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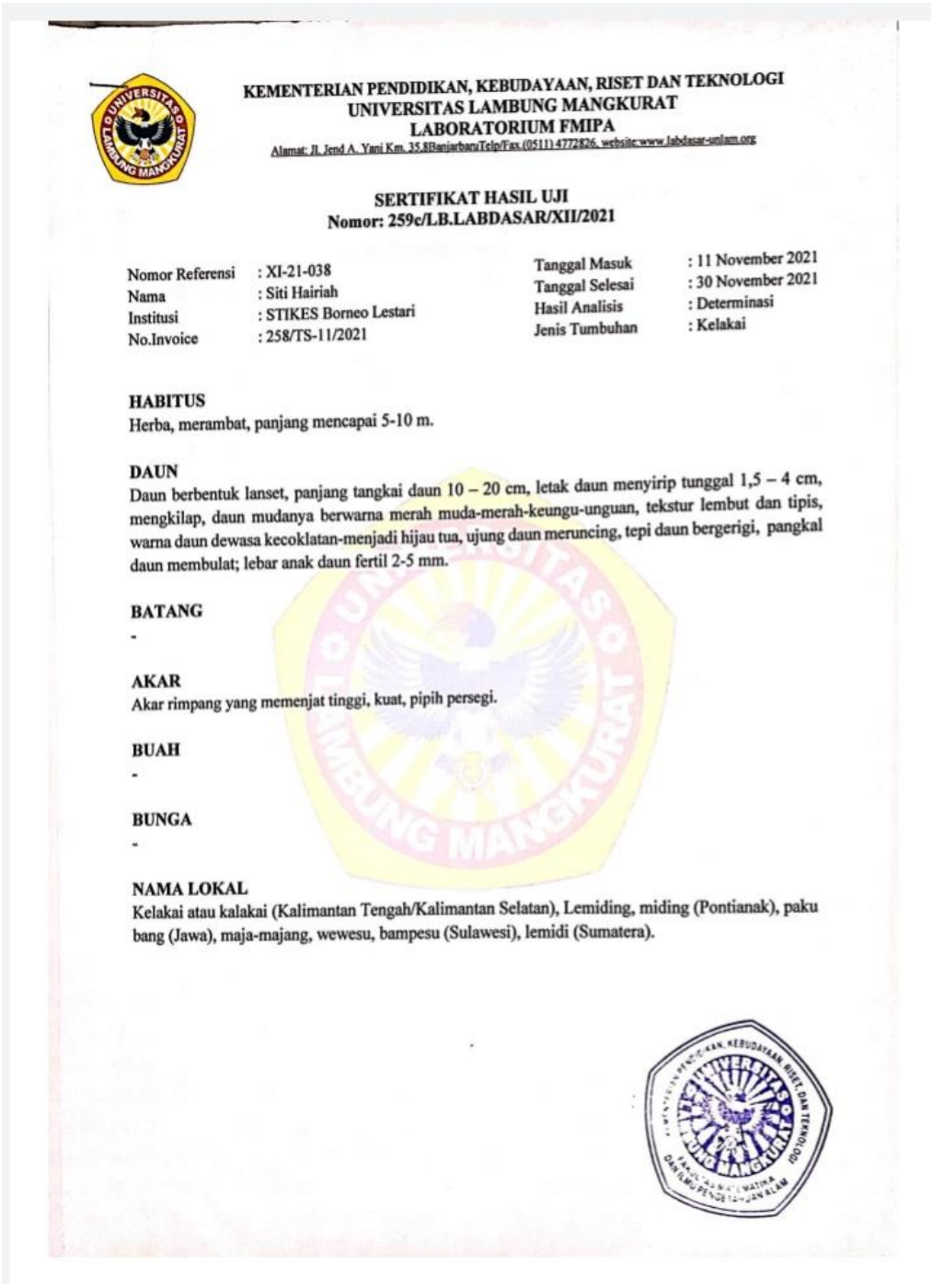
LAMPIRAN

Lampiran 1. Hasil Determinasi Tumbuhan Kelakai*(Stenochlaena palustris (Burm.F) Bedd).*



KEMENTERIAN PENDIDIKAN, KEBUDAYAAN, RISET DAN TEKNOLOGI
UNIVERSITAS LAMBUNG MANGKURAT
LABORATORIUM FMIPA
Alamat: Jl. Jend A. Yani Km. 35,8Banjarbaru/Telp/Fax.(0511) 4772826, website:www.labdasar-unlam.org

SERTIFIKAT HASIL UJI
Nomor: 259c/LB.LABDASAR/XII/2021

Nomor Referensi	: XI-21-038	Tanggal Masuk	: 11 November 2021
Nama	: Siti Hairiah	Tanggal Selesai	: 30 November 2021
Institusi	: STIKES Borneo Lestari	Hasil Analisis	: Determinasi
No.Invoice	: 258/TS-11/2021	Jenis Tumbuhan	: Kelakai

HABITUS
Herba, merambat, panjang mencapai 5-10 m.

DAUN
Daun berbentuk lanset, panjang tangkai daun 10 – 20 cm, letak daun menyirip tunggal 1,5 – 4 cm, mengkilap, daun mudanya berwarna merah muda-merah-keungu-unguan, tekstur lembut dan tipis, warna daun dewasa kecoklatan-menjadi hijau tua, ujung daun meruncing, tepi daun bergerigi, pangkal daun membulat; lebar anak daun fertil 2-5 mm.

BATANG
-

AKAR
Akar rimpang yang memenjat tinggi, kuat, pipih persegi.

BUAH
-

BUNGA
-

NAMA LOKAL
Kelakai atau kalakai (Kalimantan Tengah/Kalimantan Selatan), Lemiding, miding (Pontianak), paku bang (Jawa), maja-majang, wewesu, bampesu (Sulawesi), lemidi (Sumatera).

