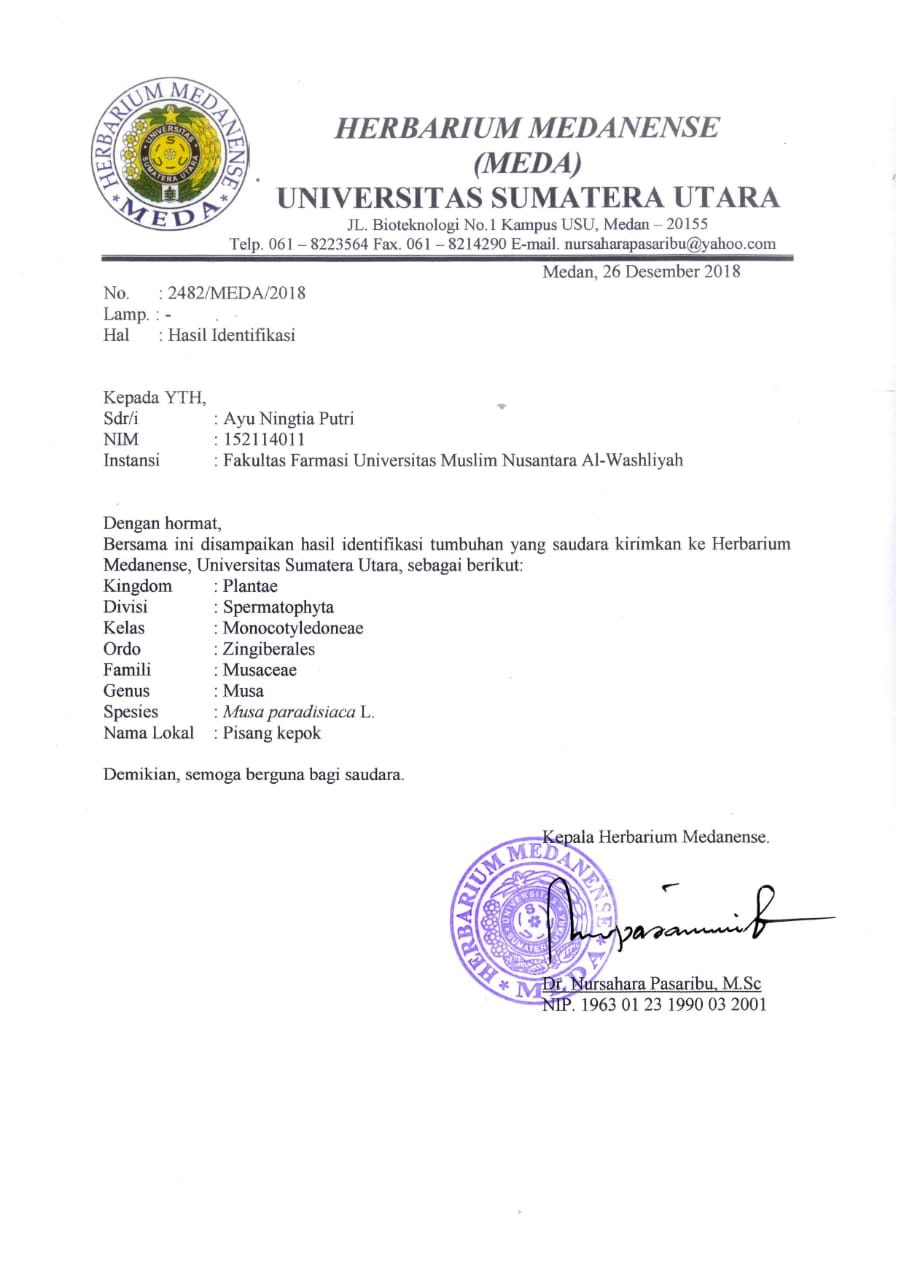
**Lampiran 1.** Hasil Identifikasi Tumbuhan



