Lampiran 1. Hasil Identifikasi Tumbuhan Herba Pegagan



Lampiran 2. Bagan Alir Pembuatan Sari Herba Pegagan

Pegagan *(Centela asiatica* (L.)Urb)

Dipilah dan dibersihkan dengan air mengalir

Dihaluskan

Diperas dan disaring

Diuapkan hingga 1/3 bagian

Sari Pegagan *(Centella asiatica* (L.)Urb)

Lampiran 3. Bagan Alir Pembuatan sediaan *Hard Candy* sari herba pegagan

Timbang seluruh bahan

Panaskan sukrosa dan sirup fruktosa di penangas air hingga suhu 60°C

Tambahkan sari yang sudah diuapkan

Aduk homogen hingga suhu 150°C

Turunkan dan segera cetak

Lalu kemas

*Hard Candy*

Lampiran 4. Dokumentasi Pembuatan *Hard Candy* Sari Herba Pegagan

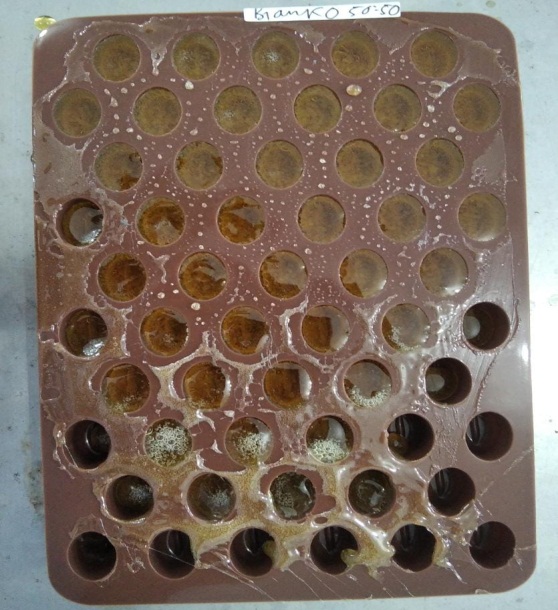
 

Penyiapan Bahan Pemilihan Heba Pegagan

Sari Herba Pegagan Proses pelarutan dipenangas air

**Lampiran 4.** (Lanjutan)

Proses pelarutan di atas api kecil Pencetakan *Hard Candy*

Hasil pencetakan *Hard Candy* *Hard Candy* dalam kemasan

Lampiran 5. Hasil Dokumentasi Formulasi Dasar *Hard Candy*

50:50

40:60

Formula 1 Formula 2



70:30

60:40

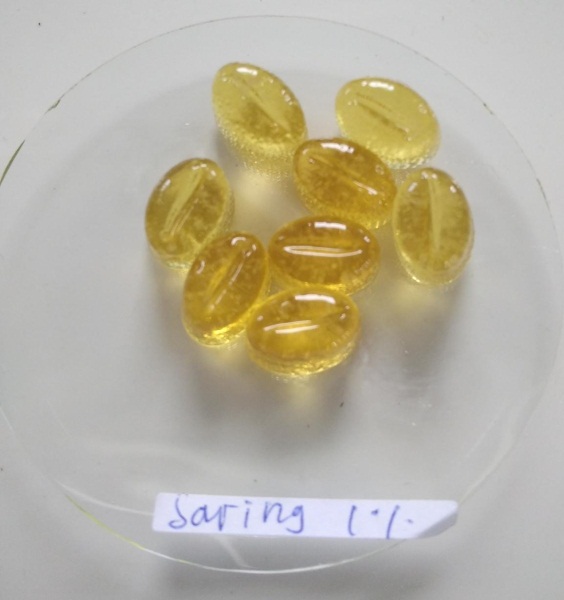
Formula 3 Formula 4



80:20

Formula 5

Lampiran 6. Hasil Dokumentasi Uji Organoleptis *Hard Candy* Sari Pegagan

