

## DAFTAR PUSTAKA

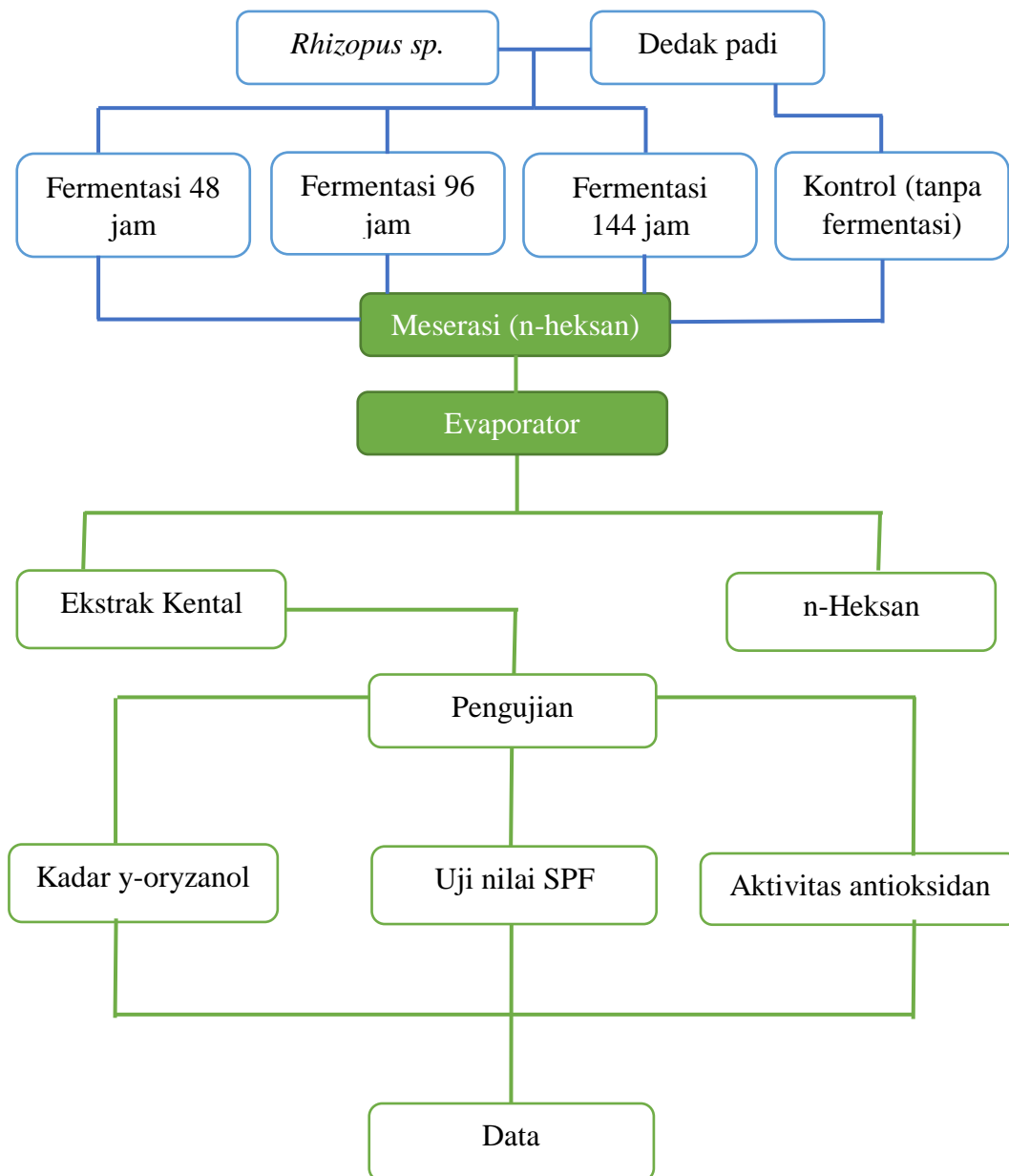
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## LAMPIRAN - LAMPIRAN