**Lampiran 2.** Kelopak Jantung Pisang Kepok



Pohon Pisang Kepok Jantung Pisang Kepok

Kelopak jantung pisang kepok diiris Kelopak jantung pisang kepok

** **

Simplisia kelopak jantung pisang kepok Serbuk kelopak jantung pisang kepok

**Lampiran 3.** Maserasi

Proses perendaman Hasil maserat



Ekstrak kelopak jantung pisang kepok

**Lampiran 4.** Ikan Gabus dan Tepung Ikan gabus

Ikan Gabus Ikan gabus yang dihaluskan

****

Ikan gabus yang telah dikeringkan Tepung ikan gabus

**Lampiran 5.** Hasil Skrining Fitokimia





**Lampiran 6.** Hasil Karakterisasi

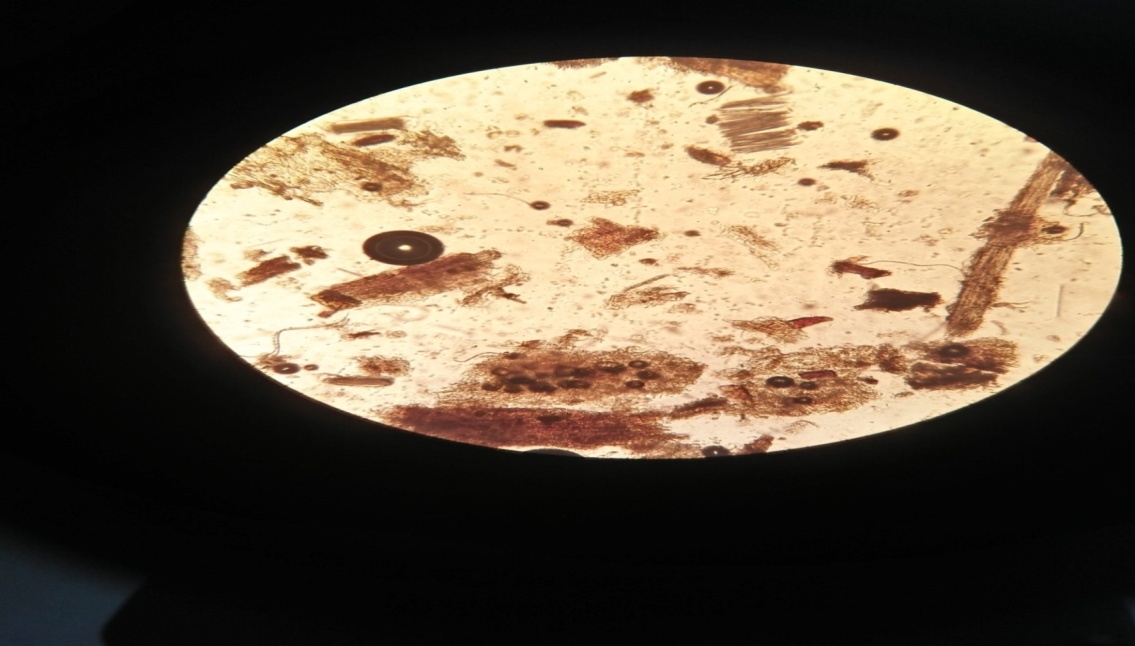
Penetapan kadar air Kadar sari dalam etanol

**Lampiran 7.** Hasil pemeriksaan mikroskop kelopak jantung pisang kepok

3

4

2



1

5

Keterangan :

1. Hablur bentuk rafida

2. Parenkim xylem

3. Jaringan gabus

4. Sel sekresi

5. Endodermis

**Lampiran 8.** Sediaan Gel

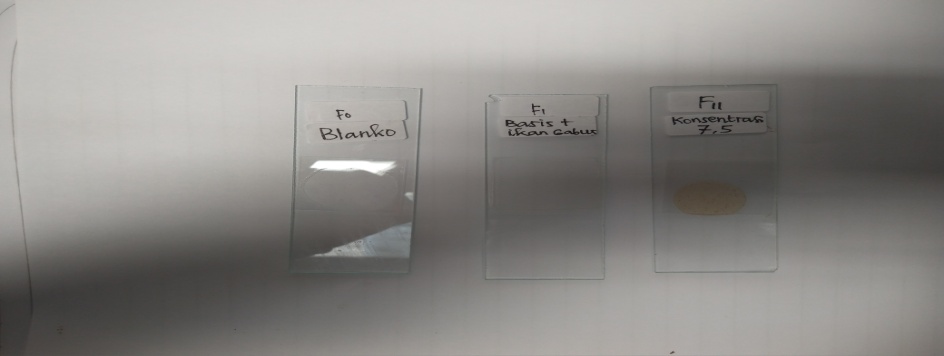
** **

Dasar Gel (F0) F1 (dasar Gel + Tepung ikan gabus)