Blanko *Hard Candy* *Hard Candy* sari herba pegagan 1%



*Hard Candy* sari herba pegagan 3%

Lampiran 7. Hasil Dokumentasi Uji Kadar Air *Hard Candy*



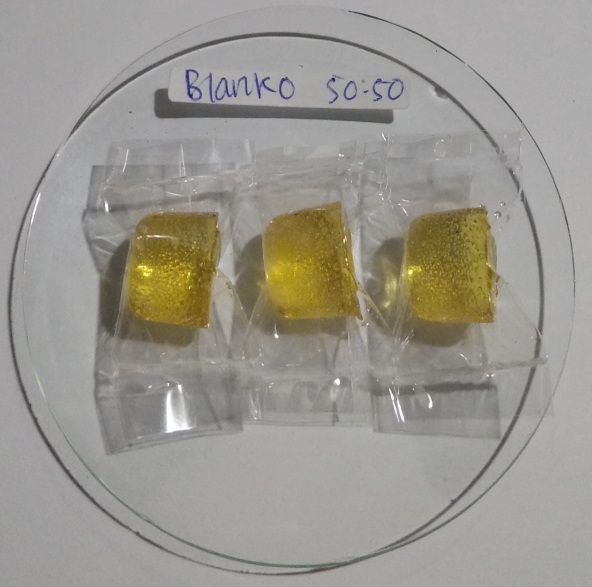
*Hard Candy* sebelum proses oven



*Hard Candy* setelah proses oven

Lampiran 8. Hasil Dokumentasi Uji Stabilitas *Hard Candy*

1. Hasil uji stabilitas *Hard Candy* pada suhu 8-15°C pada kemasan tertutup setelah 2 minggu..

Blanko *Hard Candy* (F2) *Hard Candy* sari 1% (F6)



*Hard Candy* sari 3% (F7)

**Lampiran 8.** (Lanjutan)

1. Hasil uji stabilitas *Hard Candy* pada suhu 8-15°C pada kemasan terbuka setelah 2 minggu.

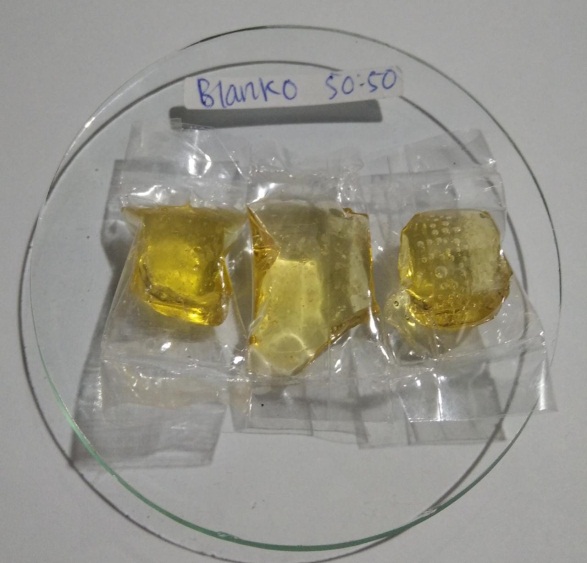
Blanko *Hard Candy* (F2) *Hard Candy* sari 1% (F6)



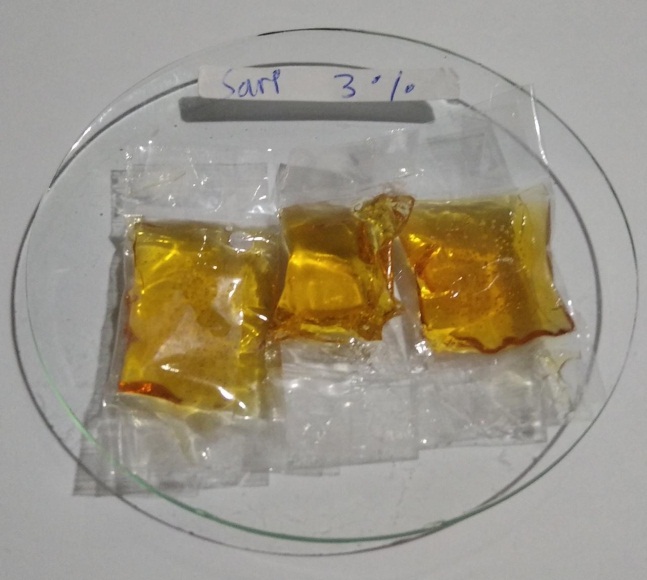
*Hard Candy* sari 3% (F7)

**Lampiran 8.** (Lanjutan)

1. Hasil uji stabilitas *Hard Candy* pada suhu 25-30°C pada kemasan tertutup setelah 2 minggu.

Blanko *Hard Candy* (F2) *Hard Candy* sari 1% (F6)



*Hard Candy* sari 3% (F7)

**Lampiran 8.** (Lanjutan)

1. Hasil uji stabilitas *Hard Candy* pada suhu 25-30°C pada kemasan terbuka setelah 2 minggu.

Blanko *Hard Candy* (F2) *Hard Candy* sari 1% (F6)



*Hard Candy* sari 3% (F7)