### 1. Alur Penelitian



## 2. Tabel Perhitungan & Nilai Absorbansi Sampel

Absorbansi Blanko	Sampel	Konsentarsi (ppm)	Absorbansi			Rata-rata	% Inhibisi Radikal DPPH
			Ulangan 1	Ulangan 2	Ulangan 3		
0.428	F0 (Kontrol)	2	0.42	0.41	0.419	0.416333333	2.725856698
0.428		5	0.411	0.415	0.413	0.413	3.504672897
0.428		10	0.402	0.405	0.407	0.404666667	5.451713396
0.428		20	0.391	0.394	0.396	0.393666667	8.021806854
0.428		40	0.384	0.385	0.386	0.385	10.04672897
0.428		80	0.356	0.356	0.358	0.356666667	16.66666667
0.428		160	0.215	0.217	0.218	0.216666667	49.37694704
0.428	F48	2	0.411	0.41	0.416	0.412333333	3.660436137
0.428		5	0.391	0.395	0.394	0.393333333	8.099688474
0.428		10	0.253	0.255	0.257	0.255	40.42056075
0.428		20	0.116	0.115	0.118	0.116333333	72.81931464
0.428		40	0.048	0.043	0.041	0.044	89.71962617
0.428		80	0.032	0.031	0.031	0.031333333	92.67912773
0.428		160	0.031	0.029	0.028	0.029333333	93.14641745
0.428	F96	2	0.425	0.426	0.427	0.426	0.46728972
0.428		5	0.415	0.416	0.412	0.414333333	3.193146417
0.428		10	0.41	0.401	0.405	0.405333333	5.295950156
0.428		20	0.401	0.402	0.403	0.402	6.074766355
0.428		40	0.323	0.321	0.327	0.323666667	24.37694704
0.428		80	0.281	0.285	0.287	0.284333333	33.56697819
0.428		160	0.101	0.103	0.099	0.101	76.40186916
0.428	F144	2	0.425	0.426	0.427	0.426	0.46728972
0.428		5	0.415	0.416	0.412	0.414333333	3.193146417
0.428		10	0.41	0.401	0.405	0.405333333	5.295950156
0.428		20	0.401	0.402	0.403	0.402	6.074766355
0.428		40	0.391	0.381	0.387	0.386333333	9.735202492
0.428		80	0.381	0.385	0.387	0.384333333	10.20249221
0.428		160	0.371	0.376	0.376	0.374333333	12.53894081
0.428	Vitamin C	1	0.352	0.357	0.352	0.353666667	17.36760125
0.428		2	0.251	0.256	0.259	0.255333333	40.34267913
0.428		4	0.201	0.208	0.205	0.204666667	52.18068536
0.428		5	0.181	0.186	0.189	0.185333333	56.69781931

0.428		6	0.124	0.127	0.121	0.124	71.02803738
0.428		8	0.035	0.037	0.034	0.0353333333	91.74454829
0.428		10	0.013	0.015	0.014	0.014	96.72897196