****

F2 (Gel EKJPKIG) konsentrasi 7,5%

**Lampiran 9.** Evaluasi Sediaan

**** 

Uji Homogenitas Uji Daya Sebar



Uji Viskositas (Kekentalan) Uji pH

**Lampiran 10.** Uji Hedonik (kesukaan)



**Lampiran11.** Lembar Uji Hedonik

**LEMBAR UJI HEDONIC**

Nama Penulis :

Umur :

Tanggal :

Produk yang diuji :

**Petunjuk Pengisian**

Dihadapan saudara tersedia 3 sampel, saudara diminta untuk menilai warna, aroma, bentuk/tekstur dan kesukaan secara keseluruhan terhadap sampel tersebut dengan memberi tanda ceklis (√) pada kolom yang sesuai dengan penilaian saudara.

|  |  |  |  |
| --- | --- | --- | --- |
| **Warna** | **Kode Sampel** | | |
| **F0** | **F1** | **F2** |
| Sangat suka |  |  |  |
| Suka |  |  |  |
| Kurang suka |  |  |  |
| Tidak suka |  |  |  |
| Sangat tidak suka |  |  |  |
| **Aroma** | **Kode Sampel** | | |
| **F0** | **F1** | **F2** |
| Sangat suka |  |  |  |
| Suka |  |  |  |
| Kurang suka |  |  |  |
| Tidak suka |  |  |  |
| Sangat tidak suka |  |  |  |
| **Bentuk/Tekstur** | **Kode Sampel** | | |
| **F0** | **F1** | **F2** |
| Sangat suka |  |  |  |
| Suka |  |  |  |
| Kurang suka |  |  |  |
| Tidak suka |  |  |  |
| Sangat tidak suka |  |  |  |

**Lampiran 11. (**Lanjutan)

|  |  |  |  |
| --- | --- | --- | --- |
| **Penerimaan secara keseluruhan** | **Kode Sampel** | | |
| **F0** | **F1** | **F2** |
| Sangat suka |  |  |  |
| Suka |  |  |  |
| Kurang suka |  |  |  |
| Tidak suka |  |  |  |
| Sangat tidak suka |  |  |  |

**Lampiran 12.** Perhitungan kadar karakteristik simplisia

1. Perhitungan Kadar Air

|  |  |  |  |
| --- | --- | --- | --- |
| BeratSampel (g) | Volume Awal (ml) | Volume Akhir (ml) | Volume Air (ml) |
| 5 | 1,5 | 1,8 | 0,3 |
| 5 | 1,7 | 2,1 | 0,4 |
| 5 | 2 | 2,2 | 0,2 |

Rumus :

|  |
| --- |
| % Kadar Air = |

% Kadar Air 1 =

= 6 %

% Kadar Air 2 =

= 8 %

% Kadar Air 3 =

=4 %

% Rata-rata =

= 6 %

**Lampiran 12**. (Lanjutan)

1. Perhitungan Kadar Sari Larut Air

|  |  |  |  |
| --- | --- | --- | --- |
| BeratSampel  (g) | BeratCawanKosong  (g) | BeratCawan Isi  (g) | Berat Sari  (g) |
| 5 | 34,75 | 35 | 0,25 |
| 5 | 28,70 | 28,90 | 0,20 |
| 5 | 35,15 | 35,35 | 0,20 |

