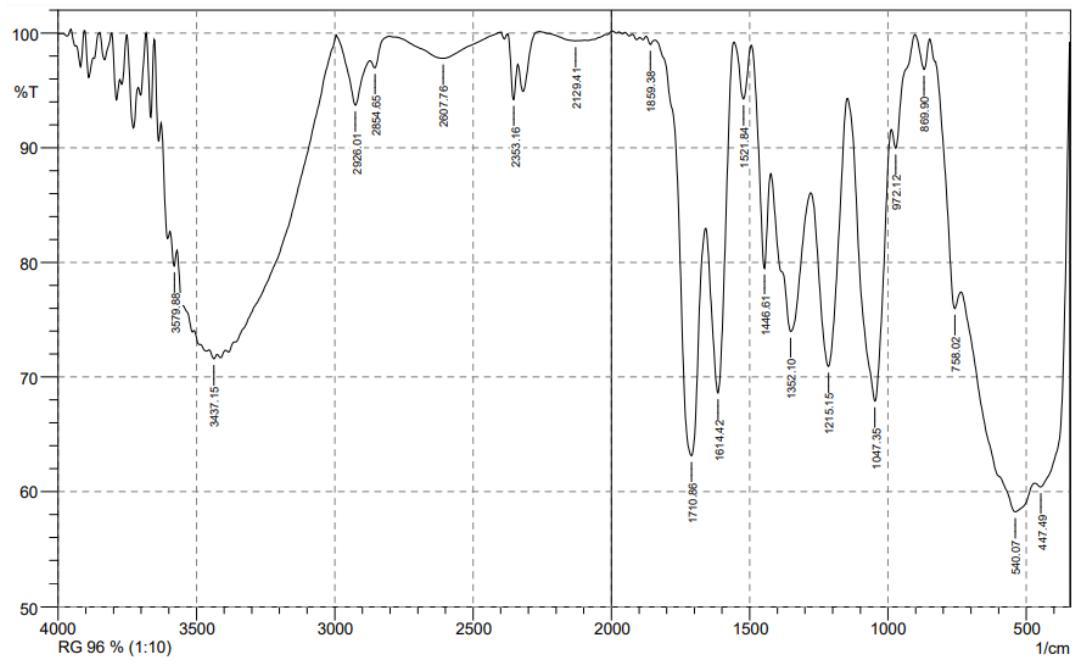




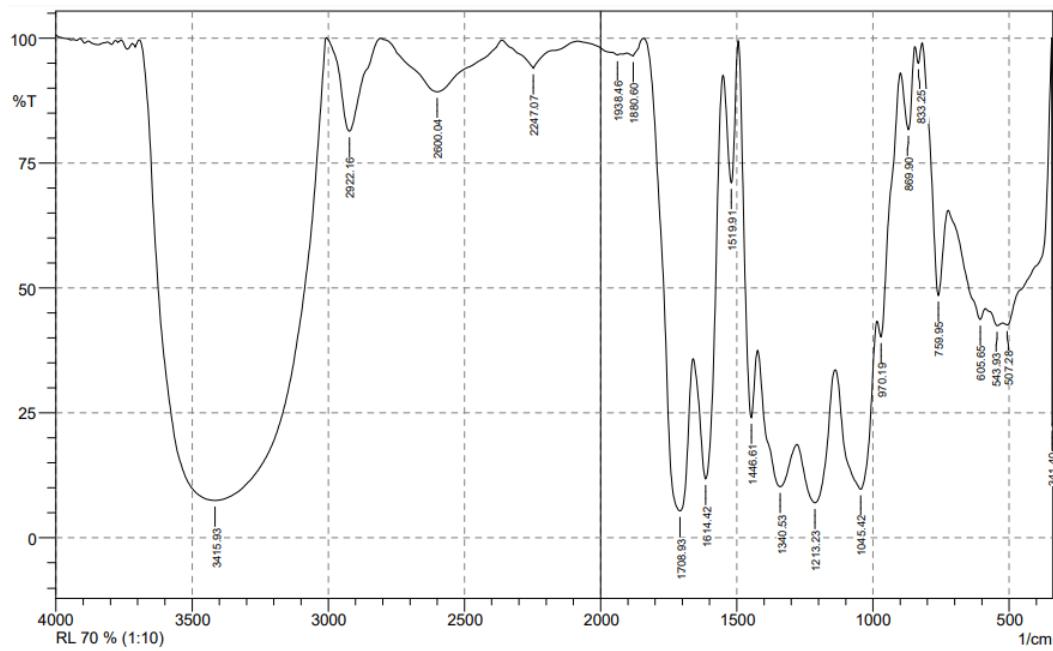
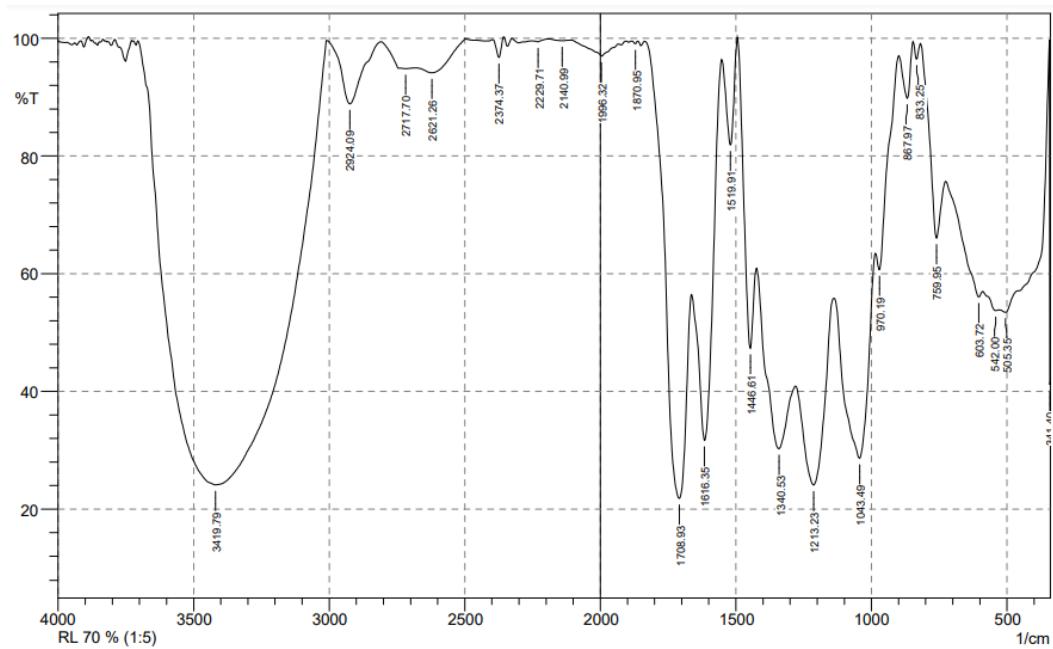