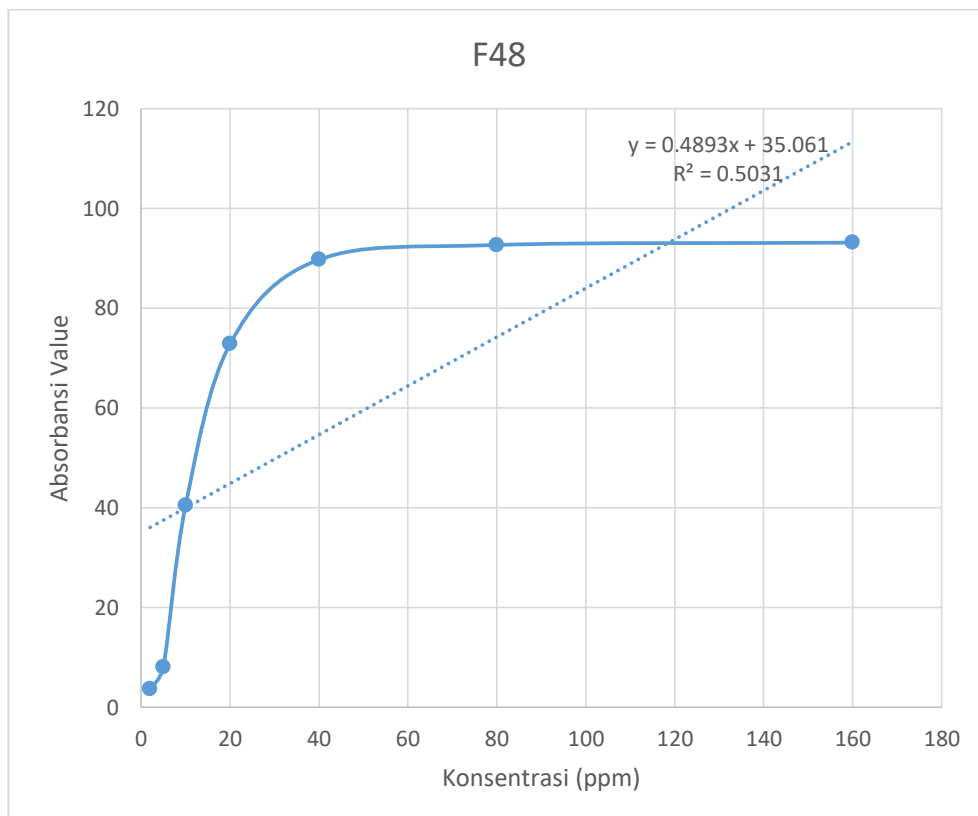
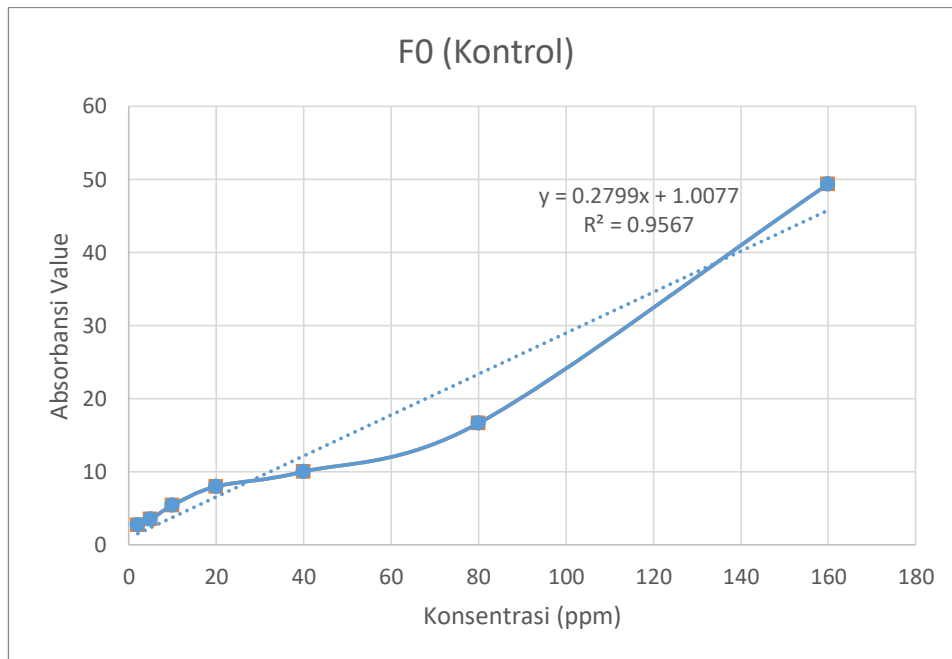
3. Tabel Nilai Absorbansi Pengukuran Kadar *gamma oryzanol* pada sampel

ppm	Absorbansi standar	Absorbansi kontrol (100 ppm)	Absorbansi F48(100 ppm)	Absorbansi F96(100 ppm)	Absorbansi F144(100 ppm)
0	0				
10	0.483				
20	0.715				
30	1.237	1.243			
40	1.519				
50	1.912				
60	2.125				2.197
70	2.519			2.598	
80	3.202		3.23		
90	3.524				
100	3.824				
<b>Nilai X</b>		<b>1.243</b>	<b>3.23</b>	<b>2.598</b>	<b>2.197</b>