Rumus :

|  |
| --- |
| % Kadar Sari Larut Air = |

% Kadar Sari Larut Air 1 =

= 25 %

% Kadar Sari Larut Air 2 =

= 20%

% Kadar Sari Larut Air 3 =

= 20 %

% Rata-rata =

= 21,66%

**Lampiran 12**. (Lanjutan)

C. Perhitungan Kadar Sari Larut Etanol

|  |  |  |  |
| --- | --- | --- | --- |
| BeratSampel  (g) | BeratCawanKosong  (g) | BeratCawan Isi  (g) | Berat Sari  (g) |
| 5 | 53,25 | 53,30 | 0,05 |
| 5 | 60,40 | 60,48 | 0,08 |
| 5 | 60,20 | 60,25 | 0,05 |

Rumus :

|  |
| --- |
| % Kadar Sari LarutEtanol = |

% Kadar Sari Larut Etanol 1 =

= 5 %

% Kadar Sari Larut Etanol 2 =

= 8 %

% Kadar Sari Larut Etanol 3 =

= 5 %

% Rata-rata =

= 6 %

**Lampiran 12**. (Lanjutan)

D. Perhitungan Kadar Abu Total

|  |  |  |  |
| --- | --- | --- | --- |
| BeratSampel  (g) | BeratCawanKosong  (g) | BeratCawan Isi  (g) | Berat Abu  (g) |
| 5 | 60, 13 | 60,18 | 0,05 |
| 5 | 65,8 | 65,12 | 0.68 |
| 5 | 67,15 | 67,30 | 0,15 |

Rumus :

|  |
| --- |
| % Kadar Abu = |

% Kadar Abu 1 =

=1 %

% Kadar Abu 2 =

=13,6%

% Kadar Abu 3 =

=3 %

% Rata-rata = = 5.86 %

**Lampiran 12**. (Lanjutan)

E. Perhitungan Kadar Abu Tidak Larut Asam

|  |  |  |  |
| --- | --- | --- | --- |
| BeratSampel  (g) | BeratCawanKosong  (g) | BeratCawan Isi  (g) | Berat Abu  (g) |
| 5 | 63 | 63,12 | 0,12 |
| 5 | 59,35 | 59,50 | 0,15 |
| 5 | 60,25 | 60,45 | 0,20 |

|  |
| --- |
| % Kadar Abu Tidak Larut Asam = |

% Kadar 1 =

= 2,4%

% Kadar2 =

= 3 %

% Kadar Abu 3 =

=4 %

% Rata-rata = = 3 %

**Lampiran 13.** Hasil frequency hedonik sukarelawan

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Statistics** | | | | | | | | | | | | | |
|  | | F0.1 | F0.2 | F0.3 | F0.4 | F1.1 | F1.2 | F1.3 | F1.4 | F2.1 | 2 | F2.3 | F2.4 |
| N | Valid | 20 | 20 | 20 | 20 | 20 | 20 | 20 | 20 | 20 | 20 | 20 | 20 |
| Missing | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Mean | | 4.65 | 4.15 | 4.40 | 4.40 | 4.50 | 4.65 | 4.40 | 4.50 | 4.45 | 4.75 | 4.60 | 4.70 |
| Median | | 5.00 | 4.00 | 4.00 | 4.00 | 4.50 | 5.00 | 4.50 | 5.00 | 4.50 | 5.00 | 5.00 | 5.00 |
| Std. Deviation | | .489 | .366 | .598 | .503 | .513 | .489 | .681 | .607 | .605 | .444 | .503 | .470 |
| Variance | | .239 | .134 | .358 | .253 | .263 | .239 | .463 | .368 | .366 | .197 | .253 | .221 |
| Range | | 1 | 1 | 2 | 1 | 1 | 1 | 2 | 2 | 2 | 1 | 1 | 1 |
| Minimum | | 4 | 4 | 3 | 4 | 4 | 4 | 3 | 3 | 3 | 4 | 4 | 4 |
| Maximum | | 5 | 5 | 5 | 5 | 5 | 5 | 5 | 5 | 5 | 5 | 5 | 5 |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **F0.Warna** | | | | | |
|  | | Frequency | Percent | Valid Percent | Cumulative Percent |
| Valid | S | 7 | 35.0 | 35.0 | 35.0 |
| SS | 13 | 65.0 | 65.0 | 100.0 |
| Total | 20 | 100.0 | 100.0 |  |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **F0.Aroma** | | | | | |
|  | | Frequency | Percent | Valid Percent | Cumulative Percent |
| Valid | S | 17 | 85.0 | 85.0 | 85.0 |
| SS | 3 | 15.0 | 15.0 | 100.0 |
| Total | 20 | 100.0 | 100.0 |  |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **F0.Bentuk** | | | | | |
|  | | Frequency | Percent | Valid Percent | Cumulative Percent |
| Valid | KS | 1 | 5.0 | 5.0 | 5.0 |
| S | 10 | 50.0 | 50.0 | 55.0 |
| SS | 9 | 45.0 | 45.0 | 100.0 |
| Total | 20 | 100.0 | 100.0 |  |

