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LAMPIRAN

Lampiran 1. Hasil pengamatan tingkat preferensi lebah terhadap pakan tambahan campuran infus daun kelor dan sirup

No.	Bulan	Koloni	Per-lakuan	Minggu	Ulangan	Pakan yang dikonsumsi (g)	Persentase pakan Yang Dikonsumsi (%)
1	1	1	A	1	1	150	100
2					2	150	100
3					3	150	100
4				2	1	150	100
5					2	150	100
6					3	150	100
7				3	1	150	100
8					2	150	100
9					3	150	100
10		2	B	1	1	28,70	19,13
11					2	47,90	31,93
12					3	123,3	82,2
13				2	1	57,10	38,06
14					2	61,20	40,8
15					3	32,10	21,4
16				3	1	48,80	32,53
17					2	150	100
18					3	84,40	56,26
19	2	1	B	1	1	150	100
20					2	150	100
21					3	150	100
22				2	1	150	100
23					2	150	100
24					3	150	100
25				3	1	150	100
26					2	150	100
27					3	150	100
28		2	C	1	1	150	100
29					2	132,30	88,2
30					3	150	100
31				2	1	150	100
					2	133,60	89,06
					3	136,30	90,86
				3	1	125,70	83,8
					2	113,08	75,38
					3	101,94	67,96

Lanjutan lampiran 1.

No.	Bulan	Koloni	Perlakuan	Minggu	Ulangan	Pakan Yang dikonsums (g)	Persentase pakan Yang Dikonsumsi (%)
37	3	1	C	1	1	150	100
38					2	150	100
39					3	150	100
40				2	1	150	100
41					2	150	100
42					3	150	100
43				3	1	150	100
44					2	150	100
45					3	150	100
46		2	D	1	1	150	100
47					2	150	100
48					3	28,08	18,72
49				2	1	111,22	74,14
50					2	102,09	68,06
51					3	108,58	72,38
52				3	1	99	66
53					2	98,16	65,44
54					3	94,28	62,85
55	4	1	D	1	1	150	100
56					2	150	100
57					3	150	100
58				2	1	150	100
59					2	150	100
60					3	150	100
61				3	1	150	100
62					2	150	100
63					3	150	100
64		2	A	1	1	150	100
65					2	149,77	99,84
66					3	63,38	42,25
67				2	1	110,36	73,57
68					2	124,86	83,24
69					3	149,79	99,86
				3	1	149,73	99,82
					2	149,90	99,93
					3	149,52	99,68

Lampiran 2. Analisis Ragam Preferensi Lebah terhadap Pakan Tambahan

Sumber Keragaman	Derajat Bebas	Jumlah Kuadrat	Kuadrat Tengah	F	Sig.
Koloni	1	15575,415	15575,415	30,838	0,000
Perlakuan	3	3366,736	1122,245	2,222	0,096
Galat (Error)	55	27779,146	505,075		
Total	59	44932,386			

Lampiran 3. Hasil pemeriksaan organoleptik MK oleh responden

No.	Responden	Organoleptik	MK A	MK B	MK C	MK D
1	A	Aroma	Khas madu	Sedikit aroma daun kelor	Sedikit aroma daun kelor	Sedikit aroma daun kelor
		Warna	Kuning muda	Kuning muda	Kuning	Kuning kecoklatan
		Rasa	Manis	Manis	Manis	Manis
2	B	Aroma	Khas madu	Sedikit aroma daun kelor	Sedikit aroma daun kelor	Sedikit aroma daun kelor
		Warna	Kuning muda	Kuning muda	Kuning	Kuning kecoklatan
		Rasa	Manis	Manis	Manis	Manis
3	C	Aroma	Khas madu	Sedikit aroma daun kelor	Sedikit aroma daun kelor	Sedikit aroma daun kelor
		Warna	Kuning muda	Kuning muda	Kuning	Kuning kecoklatan
		Rasa	Manis	Manis	Manis	Manis