KEMENTERIAN PENDIDIKAN, KEBUDAYAAN, RISET DAN TEKNOLOGI
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SERTIFIKAT HASIL UJI
Nomor: 259c/LB.LABDASAR/XII/2021

KLASIFIKASI

Kingdom	:	Plantae
Divisio	:	Pteridophyta
Sub Divisi	:	-
Class	:	Filicopsida
Ordo	:	Filicales
Family	:	Blechnaceae
Genus	:	Stenochlaena
Species	:	*Stenochlaena palustris* (Burm. f.) Bedd.
		Synonim : *Polypodium palustris* Burm.; *Onoclea scandens* Sw.; *Lomaria scandens* (Sw) Willd.

Banjarbaru, 6 Desember 2021
Manager Puncak,

Drs. Gatot Wianto, S.Si., M.Si.
NIP. 19780504 200312 1 004

Lampiran 2. Dokumentasi Pengolahan Simplisia Daun Kelakai *(Stenochlaena palustris (Burm.F) Bedd).*

No	Keterangan	Dokumentasi
1.	Pengumpulan daun kelakai	
2.	Sortasi basah	
3.	pencucian	
4.	perajangan	

5.	Pengeringan	
6.	Sortasi kering	
7.	penyerbukan	
8.	pengayakan	

Perhitungan rendemen simplisia daun kelakai (*Stenochlaena palustris (Burm.F) Bedd* :

Diketahui : bobot simplisia segar (awal) = 1655 gram

bobot simplisia kering (akhir) = 450 gram

Ditanya : % rendemen simplisia

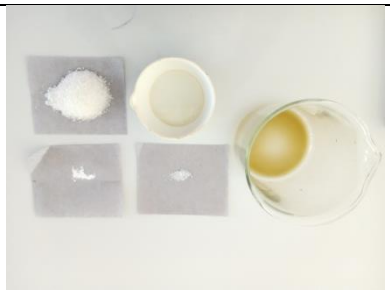
Jawab :

% Rendemen = $\frac{bobot\ simplisia\ kering\ (akhir)}{bobot\ simplisia\ segar\ (awal)}\ x\ 100\% = \frac{450}{1655}\ x\ 100\%$ = 27,19%

Lampiran 3. Dokumentasi Pembuatan Infusa Daun Kelakai *(Stenochlaena palustris (Burm.F) Bedd.*

No	Keterangan	Dokumentasi
1.	Serbuk daun kelakai ditimbang sesuai formulasi	
2.	Menambahkan air sebanyak 100 mL	
3.	Setelah itu, dipanaskan diatas waterbath pada suhu 90^0C selama 15 menit sambil diaduk kemudian infusa disaring	

Lampiran 4. Dokumentasi Pembuatan Sirup Daun Kelakai *(Stenochlaena palustris (Burm.F) Bedd.*

No	Keterangan	Dokumentasi
1.	Menimbang dan mengukur semua bahan sesuai formulasi.	
2.	Infusa daun kelakai dimasukkan ke dalam gelas beker, ditambahkan 15 gram gula pasir, 15 gram gsirup jagung, 0,13 gram asam sitrat, 0,2 gram natrium benzoat, dan beberapa tetes pewarna dan pengaroma	
3.	Ditambahkan air sampai 100 mL	

4.	Dipanaskan diatas hot plate sampai homogen	
5.	Setelah itu, didinginkan dan sirup dimasukkan sirup kedalam sediaan	

Perhitungan Pembuatan Sirup Daun Kelakai (*Stenochlaena palustris (Burm.F) Bedd.*:

1. Infusa kelakai 10% = $\frac{10}{100}$ x 100 = 10 gram

   Gula = $\frac{15}{100}$ x 100 = 15 gram

   Sirup jagung = $\frac{15}{100}$ x 100 = 15 gram

   Asam sitrat = $\frac{0,13}{100}$ x 100 = 0,13 gram

   Natrium benzoat = $\frac{0,2}{100}$ x 100 = 0,2 gram

   Pewarna & pengaroma = Qs

   Aquadest = 100 – (10 + 15 + 15 + 0,13 + 0,2)

   = 100 – 40,33

= 59,67 gram

2. Infusa kelakai 15% = $\frac{15}{100}$ x 100 = 15 gram

   Gula = $\frac{15}{100}$ x 100 = 15 gram

   Sirup jagung = $\frac{15}{100}$ x 100 = 15 gram

   Asam sitrat = $\frac{0,13}{100}$ x 100 = 0,13 gram

   Natrium benzoat = $\frac{0,2}{100}$ x 100 = 0,2 gram

   Pewarna & pengaroma = Qs

   Aquadest = 100 – (15 + 15 + 15 + 0,13 + 0,2)

   = 100 – 45,33

   = 54,67 gram

3. Infusa kelakai 20% = $\frac{20}{100}$ x 100 mL = 20 gram

   Gula = $\frac{15}{100}$ x 100 = 15 gram

   Sirup jagung = $\frac{15}{100}$ x 100 = 15 gram

   Asam sitrat = $\frac{0,13}{100}$ x 100 = 0,13 gram

   Natrium benzoat = $\frac{0,2}{100}$ x 100 = 0,2 gram

   Pewarna & pengaroma = Qs

   Aquadest = 100 – (20 + 15 + 15 + 0,13 + 0,2)

   = 100 – 50,33

   = 49,67 gram

4. Infusa kelakai 25% = $\frac{25}{100}$ x 100 mL = 25 gram

   Gula = $\frac{15}{100}$ x 100 = 15 gram

   Sirup jagung = $\frac{15}{100}$ x 100 = 15 gram

   Asam sitrat = $\frac{0,13}{100}$ x 100 = 0,13 gram

   Natrium benzoat = $\frac{0,2}{100}$ x 100 = 0,2 gram

   Pewarna & pengaroma = Qs

   Aquadest = 100 – (25 + 15 + 15 + 0,13 + 0,2)