Data spektrum ekstrak etanol Rambutan Garuda (RG)

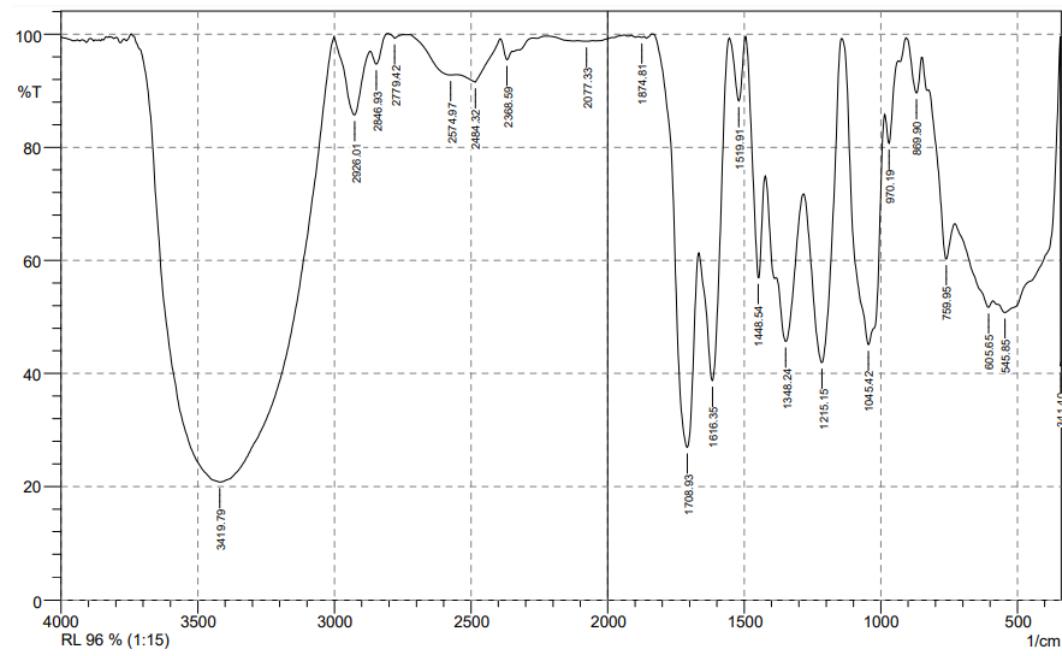