Lampiran 4. Pengukuran Lamda Maksimum Asam Galat

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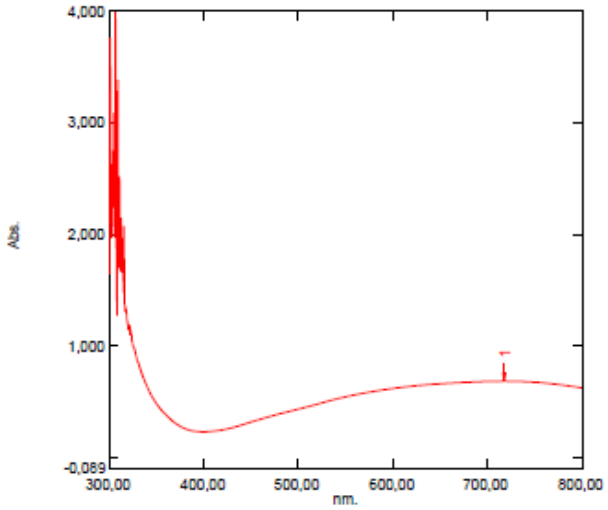
Gedung Pusat Kegiatan Penelitian Lantai IV Wing B



No.	P/V	Wavelength	Abs.	Description
1		717,50	0,688	
2		400,50	0,234	

03/02/2020

Makassar,
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Lampiran 5. Pengukuran Lamda Maksimum Kuersetin

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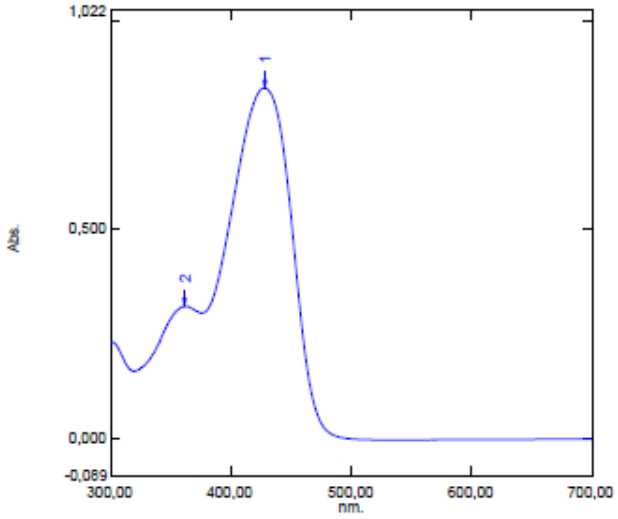

No.	P/V	Wavelength	Abs.	Description
1		426,00	0,838	
2		361,50	0,315	
3		375,50	0,298	
4		319,00	0,159	

03/02/2020

Makassar,
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Lampiran 6. Profil senyawa kimia infus daun kelor menggunakan spektrofotometer UV-Vis

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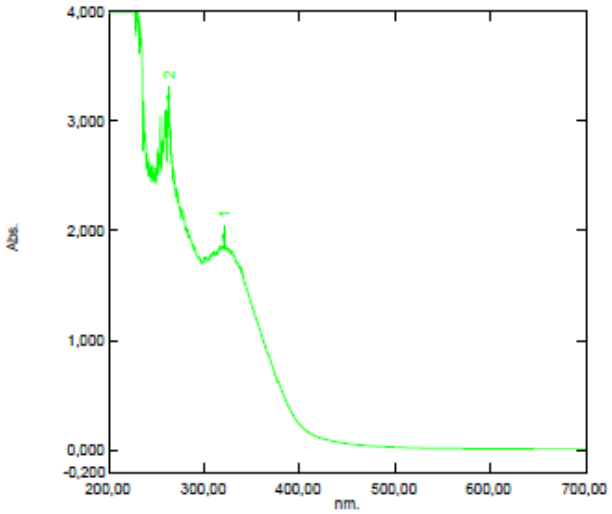
Gedung Pusat Kegiatan Penelitian Lantai IV Wing B