   = 100 – 55,33

   = 44,67 gram

5. Infusa kelakai 20% = $\frac{30}{100}$ x 100 mL = 30 gram

   Gula = $\frac{15}{100}$ x 100 = 15 gram

   Sirup jagung = $\frac{15}{100}$ x 100 = 15 gram

   Asam sitrat = $\frac{0,13}{100}$ x 100 = 0,13 gram

   Natrium benzoat = $\frac{0,2}{100}$ x 100 = 0,2 gram

   Pewarna & pengaroma = Qs

   Aquadest = 100 – (30 + 15 + 15 + 0,13 + 0,2)

   = 100 – 60,33

   = 39,67 gram

Lampiran 5. Uji homogenitas sirup daun kelakai *(Stenochlaena palustris (Burm.F) Bedd.*

No	Keterangan	Dokuementasi
1.	Sirup daun kelakai diuji homogenitas dengan menuangkan sampel kedalam gelas beker kemudian diamati	

Lampiran 6. Uji pH sirup daun kelakai *(Stenochlaena palustris (Burm.F) Bedd*.

No	keterangan	dokumentasi
1.	Sirup daun kelakai dilakukan uji pH dengan menggunakan alat pH universal	

Hasil Uji pH

Kondisi	Repetisi	pH				
		F1	F2	F3	F4	F5
Sebelum *freeze thaw*	1	4,3	4,4	4	4,4	4,3
	2	4,4	4,4	4,3	4,4	4,3
	3	4,4	4,3	4,3	4,4	4,3
	Rata-rata	4	4	4	4	4
	SD	0	0	0	0	0
Sesudah *freeze thaw*	1	5	5	5	5	5
	2	5	5	5	5	5
	3	5	5	5	5	5
	Rata-rata	5	5	5	5	5
	SD	0	0	0	0	0

Lampiran 7. Uji kejernihan sirup daun kelakai *(Stenochlaena palustris (Burm.F) Bedd.*

No	keterangan	dokumentasi
1.	Sirup daun kelakai diuji kejernihannya dengan menuangkan sedikit sampel kedalam kaca arloji kemudian diamati	

Lampiran 8. Uji Volume Terpindahkan sirup daun kelakai (Stenochlaena palustris (Burm.F) Bedd).

No	Keterangan	dokumentasi
1.	menuangkan sirup kedalam botol 100 mL sampai tanda batas kalibrasi. Kemudian menuang sirup kedalam gelas ukur untuk melihat volume yang dituang dan keakuratan kalibrasi	

Lampiran 9. Uji viskositas sirup daun kelakai *(Stenochlaena palustris (Burm.F) Bedd).*

no	keterangan	dokumentasi
1.	Uji viskositas sirup daun kelakai diuji menggunakan alat *viscometer stormer NDJ-5s* rotor 1 dengan kecepatan 60 *rpm*	

Lampiran 10. Uji bobot jenis sirup daun kelakai *(Stenochlaena palustris (Burm.F) Bedd)*

No	Keterangan	Dokumentasi
1.	Piknometer kosong ditimbang	
2.	Piknometer isi air ditimbang	
3.	Piknometer isi sampel sirup daun kelakai ditimbang	

Hasil Uji Bobot Jenis

kondisi	Repetisi	Bobot Jenis (gram/mL)				
		F1	F2	F3	F4	F5
Sebelum *freese thaw*	1	1,106	1,108	1,113	1,112	1,113
	2	1,106	1,108	1,113	1,112	1,113
	3	1,106	1,108	1,113	1,112	1,113
	Rata-rata	1,106	1,108	1,113	1,112	1,113
	SD	0	0	0	0	0
sesudah *freeze thaw*	1	1,106	1,111	1,113	1,109	1,114
	2	1,106	1,111	1,113	1,109	1,114
	3	1,106	1,111	1,113	1,109	1,114
	Rata-rata	1,106	1,111	1,113	1,109	1,109
	SD	0	0	0	0	0

Perhitungan bobot jenis :

Sebelum penyimpanan

Bobot piknometer kosong = 23,14 gr

Bobot piknometer + air = 47,70 gr

Bobot air = (bobot piknometer + air) – (bobot piknometer kosong)

= 26,15 gr – 15,97 gr

= 10,18 gr

A. Formula 1

a. Repetisi 1

Bobot sirup + piknometer = 27,20 gr

Bobot sirup = (b.sirup + piknometer) – (bobot piknometer kosong)

= 27,20 gr – 15,97 gr

= 11,23 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11,23}{10,18} = 1,103\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1,103}{0,997\ g/mL} = 1,106\ gr/mL$

b. Repetisi 2

Bobot sirup + piknometer = 27,20 gr

Bobot sirup = (b.sirup + piknometer) – (bobot piknometer kosong)

= 27,20 gr – 15,97 gr

= 11,23 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11,23}{10,18} = 1,103\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1,103}{0,997\ g/mL} = 1,106\ gr/mL$

c. Repetisi 3

Bobot sirup + piknometer = 50,36 gr

Bobot sirup = (b.sirup + piknometer) – (bobot piknometer kosong)

= 50,36 gr – 23,14 gr

= 27,22 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{27,22}{24,56} = 1,108\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1,103}{0,997\ g/mL} = 1,106\ gr/mL$

B. Formula 2

a. Repetisi 1

Bobot sirup + piknometer = 27,22 gr

Bobot sirup = (b. sirup + piknometer) – (bobot piknometer kosong)

