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**PENGARUH PELARUT PURIFIKASI TERHADAP KADAR FENOLIK
TOTAL EKSTRAK BIJI KOPI HIJAU ARABIKA (*Coffea arabica* L.)**

ABSTRAK

Latar Belakang : Biji kopi hijau arabika (*Coffea arabica* L.) mengandung senyawa aktif asam klorogenat, kafein, alkaloid, flavonoid, polifenol. Senyawa fenol merupakan kelas utama antioksidan yang berada dalam tumbuh-tumbuhan. Senyawa ini diklasifikasikan dalam dua bagian yaitu fenol sederhana dan polifenol.

Tujuan : : Penelitian ini bertujuan untuk melihat pengaruh pelarut terhadap kadar fenolik total dalam ekstrak terpurifikasi kopi hijau arabika(*Coffea arabica* L.) dengan metode Folin Ciocaltun.

Metode : Penelitian ini merupakan penelitian eksperimental. Data kadar fenol total diperoleh dengan cara memasukan nilai absorbansi ke dalam persamaan garis linier $y=bx+a$.

Hasil : Ekstrak terpurifikasi kopi hijau arabika mengandung metabolit sekunder, flavonoid, alkaloid, tanin dan terpenoid. Kadar fenolik total ekstrak kasar larutan etanol sebesar 275,82 mg GAE/g sampel, purifikasi campuran sebesar 227,07 mg GAE/g sampel , purifikasi n-heksan sebesar 183,87 mg GAE/g sampel, dan purifikasi etil asetat sebesar 124,97 mg GAE/g sampel.

Simpulan : : Pengaruh pelarut terhadap Kadar Fenol Total Ekstrak kasar memiliki nilai Kadar fenol tertinggi dibanding dengan kadar fenol ekstrak n-heksan, etil asetat dan ekstrak purifikasi campuran.

Kata kunci : *Coffea arabica* L., Fenolik, Purifikasi, Metabolit sekunder.

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**THE EFFECT OF PURIFICATION SOLVERS ON TOTAL PHENOLIC
CONDITIONS OF ARABIC GREEN COFFEE SEED EXTRACT (*Coffea
arabica* L.)**

ABSTRACT

Background: Arabica green coffee beans (*Coffea arabica* L.) contain active compounds such as chlorogenic acid, caffeine, alkaloids, flavonoids, polyphenols. Phenol compounds are the main class of antioxidants in plants. This compound is classified into two parts, simple phenol and polyphenol.

Objective : This study aims to determine the effect of solvent on total phenolic content in purified extracts of green arabica coffee (*Coffea arabica* L.). with the Folin Ciocaltun method.

Method: This study is an experimental study. Total phenol content data is obtained by entering the absorbance value into the linear line equation $y = bx + a$.

Results: Arabica green coffee purified extract contained secondary metabolites, flavonoids, alkaloids, tannins and terpenoids. Total phenolic content of rough extract of ethanol solution was 275.82 mg GAE / g sample, mixture purification was 227.07 mg GAE / g sample, n-hexane purification was 183.87 mg GAE / g sample, and purification of ethyl acetate was 124, 97 mg GAE / g sample.

Conclusion: Effect of solvent on total phenol content Crude extract has the highest phenol content compared to phenol content of n-hexane, ethyl acetate and mixed purified extracts.

Keywords : *Coffea arabica* L., Phenolic, Purification, Secondary Metabolites.