No.	P/V	Wavelength	Abs.	Description
1		321,00	1,889	
2		263,00	3,162	
3		296,50	1,697	
4		249,50	2,426	

03/02/2020

Makassar,
Analis

Lampiran 7. Profil senyawa kimia MP (Madu Pasaran) menggunakan spektrofotometer UV-Vis

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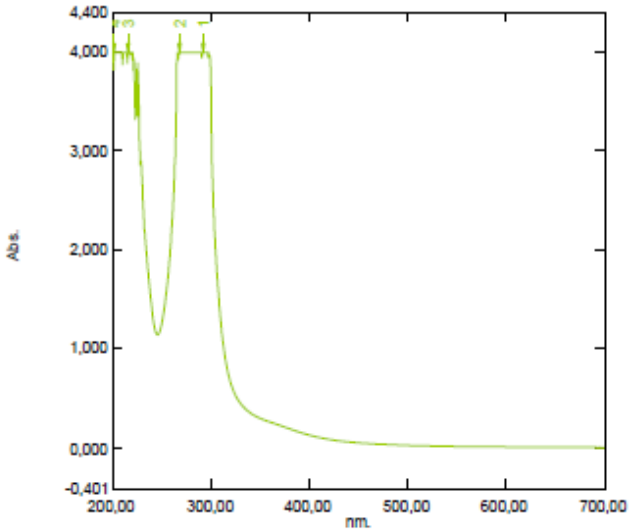
Gedung Pusat Kegiatan Penelitian Lantai IV Wing B



No.	P/V	Wavelength	Abs.	Description
1		291,50	4,000	
2		268,00	4,000	
3		215,50	4,000	
4		201,50	4,000	
5		290,50	3,941	
6		245,50	1,146	
7		215,00	3,887	

30/04/2020

Makassar,
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Lampiran 8. . Profil senyawa kimia MK A menggunakan spektrofotometer UV-Vis

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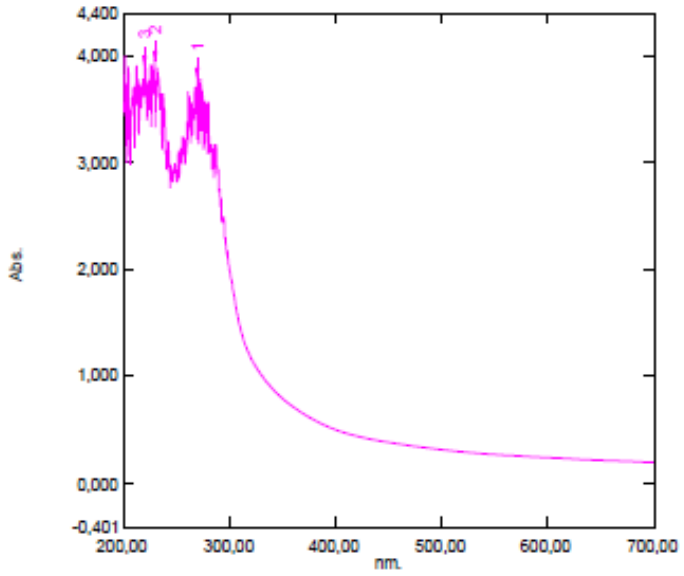
Gedung Pusat Kegiatan Penelitian Lantai IV Wing B



No.	P/V	Wavelength	Abs.	Description
1	P	270,00	3,804	madu kelor 0
2	P	229,50	3,969	
3	P	220,00	3,919	
4	V	244,00	2,769	
5	V	222,00	3,404	

30/04/2020

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Lampiran 9. Profil senyawa kimia MK B menggunakan spektrofotometer UV-Vis