= 27,22 gr – 15,97 gr

= 11,25 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11{,}25}{10{,}18} = 1{,}105\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1{,}105}{0{,}997\ g/mL} = 1{,}108\ gr/mL$

b. Repetisi 2

Bobot sirup + piknometer = 27,22 gr

Bobot sirup = (b. sirup + piknometer) – (bobot piknometer kosong)

= 27,22 gr – 15,97 gr

= 11,25 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11{,}25}{10{,}18} = 1{,}105\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1{,}105}{0{,}997\ g/mL} = 1{,}108\ gr/mL$

c. Repetisi 3

Bobot sirup + piknometer = 27,22 gr

Bobot sirup = (b. sirup + piknometer) – (bobot piknometer kosong)

= 27,22 gr – 15,97 gr

= 11,25 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11{,}25}{10{,}18} = 1{,}105\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1{,}105}{0{,}997\ g/mL} = 1{,}108\ gr/mL$

C. Formula 3

a. Repetisi 1

Bobot sirup + piknometer = 27,27 gr

Bobot sirup = (b. sirup + piknometer) – (bobot piknometer kosong)

= 27,27 gr – 15,97 gr

= 11,30 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11{,}30}{10{,}18} = 1{,}110\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1{,}110}{0{,}997\ g/mL} = 1{,}113\ gr/mL$

b. Repetisi 2

Bobot sirup + piknometer = 27,27 gr

Bobot sirup = (b. sirup + piknometer) – (bobot piknometer kosong)

= 27,27 gr – 15,97 gr

= 11,30 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11{,}30}{10{,}18} = 1{,}110\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1{,}110}{0{,}997\ g/mL} = 1{,}113\ gr/mL$

c. Repetisi 3

Bobot sirup + piknometer = 27,27 gr

Bobot sirup = (b. sirup + piknometer) – (bobot piknometer kosong)

= 27,27 gr – 15,97 gr

= 11,30 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11{,}30}{10{,}18} = 1{,}110\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1{,}110}{0{,}997\ g/mL} = 1{,}113\ gr/mL$

D. Formula 4

a. Repetisi 1

Bobot sirup + piknometer = 27,26 gr

Bobot sirup = (b. sirup + piknometer) – (bobot piknometer kosong)

= 27,26 gr – 15,97 gr

= 11,29 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11{,}29}{10{,}18} = 1{,}109\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1{,}109}{0{,}997\ g/mL} = 1{,}112\ gr/mL$

b. Repetisi 2

Bobot sirup + piknometer = 27,26 gr

Bobot sirup = (b. sirup + piknometer) – (bobot piknometer kosong)

= 27,26 gr – 15,97 gr

= 11,29 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11{,}29}{10{,}18} = 1{,}109\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1{,}109}{0{,}997\ g/mL} = 1{,}112\ gr/mL$

c. Repetisi 3

Bobot sirup + piknometer = 27,26 gr

Bobot sirup = (b. sirup + piknometer) – (bobot piknometer kosong)

= 27,26 gr – 15,97 gr

= 11,29 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11{,}29}{10{,}18} = 1{,}109\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1{,}109}{0{,}997\ g/mL} = 1{,}112\ gr/mL$

E. Formula 5

a. Repetisi 1

Bobot sirup + piknometer = 27,27 gr

Bobot sirup = (b. sirup + piknometer) – (bobot piknometer kosong)

= 27,27 gr – 15,97 gr

= 11,30 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11{,}30}{10{,}18} = 1{,}110\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1{,}110}{0{,}997\ g/mL} = 1{,}113\ gr/mL$

a. Repetisi 2

Bobot sirup + piknometer = 27,27 gr

Bobot sirup = (b. sirup + piknometer) – (bobot piknometer kosong)

= 27,27 gr – 15,97 gr

= 11,30 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11{,}30}{10{,}18} = 1{,}110\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1{,}110}{0{,}997\ g/mL} = 1{,}113\ gr/mL$

b. Repetisi 3

Bobot sirup + piknometer = 27,27 gr

Bobot sirup = (b. sirup + piknometer) – (bobot piknometer kosong)

= 27,27 gr – 15,97 gr

= 11,30 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11{,}30}{10{,}18} = 1{,}110\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1{,}110}{0{,}997\ g/mL} = 1{,}113\ gr/mL$

Sesudah penyimpanan

Bobot piknometer kosong = 15,97 gr

Bobot piknometer + air = 26,15 gr

Bobot air = (bobot piknometer + air) – (bobot piknometer kosong)

= 26,15 gr – 15,97 gr

= 10,18 gr

1. Formula 1

   a. Repetisi 1

   Bobot sirup + piknometer = 27,20 gr

   Bobot sirup = (b.sirup + piknometer) – (bobot piknometer kosong)

   = 27,20 gr – 15,97 gr

   = 11,23 gr

   ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11{,}23}{10{,}18} = 1{,}103\ gr$

   BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1{,}103}{0{,}997\ g/mL} = 1{,}106\ gr/mL$

   b. Repetisi 2

   Bobot sirup + piknometer = 27,20 gr

   Bobot sirup = (b.sirup + piknometer) – (bobot piknometer kosong)

   = 27,20 gr – 15,97 gr

   = 11,23 gr

   ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11{,}23}{10{,}18} = 1{,}103\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1{,}103}{0{,}997\ g/mL} = 1{,}106\ gr/mL$

c. Repetisi 3

Bobot sirup + piknometer = 27,20 gr

Bobot sirup = (b.sirup + piknometer) – (bobot piknometer kosong)

= 27,20 gr – 15,97 gr

= 11,23 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11{,}23}{10{,}18} = 1{,}103\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1{,}103}{0{,}997\ g/mL} = 1{,}106\ gr/mL$

2. Formula 2

a. Repetisi 1

Bobot sirup + piknometer = 27,25 gr

Bobot sirup = (b.sirup + piknometer) – (bobot piknometer kosong)