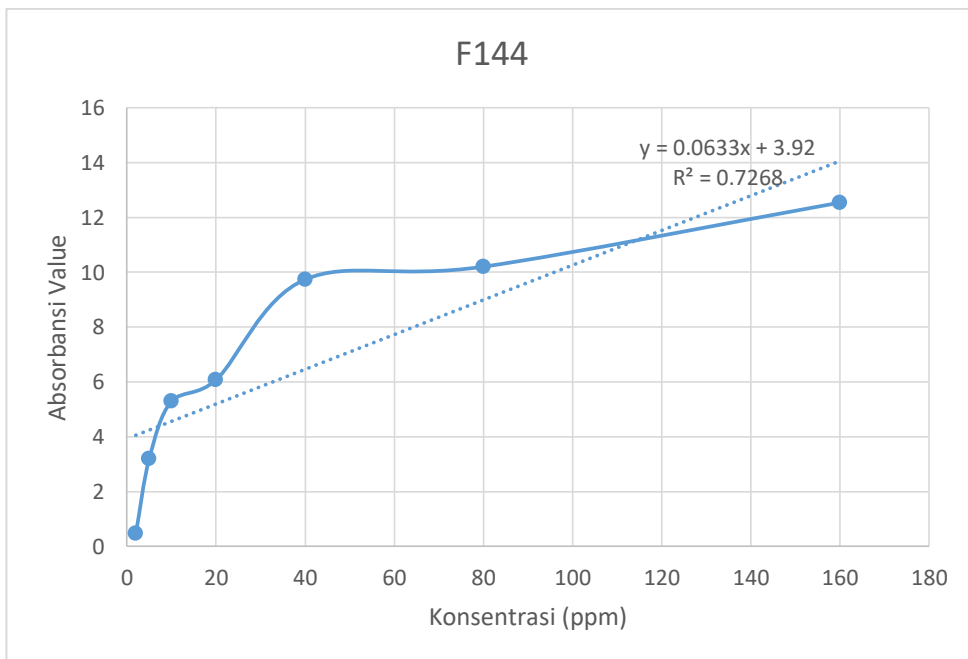
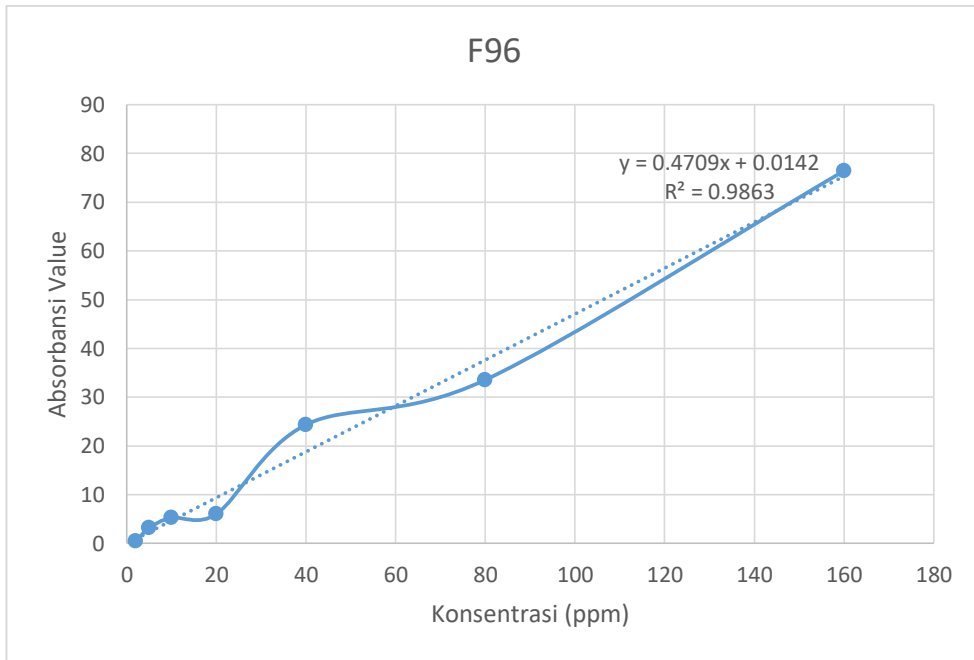
4. Tabel Hitung Kadar *gamma oryzanol* pada sampel