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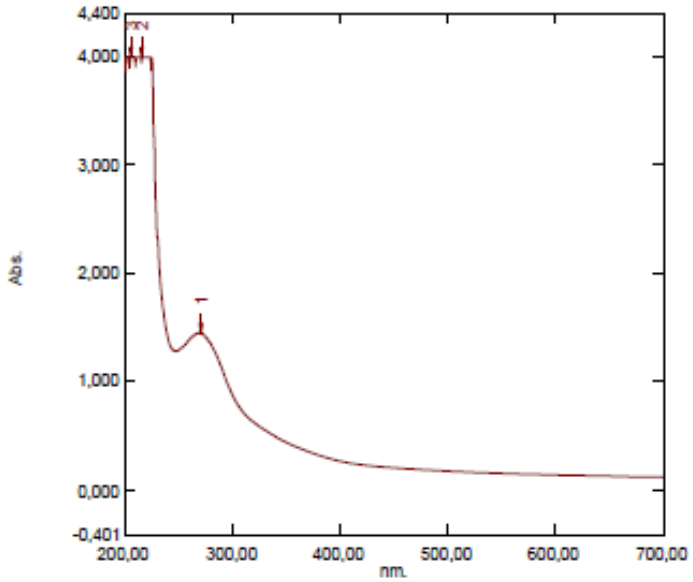
Gedung Pusat Kegiatan Penelitian Lantai IV Wing B



No.	P/V	Wavelength	Abs.	Description
1	P	271,50	1,456	
2	P	216,00	4,000	
3	P	205,00	4,000	
4	V	248,00	1,286	
5	V	215,50	3,940	
6	V	204,50	3,896	

30/04/2020

Makassar,
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Lampiran 10. Profil senyawa kimia MK C menggunakan spektrofotometer UV-Vis

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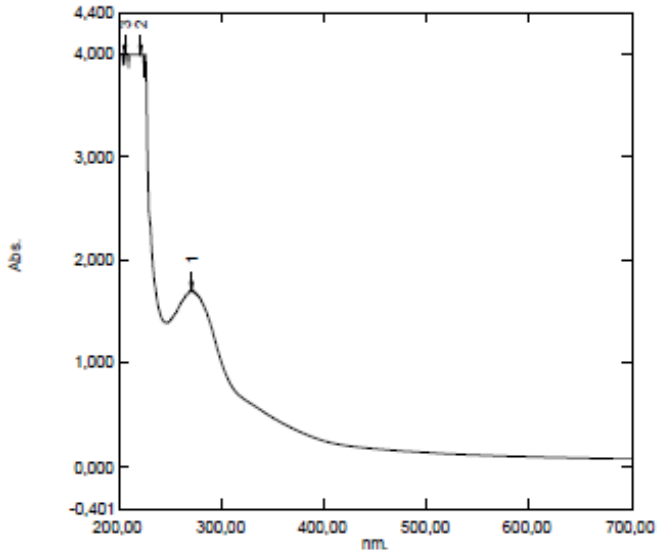
Gedung Pusat Kegiatan Penelitian Lantai IV Wing B



No.	P/V	Wavelength	Abs.	Description
1	P	271,50	1,712	
2	P	221,50	4,000	
3	P	206,00	4,000	
4	V	247,00	1,394	
5	V	221,00	3,966	
6	V	204,00	3,893	