= 27,25 gr – 15,97 gr

= 11,28 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11{,}28}{10{,}18} = 1{,}108\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1{,}103}{0{,}997\ g/mL} = 1{,}111\ gr/mL$

b. Repetisi 2

Bobot sirup + piknometer = 27,25 gr

Bobot sirup = (b.sirup + piknometer) – (bobot piknometer kosong)

= 27,25 gr – 15,97 gr

= 11,28 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11,28}{10,18} = 1,108\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1,103}{0,997\ g/mL} = 1,111\ gr/mL$

c. Repetisi 3

Bobot sirup + piknometer = 27,25 gr

Bobot sirup = (b.sirup + piknometer) – (bobot piknometer kosong)

= 27,25 gr – 15,97 gr

= 11,28 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11,28}{10,18} = 1,108\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1,103}{0,997\ g/mL} = 1,111\ gr/mL$

3. Formula 3

a. Repetisi 1

Bobot sirup + piknometer = 27,27 gr

Bobot sirup = (b.sirup + piknometer) – (bobot piknometer kosong)

= 27,27 gr – 15,97 gr

= 11,30 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11,30}{10,18} = 1,110\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1,110}{0,997\ g/mL} = 1,113\ gr/mL$

b. Repetisi 2

Bobot sirup + piknometer = 27,27 gr

Bobot sirup = (b.sirup + piknometer) – (bobot piknometer kosong)

= 27,27 gr – 15,97 gr

= 11,30 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11,30}{10,18} = 1,110\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1,110}{0,997\ g/mL} = 1,113\ gr/mL$

c. Repetisi 3

Bobot sirup + piknometer = 27,27 gr

Bobot sirup = (b.sirup + piknometer) – (bobot piknometer kosong)

= 27,27 gr – 15,97 gr

= 11,30 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11,30}{10,18} = 1,110\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1,110}{0,997\ g/mL} = 1,113\ gr/mL$

4. Formula 4

a. Repetisi 1

Bobot sirup + piknometer = 27,23 gr

Bobot sirup = (b.sirup + piknometer) – (bobot piknometer kosong)

= 27,23 gr – 15,97 gr

= 11,26 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11,26}{10,18} = 1,106\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1,106}{0,997\ g/mL} = 1,109\ gr/mL$

b. Repetisi 2

Bobot sirup + piknometer = 27,23 gr

Bobot sirup = (b.sirup + piknometer) – (bobot piknometer kosong)

= 27,23 gr – 15,97 gr

= 11,26 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11,26}{10,18} = 1,106\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1,106}{0,997\ g/mL} = 1,109\ gr/mL$

c. Repetisi 3

Bobot sirup + piknometer = 27,23 gr

Bobot sirup = (b.sirup + piknometer) – (bobot piknometer kosong)

= 27,23 gr – 15,97 gr

= 11,26 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11,26}{10,18} = 1,106\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1,106}{0,997\ g/mL} = 1,109\ gr/mL$

d. Formula 5

a. Repetisi 1

Bobot sirup + piknometer = 27,28 gr

Bobot sirup = (b.sirup + piknometer) – (bobot piknometer kosong)

= 27,28 gr – 15,97 gr

= 11,31 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11,31}{10,18} = 1,111\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1,111}{0,997\ g/mL} = 1,114\ gr/mL$

b. Repetisi 2

Bobot sirup + piknometer = 27,28 gr

Bobot sirup = (b.sirup + piknometer) – (bobot piknometer kosong)

= 27,28 gr – 15,97 gr

= 11,31 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11{,}31}{10{,}18} = 1{,}111\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1{,}111}{0{,}997\ g/mL} = 1{,}114\ gr/mL$

c. Repetisi 3

Bobot sirup + piknometer = 27,28 gr

Bobot sirup = (b.sirup + piknometer) – (bobot piknometer kosong)