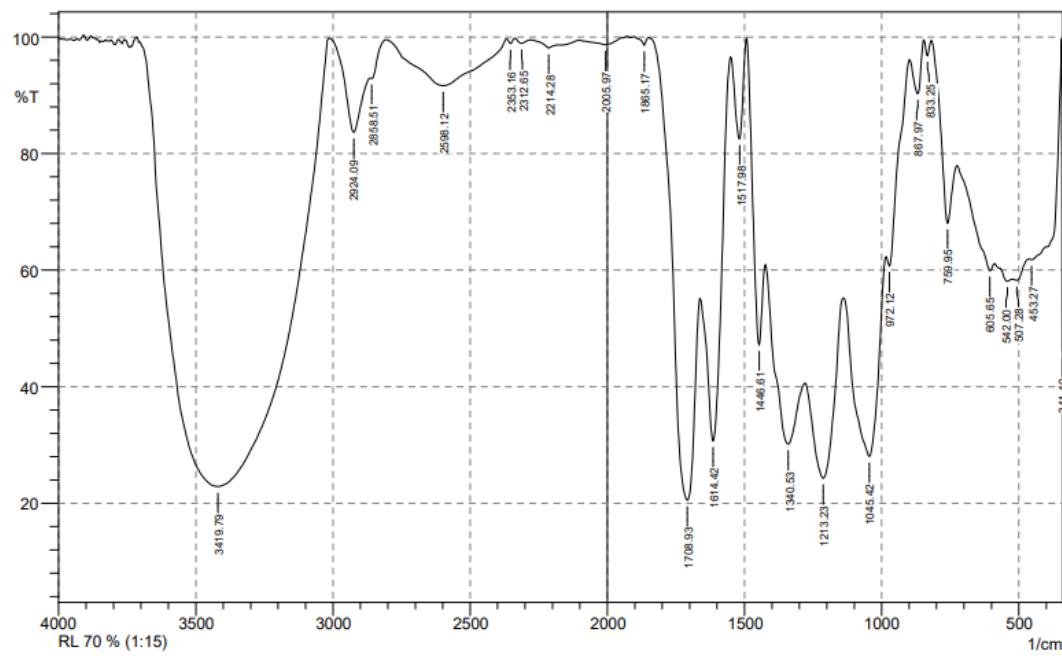


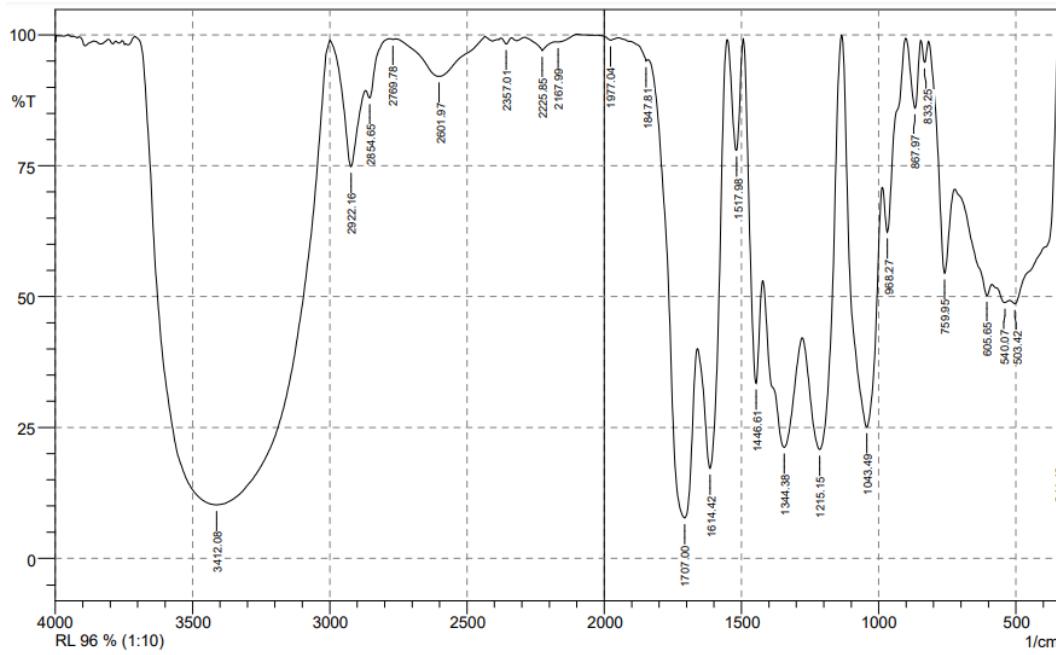
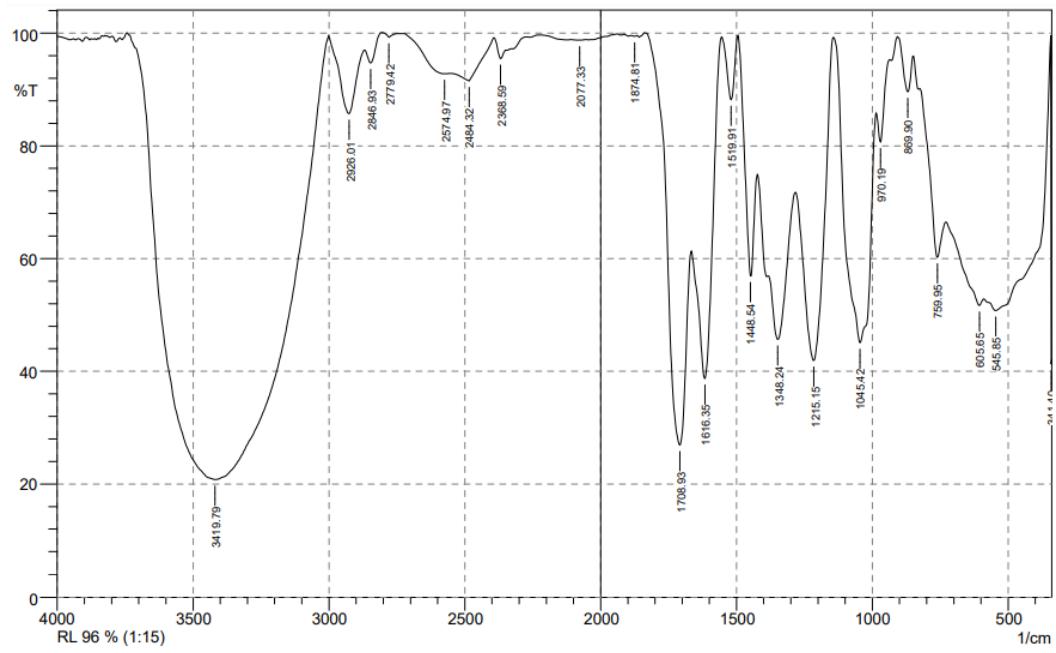


