

## ABSTRAK

Fardi, Audry Regita Ayu.2022. Pengaruh Metode Pengeringan Kering Angin dan Oven terhadap Karakteristik Simplisia Bunga Kecombrang. Karya Tulis Ilmiah. Akademi Analis Farmasi dan Makanan Putra Indonesia Malang. Pembimbing: Dr. Sentot Joko Raharjo, M.Si

*Kata kunci: pengeringan, kering angin, oven, simplisia, bunga kecombrang, karakteristik*

Pengeringan merupakan salah satu proses pasca panen yang dapat mempengaruhi standar mutu simplisia bunga kecombrang. Tujuan penelitian ini adalah untuk mengetahui pengaruh metode pengeringan kering angin dan oven terhadap karakteristik simplisia bunga kecombrang. Metode penelitian ini meliputi pembuatan simplisia teh herbal bunga kecombrang dengan menggunakan metode pengeringan kering angin dan oven, serta pengujian karakteristik meliputi organoleptik, makroskopik, mikroskopik, kadar air, kadar sari larut air, kadar sari larut etanol, kromatografi lapis tipis, dan kadar flavonoid total. Hasil menunjukkan bahwa simplisia bunga kecombrang pada pengeringan kering angin dan oven memenuhi persyaratan yang meliputi beberapa parameter organoleptik, mikroskopik, makroskopik, kadar air, kadar sari larut air, kadar flavonoid total. Pada pengeringan oven dalam pembuatan simplisia bunga kecombrang menghasilkan karakteristik yang terbaik yaitu organoleptik, makroskopik, kadar air dan kadar flavonoid total, sedangkan pada pengeringan kering angin menunjukkan kadar sari larut air dan etanol tertinggi. Kesimpulan penelitian ini adalah bahwa terdapat pengaruh antara metode pengeringan kering angin dan oven terhadap karakteristik simplisia bunga kecombrang yang meliputi kadar air, kadar sari larut air, dan kadar flavonoid total.

## ABSTRACT

Fardi, Audry Regita Ayu.2022. *The Effect of Wind Dry Drying and Oven Methods on the Characteristics of Kecombrang Flower Simplicia*. Scientific papers, Academy of Food and Pharmacy Analyst of Putra Indonesia Malang. Supervisor: Dr. Sentot Joko Raharjo, M.Si

*Key word : drying, wind dry, oven, simplicia, kecombrang flower, characteristic*

Drying is one of the post-harvest processes that can affect the quality standard of kecombrang flower simplicia. The purpose of this research is for determine the effect of wind and oven drying methods on the characteristics of kecombrang flower simplicia. This research method includes the manufacture of kecombrang flower simplicia by using wind and oven drying methods, as well as characteristic testing including organoleptic, macroscopic, microscopic, water content, water soluble extract content, ethanol soluble extract content, thin layer chromatography, and total flavonoid content. The results showed that kecombrang flower simplicia on wind and oven drying met the requirements which included several parameters organoleptic, microscopic, macroscopic, moisture content, water soluble extract content, total flavonoid content. In the oven drying process, the simplicia of kecombrang flower produced the best characteristics organoleptic, macroscopic, moisture content and total flavonoid content, while in wind drying the extract showed the highest water soluble and ethanol content. The conclusion of this research is that there is an effect between the wind and oven drying methods on the characteristics of kecombrang flower simplicia which include water content, water soluble extract content, and total flavonoid content.