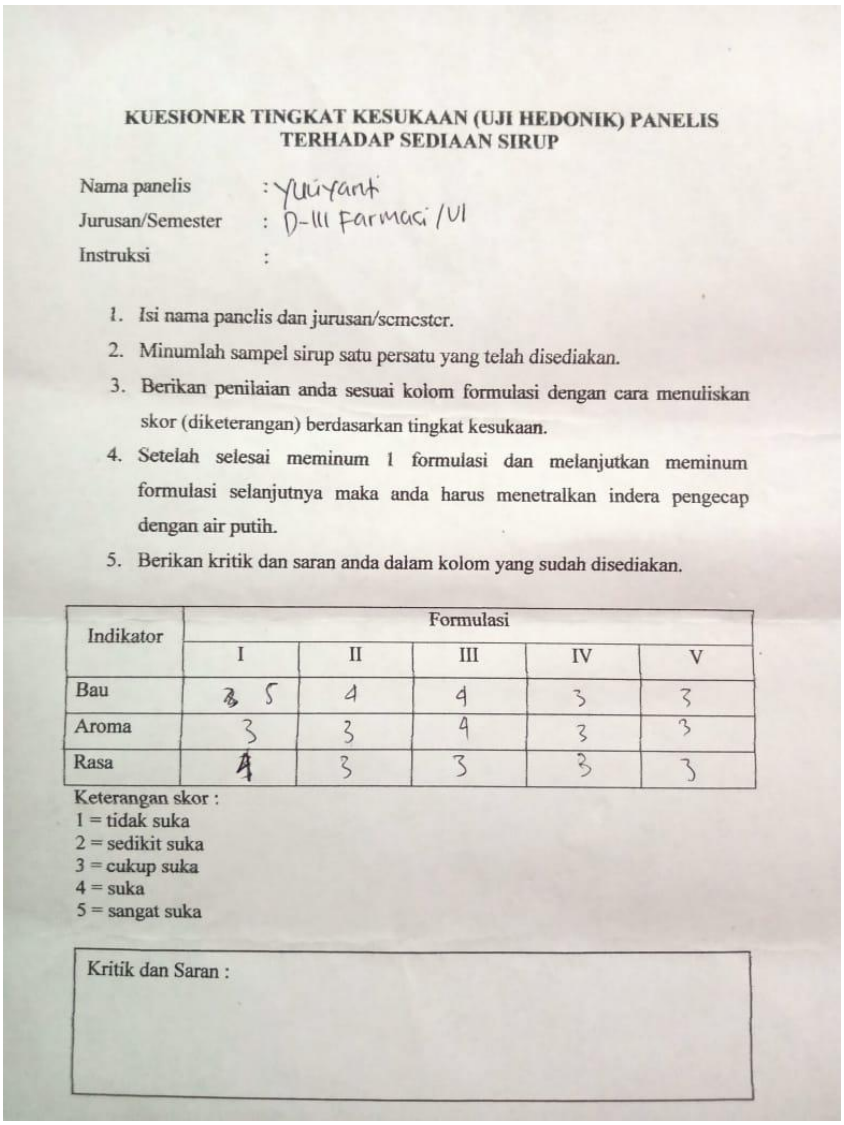
= 27,28 gr – 15,97 gr

= 11,31 gr

ρ sirup = $\frac{bobot\ sirup}{bobot\ air} = \frac{11{,}31}{10{,}18} = 1{,}111\ gr$

BJ Sirup = $\frac{\rho\ sirup}{\rho\ air} = \frac{1{,}111}{0{,}997\ g/mL} = 1{,}114\ gr/mL$

Lampiran 11. Uji hedonik sirup daun kelakai *(Stenochlaena palustris (Burm.F) Bedd*



KUESIONER TINGKAT KESUKAAN (UJI HEDONIK) PANELIS TERHADAP SEDIAAN SIRUP

Nama panelis : Yuliyanti
Jurusan/Semester : D-III Farmasi /VI
Instruksi :

1. Isi nama panelis dan jurusan/semester.
2. Minumlah sampel sirup satu persatu yang telah disediakan.
3. Berikan penilaian anda sesuai kolom formulasi dengan cara menuliskan skor (diketerangan) berdasarkan tingkat kesukaan.
4. Setelah selesai meminum 1 formulasi dan melanjutkan meminum formulasi selanjutnya maka anda harus menetralkan indera pengecap dengan air putih.
5. Berikan kritik dan saran anda dalam kolom yang sudah disediakan.

Indikator	Formulasi				
	I	II	III	IV	V
Bau	3 5	4	4	3	3
Aroma	3	3	4	3	3
Rasa	4	3	3	3	3

Keterangan skor :
1 = tidak suka
2 = sedikit suka
3 = cukup suka
4 = suka
5 = sangat suka

Kritik dan Saran :

no	responden	indikator														
		WARNA					AROMA					RASA				
		F1	F2	F3	F4	F5	F1	F2	F3	F4	F5	F1	F2	F3	F4	F5
1	1	5	4	4	3	3	3	3	4	3	3	4	3	3	3	3
2	2	4	2	4	3	5	4	3	2	2	3	5	4	3	5	4
3	3	5	4	3	3	3	4	3	3	2	2	5	4	3	2	2
4	4	5	3	3	3	3	5	4	3	2	1	5	3	3	1	1
5	5	4	3	3	2	1	4	2	2	2	1	4	5	2	1	1

No	Keterangan	Dokumentasi
1.	Uji hedonik dilakukan terhadap 5 responden dengan menggunakan kuisioner	

Lampiran 12. Uji Stabilitas Freeze Thaw

No	Keterangan	Dokumentasi
1	Suhu ruang	
2	Suhu dingin	

Lampiran 13. Hasil Data SPSS Normalitas dan Homogenitas (*Kruskal-Wallis*)

SPSS Uji pH

Tests of Normality

		Kolmogorov-Smirnov[a]			Shapiro-Wilk		
	formula	Statistic	df	Sig.	Statistic	df	Sig.
hasil pH	F1	.385	3	.	.750	3	.000
	F2	.385	3	.	.750	3	.000
	F3	.385	3	.	.750	3	.000
	F4	.385	3	.	.750	3	.000
	F5	.385	3	.	.750	3	.000

a. Lilliefors Significance Correction

Test of Homogeneity of Variances

		Levene Statistic	df1	df2	Sig.
hasil pH	Based on Mean	.407	4	10	.800
	Based on Median	.025	4	10	.999
	Based on Median and with adjusted df	.025	4	9.221	.999
	Based on trimmed mean	.320	4	10	.858

Test Statistics[a,b]

	hasil pH
Kruskal-Wallis H	3.539
df	4
Asymp. Sig.	.472

a. Kruskal Wallis Test

b. Grouping Variable: formula

Uji SPSS Volume Terpindahkan

Tests of Normality

			Kolmogorov-Smirnov[a]			Shapiro-Wilk		
		formula	Statistic	df	Sig.	Statistic	df	Sig.
hasil volume terpindahkan		F1	.	3	.	.	3	.
		F2	.	3	.	.	3	.
		F3	.	3	.	.	3	.
		F4	.	3	.	.	3	.
		F5	.	3	.	.	3	.

a. Lilliefors Significance Correction

Test of Homogeneity of Variances

			Levene Statistic	df1	df2	Sig.
hasil volume terpindahkan		Based on Mean	16.000	4	10	.000
		Based on Median	1.000	4	10	.452
		Based on Median and with adjusted df	1.000	4	2.000	.556
		Based on trimmed mean	12.603	4	10	.001