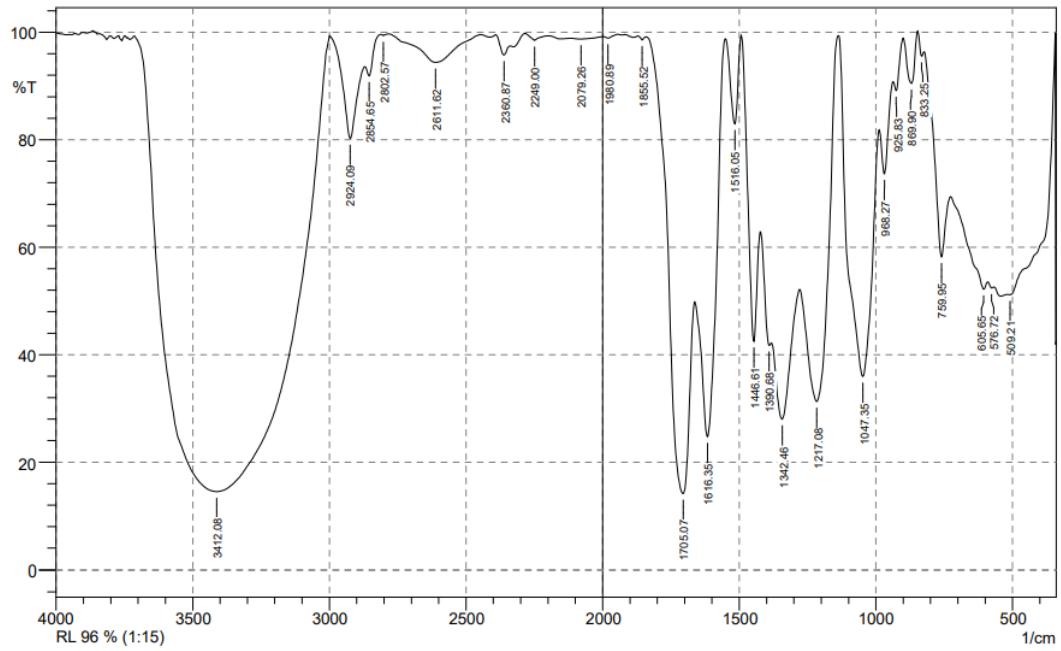


Data spektrum ekstrak etanol Rambutan Lengkeng (RL)