**Lampiran 9.** Pengamatan Stabilitas Dalam 2 Minggu (Kemasan Terbuka) Suhu 25-30°C

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Organoleptis | Waktu (hari) | | | | | | | | | | | | | | | | | | | | |
| 1 | | | 2 | | | 3 | | | 4 | | | 5 | | | 6 | | | 7 | | |
| F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 |
| Bentuk | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO |
| Warna | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL |
| Aroma | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL |
| Rasa | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M |
| Tekstur | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C |

O : Oval

TO : Tidak Oval

KL : Kuning Lemah

GL : Gula Lemah

M : Manis

K : Keras

C : Cair

**Lampiran 9.** (Lanjutan)

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Organoleptis | Waktu (hari) | | | | | | | | | | | | | | | | | | | | |
| 8 | | | 9 | | | 10 | | | 11 | | | 12 | | | 13 | | | 14 | | |
| F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 |
| Bentuk | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO |
| Warna | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL |
| Aroma | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL |
| Rasa | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M |
| Tekstur | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C |

O : Oval

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**Lampiran 10.** Pengamatan Stabilitas Dalam 2 Minggu (Kemasan Terbuka) Suhu 8-15°C

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Organoleptis | Waktu (hari) | | | | | | | | | | | | | | | | | | | | |
| 1 | | | 2 | | | 3 | | | 4 | | | 5 | | | 6 | | | 7 | | |
| F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 |
| Bentuk | O | O | O | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO |
| Warna | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL |
| Aroma | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL |
| Rasa | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M |
| Tekstur | K | K | K | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C |

O : Oval

TO : Tidak Oval

KL : Kuning Lemah

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M : Manis

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C : Cair

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Organoleptis | Waktu (hari) | | | | | | | | | | | | | | | | | | | | |
| 8 | | | 9 | | | 10 | | | 11 | | | 12 | | | 13 | | | 14 | | |
| F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 |
| Bentuk | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO |
| Warna | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL |
| Aroma | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL |
| Rasa | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M |
| Tekstur | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C |

**Lampiran 10.** (Lanjutan)

O : Oval

TO : Tidak Oval

KL : Kuning Lemah

GL : Gula Lemah

M : Manis

K : Keras

C : Cair

**Lampiran 11.** Pengamatan Stabilitas Dalam 2 Minggu (Kemasan Tertutup) Suhu 25-30°C

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Organoleptis | Waktu (hari) | | | | | | | | | | | | | | | | | | | | |
| 1 | | | 2 | | | 3 | | | 4 | | | 5 | | | 6 | | | 7 | | |
| F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 |
| Bentuk | O | O | O | O | O | O | O | O | O | O | O | O | O | O | O | TO | TO | TO | TO | TO | TO |
| Warna | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL |
| Aroma | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL |
| Rasa | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M |
| Tekstur | K | K | K | K | K | K | K | K | K | K | K | K | K | K | K | C | C | C | C | C | C |

O : Oval

TO : Tidak Oval

KL : Kuning Lemah

GL : Gula Lemah

M : Manis

K : Keras

C : Cair

**Lampiran 11.** (Lanjutan)

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Organoleptis | Waktu (hari) | | | | | | | | | | | | | | | | | | | | |
| 8 | | | 9 | | | 10 | | | 11 | | | 12 | | | 13 | | | 14 | | |
| F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 |
| Bentuk | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO | TO |
| Warna | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL |
| Aroma | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL |
| Rasa | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M |
| Tekstur | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C |

O : Oval

TO : Tidak Oval

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GL : Gula Lemah

M : Manis

K : Keras

C : Cair

**Lampiran 12.** Pengamatan Stabilitas Dalam 2 Minggu (Kemasan Tertutup) Suhu 8-15°C

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Organoleptis | Waktu (hari) | | | | | | | | | | | | | | | | | | | | |
| 1 | | | 2 | | | 3 | | | 4 | | | 5 | | | 6 | | | 7 | | |
| F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 |
| Bentuk | O | O | O | O | O | O | O | O | O | O | O | O | O | O | O | O | O | O | O | O | O |
| Warna | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL |
| Aroma | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL |
| Rasa | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M |
| Tekstur | K | K | K | K | K | K | K | K | K | K | K | K | K | K | K | K | K | K | K | K | K |

O : Oval

TO : Tidak Oval

KL : Kuning Lemah

GL : Gula Lemah

M : Manis

K : Keras

C : Cair

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Organoleptis | Waktu (hari) | | | | | | | | | | | | | | | | | | | | |
| 8 | | | 9 | | | 10 | | | 11 | | | 12 | | | 13 | | | 14 | | |
| F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 | F2 | F6 | F7 |
| Bentuk | O | O | O | O | O | O | O | O | O | O | O | O | O | O | O | O | O | O | O | O | O |
| Warna | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL | KL |
| Aroma | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL | GL |
| Rasa | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M | M |
| Tekstur | K | K | K | K | K | K | K | K | K | K | K | K | K | K | K | K | K | K | K | K | K |