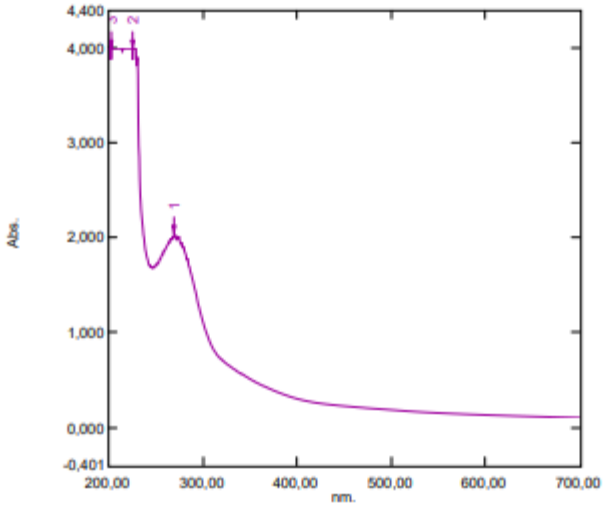
30/04/2020

Makassar,
Analis

Lampiran 11. Profil senyawa kimia MK D menggunakan spektrofotometer UV-Vis

LABORATORIUM BIOFARMAKA
FAKULTAS FARMASI UNIVERSITAS HASANUDDIN

Gedung Pusat Kegiatan Penelitian Lantai IV Wing B

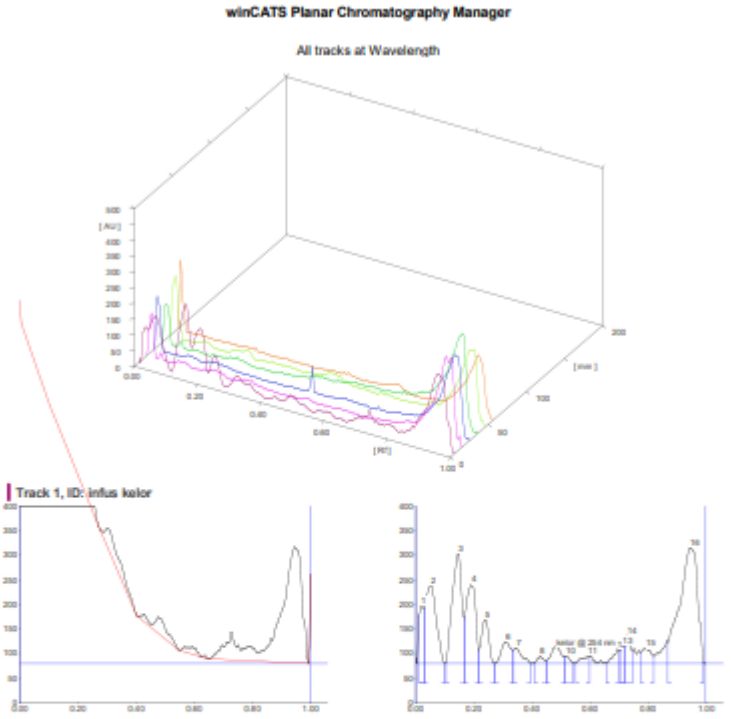


No.	P/V	Wavelength	Abs.	Description
1	↑	269,50	2,043	
2	↑	226,00	4,000	
3	↑	203,00	4,000	
4	↓	247,50	1,684	
5	↓	225,50	3,880	
6	↓	202,50	3,885	

30/04/2020

Makassar,

Lampiran 12. Profil senyawa kimia madu-kelor menggunakan densitometri



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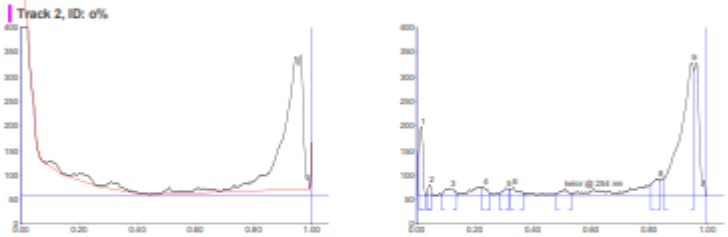
Lanjutan lampiran 12.