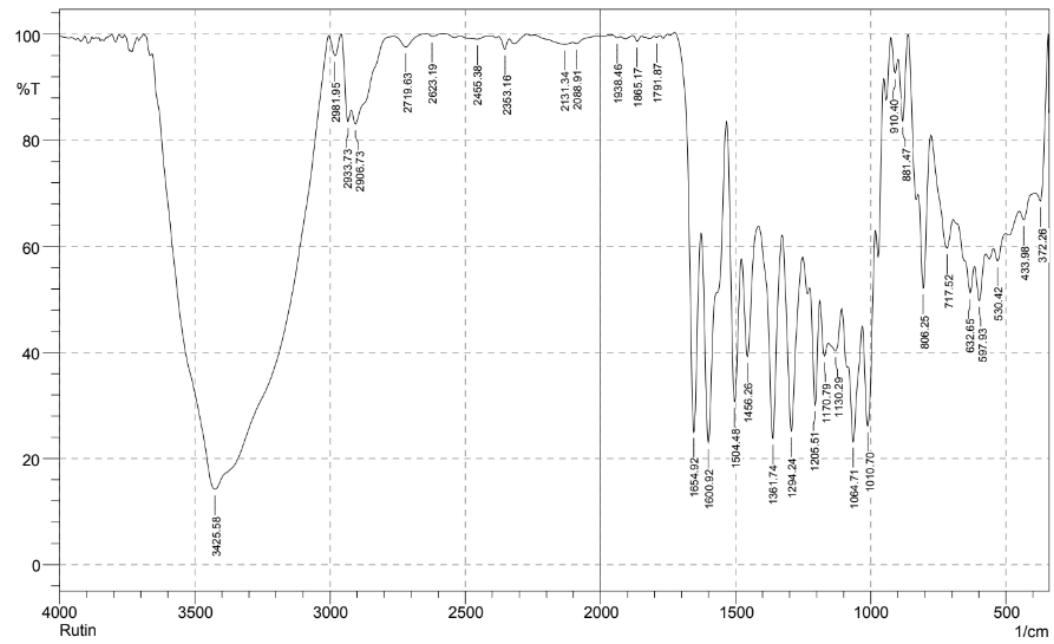




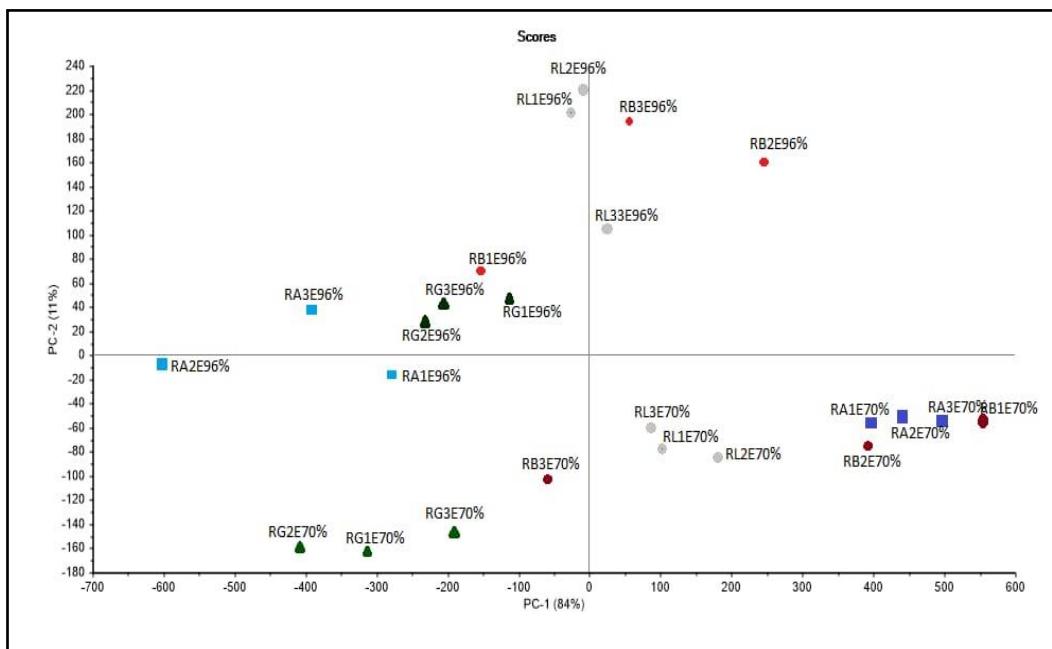
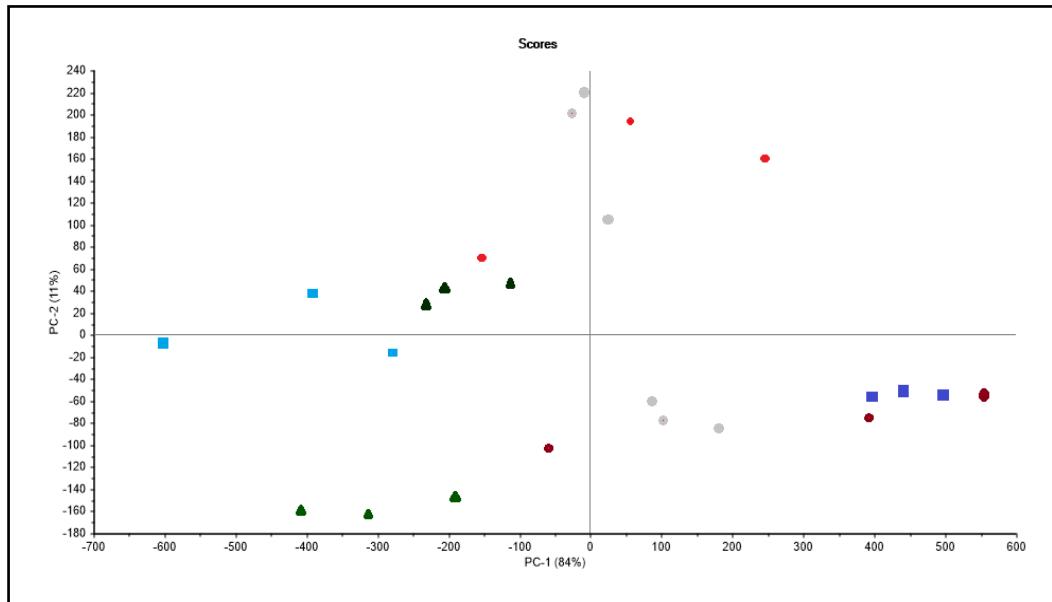