PERHITUNGAN KADAR GAMMA ORYZANOL PADA SAMPEL			
No.	Sampel	Nilai x	Persamaan Regresi $Y=Ax$ [ $y = 26.105x$ ]
			26.105 % kadar Oryzanol pada ekstrak 100 ppm ( $\mu$ /mL)
1	F0	1.243	32.448515
2	F48	3.23	84.31915
3	F96	2.598	67.82079
4	F144	2.197	57.352685

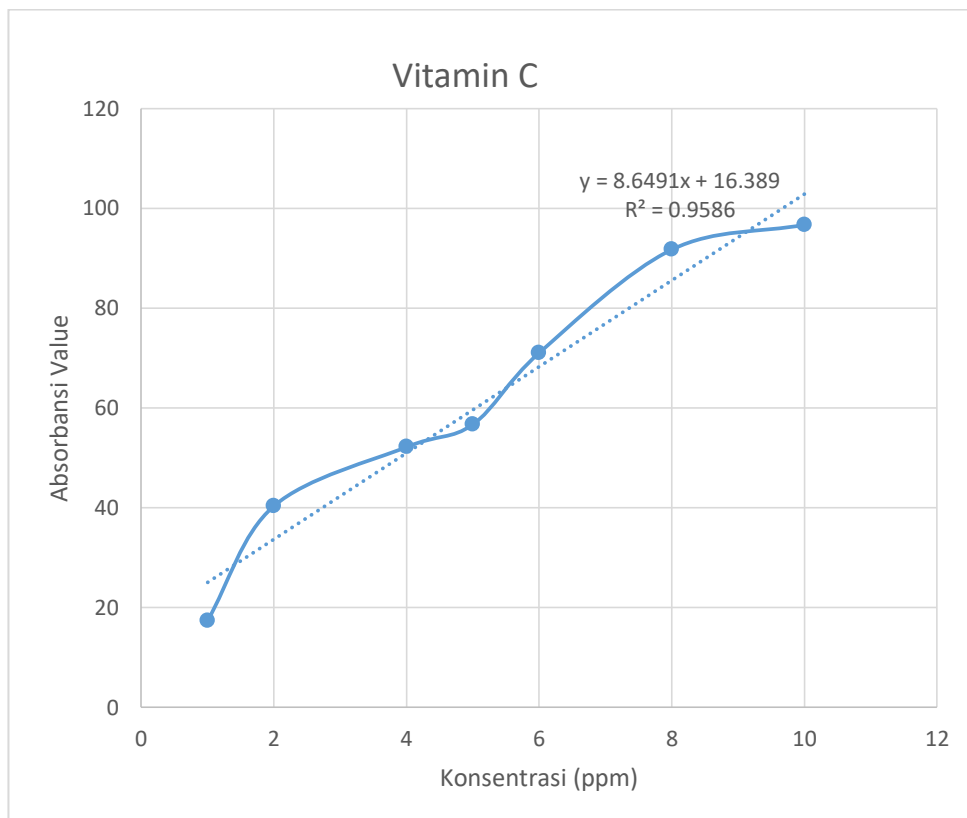
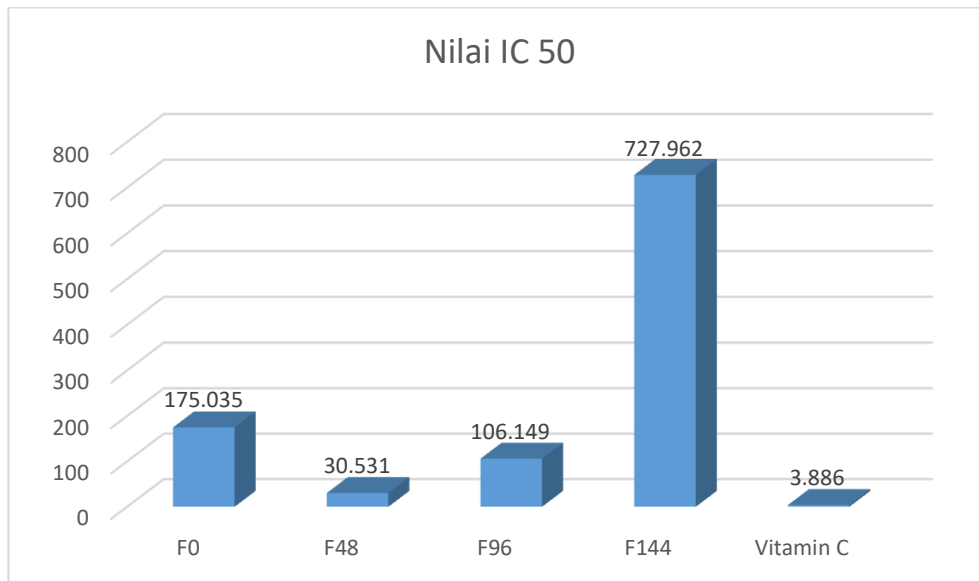
## 5. Grafik % inhibisi Radikal DPPH







