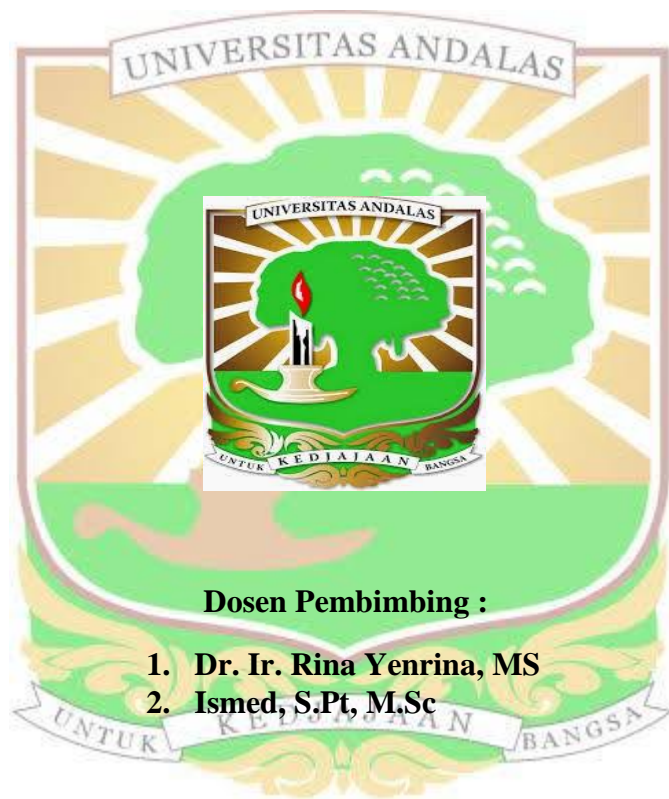


**KARAKTERISTIK KIMIA DAN KOMPONEN BIOAKTIF
SERBUK EKSTRAK DARI BERBAGAI BAGIAN TANAMAN
KROKOT (*Portulaca oleracea* L.)**

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UNIVERSITAS ANDALAS
PADANG
2018**

Karakteristik Kimia dan Komponen Bioaktif Serbuk Ekstrak dari Berbagai Bagian Tanaman Krokot (*Portulaca Oleracea L.*)

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui karakteristik kimia dan komponen bioaktif dari berbagai bagian tanaman krokot dalam bentuk segar dan serbuk ekstrak. Penelitian ini menggunakan metode eksploratif yang menggunakan 3 bagian dari tanaman krokot (akar, batang dan daun). Penelitian ini menggunakan pelarut etanol 80% dan 96% dalam proses ekstraksi. Pengamatan terhadap berbagai bagian tanaman krokot dalam bentuk segar dan serbuk ekstrak meliputi karakteristik kimia (kadar air, kadar abu, kadar karbohidrat, kadar pektin, kadar vitamin C, kadar lemak, komposisi asam lemak dan kadar protein) dan komponen bioaktif (aktivitas antioksidan, saponin, total polifenol dan flavonoid). Hasil analisis berbagai bagian tanaman krokot dalam bentuk segar yaitu kadar air (83,39-93,42%), kadar abu (0,89-1,52%), kadar karbohidrat (3,90-12,13%), kadar pektin (0,32-0,59%), kadar vitamin C (35,20-52,80 mg/100 g bahan), kadar lemak (0,0051-0,016%), pro-omega-3 (0,14-1,43%), kadar protein (1,42-2,72%), aktivitas antioksidan (10,21-70,97%), saponin nilainya negatif, total polifenol (8,43-13,90 mg GAE/g) dan flavonoid (22,14-64,33 mg/g). Hasil analisis berbagai bagian tanaman krokot dalam bentuk serbuk ekstrak yaitu kadar air (5,51-6,92%), kadar abu (0,30-0,41%), kadar karbohidrat (90,27-90,84%), kadar pektin (0,58-0,95%), kadar vitamin C (10,55-21,10 mg/100 g bahan), kadar lemak (0,54-1,37%), pro-omega-3 (3,28-32,89%), kadar protein (1,47-2,13%), aktivitas antioksidan (15,43-48,48%), saponin nilainya negatif, total polifenol (8,44-16,17 mg GAE/g) dan flavonoid (1,15-13,95 mg/g).

Kata kunci: krokot, karakteristik kimia, komponen bioaktif, omega-3

Chemical Characteristic and Bioactive Components of Extract Powder by Various Parts of Purslane (*Portulaca Oleracea* L.)

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ABSTRACT

The aim of this research was to know the chemical characteristic and bioactive components from various parts of purslane in fresh and extract powder. This research used explorative method which uses 3 parts of purslane parts (root, stem and leaf). This study used 80% and 96% ethanol solvent in the extraction process. The observation of various parts of purslane, in fresh or extract powder include chemical characteristic (water content, ash content, carbohydrate content, pectin content, vitamin C content, fat content, fatty acid components and protein content) and bioactive components (antioxidant activity, saponin, total polyphenol and flavonoid). The result of various parts of purslane in fresh were water content (83,39-93,42%), ash content (0.89-1.52%), carbohydrate content (3.90-12.13%), pectin content (0.32-0.59%), vitamin C content (35.20-52.80 mg/100 g material), fat content (0.0051-0.016%), pro-omega-3 (0.14-1.43%), protein content (1.42-2.72%), antioxidant activity(10.21-70.97%), saponin is negative, total polyphenol (8.43-13.90 mg GAE/g) and flavonoid (22.14-64.33 mg/g). The result of various parts of purslane in extract powder were water content (5.51-6.92%), ash content (0.30-0.41%), carbohydrate content (90.27-90.84%), pectin content (0.58-0.95%), vitamin C content (10.55-21.10 mg/100 g material), fat content (0.54-1.37%), pro-omega-3 (3.28-32.89%), protein content (1.47-2.13%), antioxidant activity (15.43-48.48%), saponin is negative, total polyphenol (8.44-16.17 mg GAE/g) and flavonoid (1.15-13.95 mg/g).

Kata kunci: purslane, chemical characteristic, bioactive components, omega-3