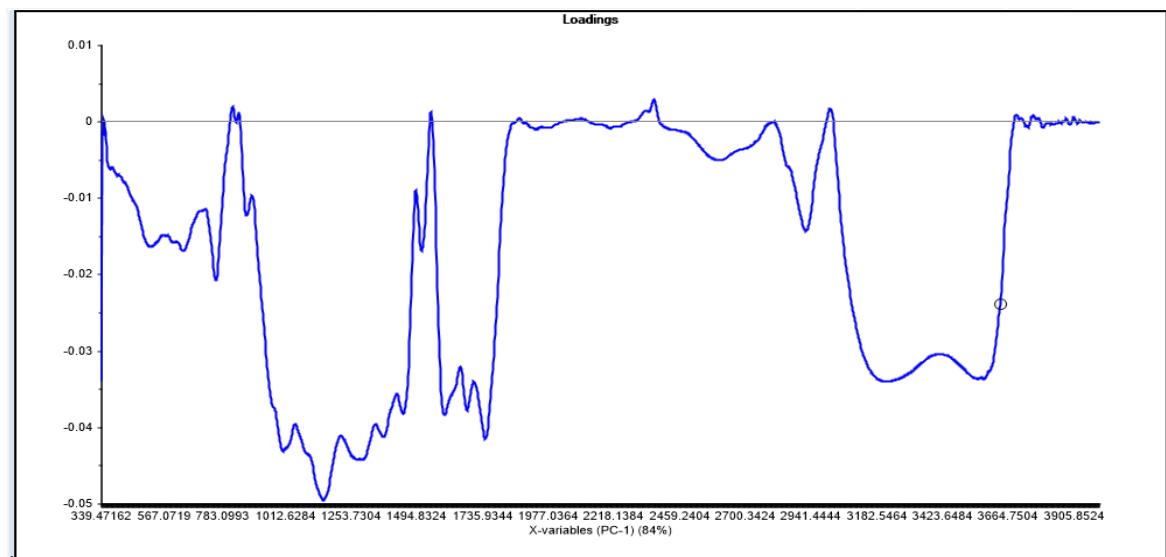
Data spektrum Rutin



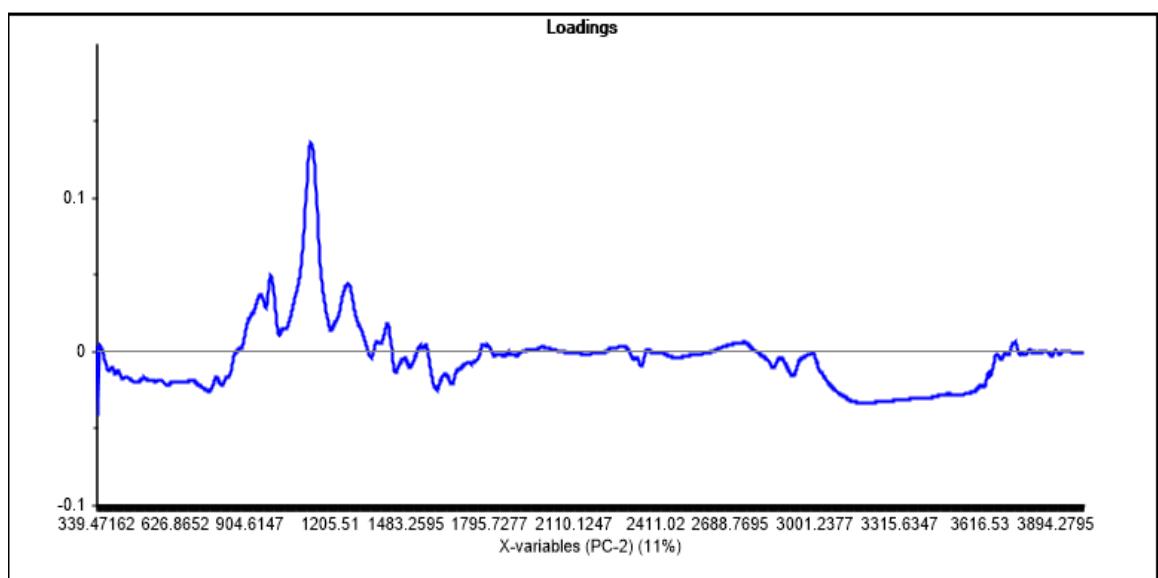