## 6. Histogram Nilai IC 50



**7. Dokumentasi Penelitian**  
**1. Fermentasi Sampel**



**F48**



**F96**



**F144**

## 2. Meserasi Sampel



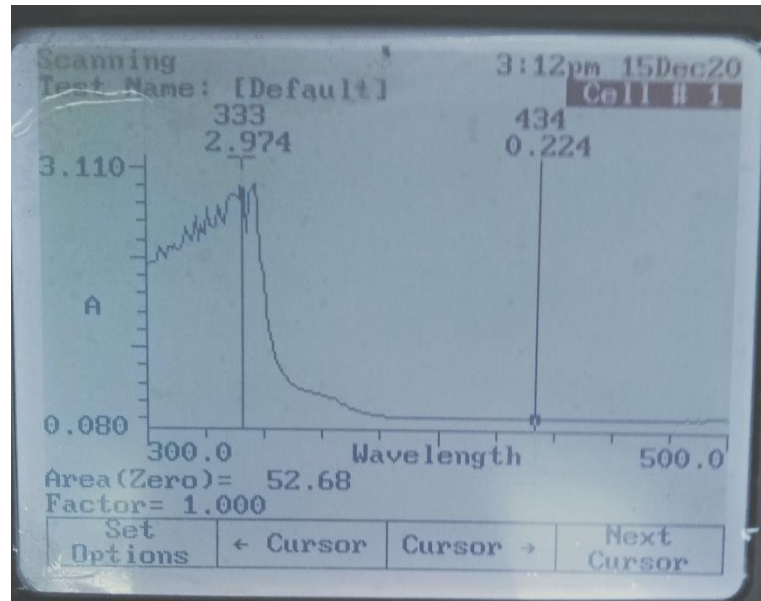
## 3. Evaporasi Sampel Menggunakan Alat Evaporator



## 4. Fraksisasi menggunakan Corong Pisah



5. Pengujian Kadar *Gamma oryzanol* menggunakan Spektrofotometer Uv-vis



6. Pengujian Antioksidan metode DPPH



Sebelum diinkubasi



Proses Inkubasi



Hasil Setelah di Inkubasi

7. Pengujian Nilai SPF menggunakan Spektrometer Uv-vis

Scanning 11:27am 17Dec20  
Test Name: F96 Cell # 1

Wavelength	Abs
280.0	0.533
285.0	0.592
290.0	1.145
295.0	1.567
300.0	1.943
305.0	2.037
310.0	2.199
315.0	2.260
320.0	2.140
325.0	2.049

ID#: 1  
Baseline collected 17Dec20

Collect	Graph	Edit	Measure
Baseline		Data	Sample



Hasil Ekstraksi RBO (*Rice Bran Oil*) dalam Botol Pipet  
(Sumber :Dokumentasi Pribadi, 2020)