Test Statistics[a,b]

	hasil volume terpindahkan
Kruskal-Wallis H	13.846
df	4
Asymp. Sig.	.008

a. Kruskal Wallis Test

b. Grouping Variable: formula

Uji SPSS Viskositas

Tests of Normality

		Kolmogorov-Smirnov[a]			Shapiro-Wilk		
	formula	Statistic	df	Sig.	Statistic	df	Sig.
hasil viskositas	F1	.	3	.	.	3	.
	F2	.	3	.	.	3	.
	F3	.	3	.	.	3	.
	F4	.	3	.	.	3	.
	F5	.	3	.	.	3	.

a. Lilliefors Significance Correction

Test of Homogeneity of Variances

		Levene Statistic	df1	df2	Sig.
hasil viskositas	Based on Mean	16.000	4	10	.000
	Based on Median	1.000	4	10	.452
	Based on Median and with adjusted df	1.000	4	2.000	.556
	Based on trimmed mean	12.602	4	10	.001

Test Statistics[a,b]

	hasil viskositas
Kruskal-Wallis H	13.919
df	4
Asymp. Sig.	.008

a. Kruskal Wallis Test

b. Grouping Variable: formula

SPSS Uji Bobot Jenis

Tests of Normality

		Kolmogorov-Smirnov[a]			Shapiro-Wilk		
	formula	Statistic	df	Sig.	Statistic	df	Sig.
hasil bobot jenis	F1	.	3	.	.	3	.
	F2	.	3	.	.	3	.
	F3	.	3	.	.	3	.
	F4	.	3	.	.	3	.
	F5	.	3	.	.	3	.

a. Lilliefors Significance Correction

Test of Homogeneity of Variances

		Levene Statistic	df1	df2	Sig.
hasil bobot jenis	Based on Mean	4.000	4	10	.034
	Based on Median	.250	4	10	.903
	Based on Median and with adjusted df	.250	4	8.000	.902
	Based on trimmed mean	3.151	4	10	.064

Test Statistics[a,b]

	hasil bobot jenis
Kruskal-Wallis H	1.702
df	4
Asymp. Sig.	.790

a. Kruskal Wallis Test

b. Grouping Variable: formula

Lampiran 14. Hasil SPSS Uji Wilcoxon

pH

Wilcoxon Signed Ranks Test

Ranks

		N	Mean Rank	Sum of Ranks
sesudah - sebelum	Negative Ranks	0[a]	.00	.00
	Positive Ranks	5[b]	3.00	15.00
	Ties	0[c]		
	Total	5		

a. sesudah < sebelum

b. sesudah > sebelum

c. sesudah = sebelum

Test Statistics[b]

	sesudah - sebelum
Z	-2.236[a]
Asymp. Sig. (2-tailed)	.025

a. Based on negative ranks.

b. Wilcoxon Signed Ranks Test

Uji bobot jenis

Wilcoxon Signed Ranks Test

Ranks

		N	Mean Rank	Sum of Ranks
sesudah - sebelum	Negative Ranks	0[a]	.00	.00
	Positive Ranks	0[b]	.00	.00
	Ties	5[c]		
	Total	5		

a. sesudah < sebelum

b. sesudah > sebelum

c. sesudah = sebelum

Test Statistics[b]

	sesudah - sebelum
Z	.000[a]
Asymp. Sig. (2-tailed)	1.000

a. The sum of negative ranks equals the sum of positive ranks.

b. Wilcoxon Signed Ranks Test

Uji volume terpindahkan

Wilcoxon Signed Ranks Test

Ranks

		N	Mean Rank	Sum of Ranks
sesudah - sebelum	Negative Ranks	5[a]	3.00	15.00
	Positive Ranks	0[b]	.00	.00
	Ties	0[c]		
	Total	5		

a. sesudah < sebelum

b. sesudah > sebelum

c. sesudah = sebelum

Test Statistics[b]

	sesudah - sebelum
Z	-2.032[a]
Asymp. Sig. (2-tailed)	.042

a. Based on positive ranks.

b. Wilcoxon Signed Ranks Test

Uji Viskositas

		Paired Differences					t	df	Sig. (2-tailed)
		Mean	Std. Deviation	Std. Error Mean	95% Confidence Interval of the Difference				
					Lower	Upper			
Pair 1	sebelum - sesudah	-3.00000	1.41421	.63246	-4.75598	-1.24402	-4.743	4	.009

SPSS Uji Hedonik (Distribusi Frekuensi)

Aroma

Frequency Table

F1

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	CUKUP SUKA	1	20.0	20.0	20.0
	SUKA	3	60.0	60.0	80.0
	SANGAT SUKA	1	20.0	20.0	100.0
	Total	5	100.0	100.0	

F2

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	SEDIKIT SUKA	1	20.0	20.0	20.0
	CUKUP SUKA	3	60.0	60.0	80.0
	SUKA	1	20.0	20.0	100.0
	Total	5	100.0	100.0	

F3

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	SEDIKIT SUKA	2	40.0	40.0	40.0
	CUKUP SUKA	2	40.0	40.0	80.0
	SUKA	1	20.0	20.0	100.0
	Total	5	100.0	100.0	

F4

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	SEDIKIT SUKA	4	80.0	80.0	80.0
	CUKUP SUKA	1	20.0	20.0	100.0
	Total	5	100.0	100.0	

F5

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	TIDAK SUKA	2	40.0	40.0	40.0
	SEDIKIT SUKA	1	20.0	20.0	60.0
	CUKUP SUKA	2	40.0	40.0	100.0
	Total	5	100.0	100.0	

Warna

Frequency Table

F1

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	SUKA	2	40.0	40.0	40.0
	SANGAT SUKA	3	60.0	60.0	100.0
	Total	5	100.0	100.0	

F2

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	SEDIKIT SUKA	1	20.0	20.0	20.0
	CUKUP SUKA	2	40.0	40.0	60.0
	SUKA	2	40.0	40.0	100.0
	Total	5	100.0	100.0	