Lampiran 6. Data Analisis Komponen Utama (PCA)



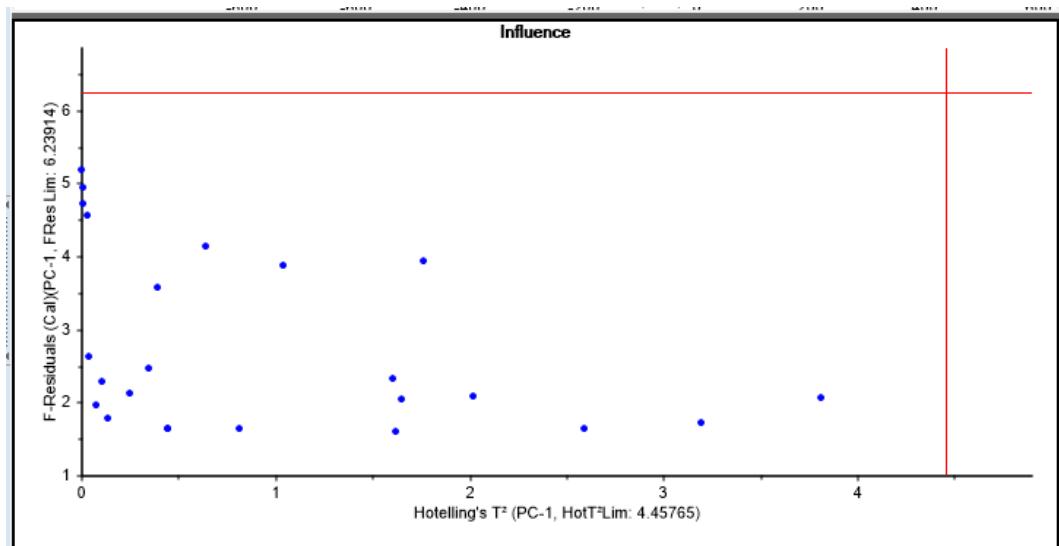
(Score plot)