winCATS Planar Chromatography Manager

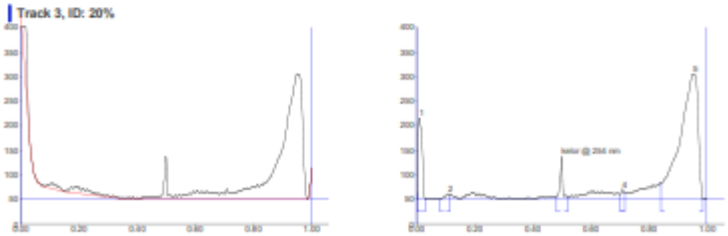
Peak	Start Rf	Start Height	Max Rf	Max Height	Max %	End Rf	End Height	Area	Area %	Assigned substance
1	0.01	98.6	0.02	116.6	9.00	0.03	111.1	1665.1	3.80	unknown *
2	0.03	111.3	0.05	159.5	12.31	0.10	0.1	5839.3	13.32	unknown *
3	0.10	0.4	0.15	224.4	17.31	0.17	93.3	7183.7	16.39	unknown *
4	0.17	94.3	0.19	160.7	12.40	0.22	27.6	5222.9	11.92	unknown *
5	0.22	28.2	0.24	89.3	6.89	0.27	0.1	2232.2	5.09	unknown *
6	0.27	0.0	0.31	44.8	3.46	0.34	27.8	1453.1	3.32	unknown *
7	0.34	28.0	0.35	31.5	2.43	0.40	0.2	858.4	1.96	unknown *
8	0.41	1.3	0.43	15.8	1.22	0.45	5.9	310.1	0.71	unknown *
9	0.45	6.1	0.49	33.9	2.61	0.51	14.4	1181.8	2.70	kelor
10	0.52	14.5	0.52	15.4	1.19	0.54	1.2	231.9	0.53	unknown *
11	0.55	0.1	0.59	15.7	1.21	0.60	12.9	401.4	0.92	unknown *
12	0.66	0.7	0.70	29.0	2.24	0.70	26.7	555.1	1.27	unknown *
13	0.70	25.3	0.72	36.2	2.79	0.72	33.6	451.5	1.03	unknown *
14	0.72	33.9	0.73	57.1	4.40	0.75	25.7	919.3	2.10	unknown *
15	0.78	22.8	0.80	30.3	2.34	0.82	15.7	1000.4	2.28	unknown *
16	0.87	43.3	0.95	235.9	18.20	0.99	2.9	14320.4	32.68	unknown *

Track 2, ID: 0%



Peak	Start Rf	Start Height	Max Rf	Max Height	Max %	End Rf	End Height	Area	Area %	Assigned substance
1	0.01	87.0	0.02	138.4	26.02	0.03	0.9	1758.1	11.00	unknown *
2	0.04	0.2	0.04	20.2	3.80	0.05	0.6	177.1	1.11	unknown *
3	0.09	0.2	0.12	13.3	2.50	0.14	4.6	405.8	2.54	unknown *
4	0.22	13.6	0.23	15.7	2.96	0.25	1.7	265.4	1.66	unknown *
5	0.28	2.5	0.31	14.2	2.67	0.32	12.0	253.8	1.59	unknown *
6	0.32	11.9	0.33	15.0	2.82	0.37	3.6	322.8	2.02	unknown *
7	0.48	1.6	0.51	12.9	2.42	0.54	3.1	286.2	1.79	kelor
8	0.81	20.7	0.83	32.6	6.12	0.84	29.0	785.3	4.91	unknown *
9	0.85	33.1	0.95	269.7	50.68	0.96	252.5	11732.9	73.39	unknown *

Track 3, ID: 20%



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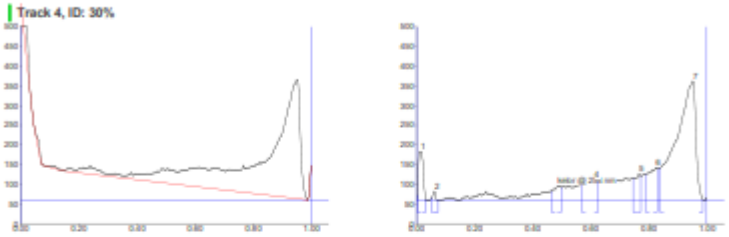
Lanjutan lampiran 12.