**Lampiran 12.** (Lanjutan)

O : Oval

TO : Tidak Oval

KL : Kuning Lemah

GL : Gula Lemah

M : Manis

K : Keras

C : Cair

Lampiran 13. Hasil Dokumentasi Uji Keseragaman Bobot *Hard Candy*

**** 

Blanko *Hard Candy* (F2) *Hard Candy* sari 1% (F6)



*Hard Candy* sari 3% (F7)

Lampiran 14. Data Uji Kadar Air *Hard Candy* Sari Herba Pegagan

|  |  |  |
| --- | --- | --- |
| Blanko | C1 (gram) | C2 (gram) |
| W0 | 63,0399 | 63,4662 |
| W1 | 68,4622 | 68,8154 |
| W2 | 68,4241 | 68,7681 |

Keterangan:

C1: Cawan pertaman

C2: Cawan kedua

W0: Bobot cawat kosong dan tutupnya.

W1: Bobot cawan tutupnya dan contoh sebelum dikeringkan

W2: Bobot cawan tutupnya dan contoh setelah dikeringkan.

0,7026 %

0,8842 %

0,793%

**Lampiran 14.** (Lanjutan)

|  |  |  |
| --- | --- | --- |
| Sari 1% | C1 | C2 |
| W0 | 38,9064 | 38,2510 |
| W1 | 44,3358 | 43,5701 |
| W2 | 44,2867 | 43,5256 |

Keterangan:

C1: Cawan pertaman

C2: Cawan kedua

W0: Bobot cawat kosong dan tutupnya.

W1: Bobot cawan tutupnya dan contoh sebelum dikeringkan

W2: Bobot cawan tutupnya dan contoh setelah dikeringkan.

0,9043 %

0,8366 %

0,8704 %

**Lampiran 14.** (Lanjutan)

|  |  |  |
| --- | --- | --- |
| Sari 3% | C1 | C2 |
| W0 | 52,1601 | 52,2150 |
| W1 | 57,2916 | 57,4841 |
| W2 | 57,2349 | 57,4704 |

Keterangan:

C1: Cawan pertaman

C2: Cawan kedua

W0: Bobot cawat kosong dan tutupnya.

W1: Bobot cawan tutupnya dan contoh sebelum dikeringkan

W2: Bobot cawan tutupnya dan contoh setelah dikeringkan.

1,1049 %

0,2600 %

0,6824 %

Lampiran 15. Data Uji Keseragaman Bobot dalam (mg)

|  |  |  |  |
| --- | --- | --- | --- |
| **No** | **F2** | **F6** | **F7** |
| 1 | 1800 | 1700 | 1700 |
| 2 | 1800 | 1800 | 1800 |
| 3 | 1700 | 1700 | 1700 |
| 4 | 1700 | 1800 | 1800 |
| 5 | 1700 | 1800 | 1800 |
| 6 | 1700 | 1700 | 1800 |
| 7 | 1700 | 1800 | 1800 |
| 8 | 1700 | 1700 | 1800 |
| 9 | 1800 | 1800 | 1800 |
| 10 | 1800 | 1800 | 1800 |
| Jumlah | 17400 | 17600 | 17800 |
| Rata-rata | 1740 | 1760 | 1780 |
| SD | 51,63 | 51,63 | 42,16 |
| CV % | 2,96% | 2,93% | 2,36% |

**Data batas atas dan batas bawah *Hard Candy***

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Formula** | **Kolom A (mg)** | | **Kolom B (mg)** | |
| **Maksimal** | **Minimal** | **Maksimal** | **Minimal** |
| F1 | 1827 | 1657 | 1914 | 1566 |
| F6 | 1848 | 1672 | 1936 | 1584 |
| F7 | 1869 | 1691 | 1958 | 1602 |

Keterangan:

CV: Koefesien Variasi

SD: Standart Deviasi

: Rata-rata.

**Lampiran 15.** (Lanjutan)

**A. Mencari koefisien variasi**

**B. Perhitungan batas atas dan batas bawah kolom A**

mg

mg

**Lampiran 15.** (Lanjutan)

**C. Perhitungan batas atas dan batas bawah kolom B**

mg

mg

**Lampiran 15.** (Lanjutan)

**Lampiran 16.** Randemen Sari Herba Pegagan

Rumus :

= 78%