

**PENGARUH PELARUT ETANOL, ETIL ASETAT DAN N-HEKSAN
TERHADAP KADAR FLAVONOID EKSTRAK KULIT JERUK LIMAU**
(Citrus x aurantiifolia (Christm.) Swingle)

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ABSTRAK

Tanaman jeruk Limau merupakan salah satu tanaman endemik Indonesia, yang sudah banyak dimanfaatkan sebagai tanaman obat. Diketahui bahwa kandungan metabolit sekunder yang dimiliki tanaman jeruk limau salah satunya adalah flavonoid. Tujuan penelitian ini untuk mengetahui adanya pengaruh pelarut etanol, etil asetat dan n-heksan terhadap kadar flavonoid pada ekstrak kulit jeruk limau (*Citrus x aurantiifolia* (Christm.) Swingle). Ekstraksi kulit jeruk limau (*Citrus x aurantiifolia* (Christm.) Swingle) menggunakan metode maserasi dengan variasi pelarut yaitu etanol, etila asetat, dan n-heksan. Ekstrak etanol, etil asetat dan n-heksan kulit jeruk limau ditetapkan kadar flavonoid dengan menggunakan metode kolorimetri AlCl_3 dengan baku pembanding kuersetin pada panjang gelombang maksimum 430 nm dengan *operating time* 50 menit. Data dianalisis dengan uji *One Way ANOVA*. Hasil penelitian ini menunjukkan bahwa pengaruh pelarut etanol, etil asetat dan n-heksan mampu berpengaruh secara nyata terhadap rata-rata kadar flavonoid ($0.00 < 0.05$). Adapun rata-rata kadar flavonoid total pada ekstrak etanol, etil asetat dan n-heksan kulit jeruk limau secara berturut-turut adalah -0.203% (b/b), 0.640% (b/b), dan -0.236% (b/b).

kata kunci: *Citrus x aurantiifolia* (Christm.) Swingle, Merasasi, Kadar Flavonoid

ABSTRACT

The Lime plant is one of Indonesia's endemic plants, which has been widely used as a medicinal plant. It is known that the content of secondary metabolites owned by lime plants of them is flavonoids. The purpose of this study was to determine the influence of solvents ethanol, ethyl acetate, and n-hexane on flavonoid levels in lime peel extract (*Citrus x aurantiifolia* (Swingle)). Extraction of lime peel (*Citrus x aurantiifolia* (Swingle))) using maceration method with variations of solvents namely ethanol, ethyl acetate, and n-hexane. Extracts of ethanol, ethyl acetate, and n-hexane lime peel are determined flavonoid levels by using AlCl_3 Colorimetric Method with quercetin as a comparators at a maximum wavelength of 430 nm with an operating time of 50 minutes. The data was analyzed with one way ANOVA test. The results of this study showed that the influence of solvents ethanol, ethyl acetate and n-hexane is able to have a real effect on the average flavonoid content ($0.00 < 0.05$). The average total flavonoid levels in ethanol extract, ethyl acetate and n-hexane lime peel in sequence were -0.203% (w/w), 0.640% (w/w), and -0.236% (w/w.)

Keywords: *Citrus x aurantiifolia* (Christm.) Swingle, level of Flavonoids, maseration.