winCATS Planar Chromatography Manager

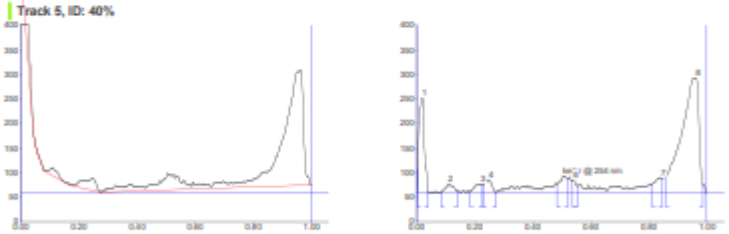
Peak	Start Rf	Start Height	Max Rf	Max Height	Max %	End Rf	End Height	Area	Area %	Assigned substance
1	0.00	13.0	0.01	167.8	30.88	0.03	1.8	2307.5	12.12	unknown *
2	0.08	0.5	0.11	11.6	2.14	0.11	7.6	178.0	0.94	unknown *
3	0.48	6.4	0.50	87.5	16.10	0.52	6.0	789.7	4.15	kalior
4	0.70	10.8	0.71	20.9	3.85	0.72	13.7	229.0	1.20	unknown *
5	0.84	34.1	0.95	255.6	47.03	0.99	0.3	15527.1	81.59	unknown *

Track 4, ID: 30%



Peak	Start Rf	Start Height	Max Rf	Max Height	Max %	End Rf	End Height	Area	Area %	Assigned substance
1	0.00	12.2	0.02	124.0	18.05	0.03	0.0	2076.3	7.08	unknown *
2	0.05	5.5	0.06	22.5	3.27	0.08	0.5	204.6	0.70	unknown *
3	0.46	22.2	0.49	35.8	5.21	0.50	32.1	910.7	3.10	kalior
4	0.57	38.8	0.61	50.2	7.31	0.63	47.8	2243.3	7.65	unknown *
5	0.75	54.6	0.77	68.9	10.03	0.77	60.0	1422.8	4.85	unknown *
6	0.79	65.1	0.82	82.9	12.06	0.83	78.8	2551.7	8.70	unknown *
7	0.84	81.7	0.95	302.9	44.08	0.99	0.5	19922.0	67.92	unknown *

Track 5, ID: 40%



Peak	Start Rf	Start Height	Max Rf	Max Height	Max %	End Rf	End Height	Area	Area %	Assigned substance
1	0.00	47.2	0.02	193.4	33.55	0.04	2.2	3663.2	17.67	unknown *
2	0.08	0.1	0.11	16.1	2.80	0.14	1.8	435.7	2.10	unknown *
3	0.18	2.1	0.22	17.3	3.00	0.23	15.4	434.9	2.10	unknown *
4	0.23	15.7	0.25	24.3	4.22	0.27	0.1	621.7	3.00	unknown *
5	0.48	15.6	0.51	33.6	5.83	0.52	27.5	879.0	4.24	kalior
6	0.54	25.6	0.54	26.8	4.65	0.56	12.2	316.1	1.52	unknown *
7	0.81	17.3	0.84	30.1	5.23	0.85	28.6	778.9	3.76	unknown *
8	0.86	32.6	0.96	234.7	40.73	0.99	15.7	13606.7	65.62	unknown *

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Lanjutan lampiran 12.

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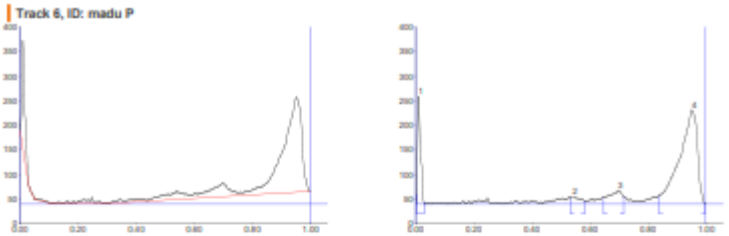
Track 6, ID: madu P



Peak	Start Rf	Start Height	Max Rf	Max Height	Max %	End Rf	End Height	Area	Area %	Assigned substance
1	0.00	19.9	0.01	221.1	48.19	0.03	2.3	2267.7	14.66	unknown *
2	0.53	12.2	0.54	17.6	3.84	0.58	6.3	487.6	3.15	unknown *
3	0.65	13.0	0.70	27.7	6.03	0.72	15.0	1190.1	7.70	unknown *
4	0.84	16.9	0.95	192.4	41.94	1.00	0.9	11519.5	74.49	unknown *