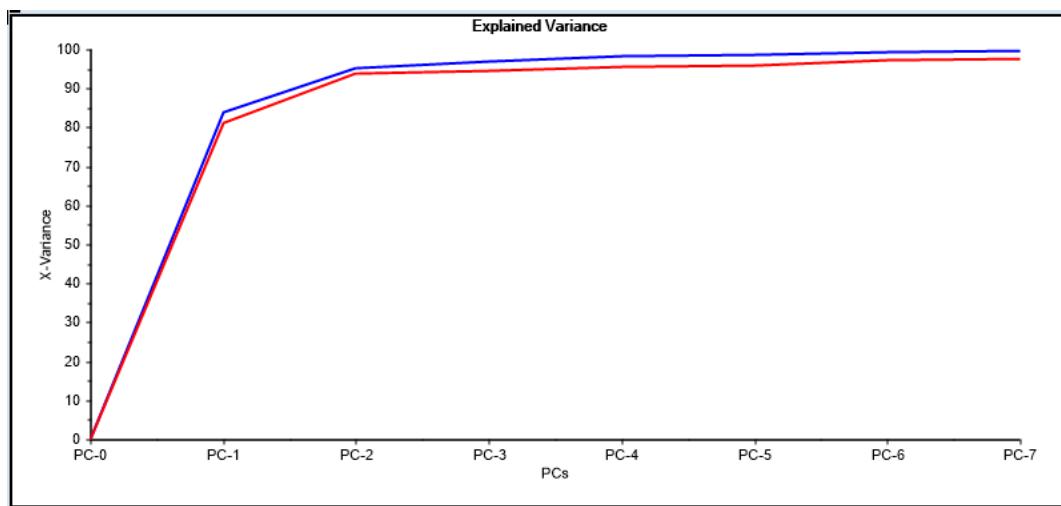
(Loading plot PC-1=84%)



(Loading plot PC-2=11%)



(Influence plot)



(Explained variance)