F3

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	CUKUP SUKA	3	60.0	60.0	60.0
	SUKA	2	40.0	40.0	100.0
	Total	5	100.0	100.0	

F4

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	SEDIKIT SUKA	1	20.0	20.0	20.0
	CUKUP SUKA	4	80.0	80.0	100.0
	Total	5	100.0	100.0	

F5

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	TIDAK SUKA	1	20.0	20.0	20.0
	CUKUP SUKA	3	60.0	60.0	80.0
	SANGAT SUKA	1	20.0	20.0	100.0
	Total	5	100.0	100.0	

RASA

Frequency Table

F1

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	SUKA	2	40.0	40.0	40.0
	SANGAT SUKA	3	60.0	60.0	100.0
	Total	5	100.0	100.0	

F2

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	CUKUP SUKA	2	40.0	40.0	40.0
	SUKA	2	40.0	40.0	80.0
	SANGAT SUKA	1	20.0	20.0	100.0
	Total	5	100.0	100.0	

F3

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	SEDIKIT SUKA	1	20.0	20.0	20.0
	CUKUP SUKA	4	80.0	80.0	100.0
	Total	5	100.0	100.0	

F4

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	TIDAK SUKA	2	40.0	40.0	40.0
	SEDIKIT SUKA	1	20.0	20.0	60.0
	CUKUP SUKA	1	20.0	20.0	80.0
	SANGAT SUKA	1	20.0	20.0	100.0
	Total	5	100.0	100.0	

F5

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	TIDAK SUKA	2	40.0	40.0	40.0
	SEDIKIT SUKA	1	20.0	20.0	60.0
	CUKUP SUKA	1	20.0	20.0	80.0
	SUKA	1	20.0	20.0	100.0
	Total	5	100.0	100.0	

Lampiran 15. Hasil Uji Angka Lempeng Total

KEMENTERIAN KESEHATAN REPUBLIK INDONESIA
DIREKTORAT JENDERAL
PENCEGAHAN DAN PENGENDALIAN PENYAKIT
BALAI BESAR TEKNIK KESEHATAN LINGKUNGAN DAN
PENGENDALIAN PENYAKIT BANJARBARU
Jalan H.Mistar Cokrokusumo No.2A Banjarbaru 70714
Telepon (0511) 4780343 Faksimile (0511) 4781725
Laman www.bbtklbjb.net Surat Elektronik tu.bbtklbjb@yahoo.co.id

LAPORAN HASIL UJI

Nomor LHU	:	PTL.024/LHU/BBTKL–BB/VII/2022
Nama Pelanggan	:	Siti Titin Ismawati
Alamat	:	Komplek Kelapa Gading Permai, Jl. Junjung Buih No.11, Kota Banjarbaru, Kalimantan Selatan
Telp/Fax	:	0858 20844685
Personel yang dihubungi	:	Siti Titin Ismawati
Jenis Sampel	:	Minuman
No.FPPS	:	PTL.024/FPPS/BBTKL–BB/VII/2022
No Sampel	:	M.2022.07.1121
Tanggal Penerimaan Sampel	:	12 Juli 2022
Tanggal Pengujian Sampel	:	12 – 18 Juli 2022
Hasil Pengujian	:	

NO	PARAMETER	SATUAN	HASIL PENGUJIAN No. Sampel M.2022.07.1121	Baku Mutu*)	SPESIFIKASI METODE
1.	*Angka Lempeng Total*	CFU/cm^2	0	-	IKM-M 17 -BBTKL

Keterangan :
1. *) Peraturan Menteri Kesehatan RI Nomor 1096 Tahun 2011 tentang Hygiene Sanitasi Jasaboga
2. (-) menyatakan parameter tidak dipersyaratkan
3. Deskripsi Sampel :
   M.2022.07.1121 = Sampel dengan kode F1, diambil tgl. 12/07/2022, jam 11.00 WITA

Catatan :
1. Laporan Hasil Uji (LHU) ini hanya berlaku untuk sampel yang diuji
2. Hasil uji ini terdiri dari 1 halaman
3. Laporan Hasil Uji ini tidak boleh digandakan tanpa seizin tertulis dari Laboratorium Penguji BBTKLPP Banjarbaru, kecuali secara lengkap
4. Laboratorium melayani pengaduan tentang hasil pengujian paling lama 1 (satu) bulan setelah LHU diterbitkan
5. Laboratorium Penguji BBTKLPP Banjarbaru hanya bertanggung jawab terhadap pengujian jika pengambilan sampel dilakukan sendiri oleh pelanggan

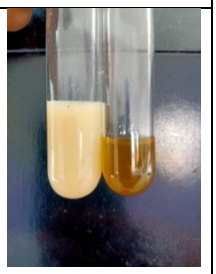
Mengetahui,
Sub Koordinator Sub Substansi TL

Dewi Hermawati, SKM
NIP. 197809282002122001

Banjarbaru, 18 Juli 2022
Kepala Instalasi Lab.Mikrobiologi

Heni Tri Hastuti, S.Si
NIP. 198212252010122003

Lampiran 16. Hasi Uji Skrining Fitokimia

Golongan senyawa	**Pereaksi**	**Hasil**	**Keterangan**	**Dokumentasi hasil**
flavonoid	HCl pekat + serbuk Mg	+	Coklat menjadi jingga	
Saponin	HCl 2N	+	Terdapat busa	
Tanin	Gelatin 10%	+	terdapat endapan putih	
Alkaloid	Reagen mayer	-	Tidak terdapat endapan	
	Reagen wagner	-	Tidak terdapat endapan	

	Reagen dragendorf	+	Terdapat endapan coklat	
Steroid/ Triterpenoid	As.Asetat Anhidrat+ As.Sulfat	-	Tidak berubah warna