Spectrum scan

Executed by	camag	Saturday, January 01, 2005 1:17:51 AM
Mode	All detected peaks	
Slit dimensions	6.00 x 0.30 mm, Micro	
Optimize optical system	Resolution	
Scanning speed	100 nm/s	
Data resolution	1 nm/step	
Reference spectrum, pos X	6.4 mm	
Reference spectrum, pos Y	10.0 mm	

Measurement Table

Lamp	D2 & W
Start wavelength	300 nm
End wavelength	700 nm
Measurement type	Remission
Measurement Mode	Absorption
Optical filter	Second order
Detector Mode	Automatic

Detector properties

Y-position for 0 adjust	0.0 mm
Track # for 0 adjust	0
Analog Offset	10%
Sensitivity	Automatic (25)

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Lanjutan lampiran 12.

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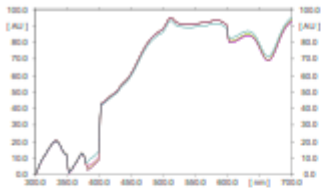
kelor on all Tracks



T	Rf	Substance	Max. @
1	0.49 Rf	kelor	511 nm
2	0.51 Rf	kelor	511 nm
3	0.50 Rf	kelor	700 nm
4	0.49 Rf	kelor	511 nm
5	0.51 Rf	kelor	511 nm

Evaluation results

Evaluation Sequence

Track	Track type	Vial	Sample ID
1	Sample	1	infus kelor
2	Sample	1	o%
3	Sample	1	20%
4	Sample	1	30%
5	Sample	1	40%
6	Sample	1	madu P

Table of substances

Substance	Position Rf mm	Tracks 1	2	3	4	5	6
kelor	52.6	A	A	A	A	A	

Results per track

Substance: kelor @ 254 nm

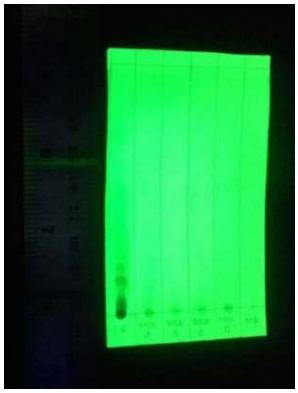
Regression via height: Single level Y = 0 + 0 * X r = 0.00000 adv = -1.#J
Regression via area: Single level Y = 0 + 0 * X r = 0.00000 adv = -1.#J

Track	Vial	Rf	Amount	Height	X(Calc)	Area	X(Calc)	SampleID/Remark
1	1	0.49		33.87	0.0 unknown	1181.81	0.0 unknown	infus kelor
2	1	0.51		12.89	0.0 unknown	286.20	0.0 unknown	o%
3	1	0.50		87.50	0.0 unknown	789.68	0.0 unknown	20%
4	1	0.49		35.80	0.0 unknown	910.72	0.0 unknown	30%
5	1	0.51		33.60	0.0 unknown	879.03	0.0 unknown	40%
6	1							madu P

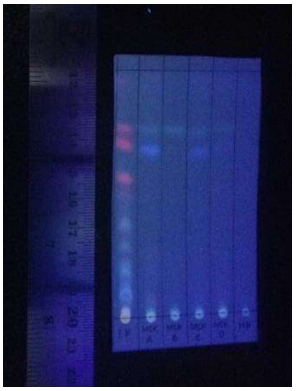
Lampiran 13. Gambar Penelitian

Gambar 12. Proses pembuatan infus daun kelor

Gambar 13. Pakan sirup gula dan infus daun kelor untuk lebah (3 : 2)



Gambar 14. Penampakan lempeng di bawah sinar UV 254 nm



Gambar 15. Penampakan lempeng di bawah sinar UV 366 nm

Gambar 16. Proses partisi madu-
kelor dan infus daun kelor