**Lampiran 13. (**Lanjutan)

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **F0.Keseluruhan** | | | | | |
|  | | Frequency | Percent | Valid Percent | Cumulative Percent |
| Valid | S | 12 | 60.0 | 60.0 | 60.0 |
| SS | 8 | 40.0 | 40.0 | 100.0 |
| Total | 20 | 100.0 | 100.0 |  |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **F1. Warna** | | | | | |
|  | | Frequency | Percent | Valid Percent | Cumulative Percent |
| Valid | S | 10 | 50.0 | 50.0 | 50.0 |
| SS | 10 | 50.0 | 50.0 | 100.0 |
| Total | 20 | 100.0 | 100.0 |  |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **F1. Aroma** | | | | | |
|  | | Frequency | Percent | Valid Percent | Cumulative Percent |
| Valid | S | 7 | 35.0 | 35.0 | 35.0 |
| SS | 13 | 65.0 | 65.0 | 100.0 |
| Total | 20 | 100.0 | 100.0 |  |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **F1.bentuk** | | | | | |
| B | | Frequency | Percent | Valid Percent | Cumulative Percent |
| Valid | KS | 2 | 10.0 | 10.0 | 10.0 |
| S | 8 | 40.0 | 40.0 | 50.0 |
| SS | 10 | 50.0 | 50.0 | 100.0 |
| Total | 20 | 100.0 | 100.0 |  |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **F1.Keseluruhan** | | | | | |
|  | | Frequency | Percent | Valid Percent | Cumulative Percent |
| Valid | KS | 1 | 5.0 | 5.0 | 5.0 |
| S | 8 | 40.0 | 40.0 | 45.0 |
| SS | 11 | 55.0 | 55.0 | 100.0 |
| Total | 20 | 100.0 | 100.0 |  |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **F2.Warna** | | | | | |
|  | | Frequency | Percent | Valid Percent | Cumulative Percent |
| Valid | KS | 1 | 5.0 | 5.0 | 5.0 |
| S | 9 | 45.0 | 45.0 | 50.0 |
| SS | 10 | 50.0 | 50.0 | 100.0 |
| Total | 20 | 100.0 | 100.0 |  |

**Lampiran 13. (**Lanjutan)

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **F2.aroma** | | | | | |
|  | | Frequency | Percent | Valid Percent | Cumulative Percent |
| Valid | S | 5 | 25.0 | 25.0 | 25.0 |
| SS | 15 | 75.0 | 75.0 | 100.0 |
| Total | 20 | 100.0 | 100.0 |  |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **F2.bentuk** | | | | | |
|  | | Frequency | Percent | Valid Percent | Cumulative Percent |
| Valid | S | 8 | 40.0 | 40.0 | 40.0 |
| SS | 12 | 60.0 | 60.0 | 100.0 |
| Total | 20 | 100.0 | 100.0 |  |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **F2.keseluruhan** | | | | | |
|  | | Frequency | Percent | Valid Percent | Cumulative Percent |
| Valid | S | 6 | 30.0 | 30.0 | 30.0 |
| SS | 14 | 70.0 | 70.0 | 100.0 |
| Total | 20 | 100.0 | 100.0 |  |

**Lampiran 14.** Bagan alir penelitian

Kelopak jantung pisang kepok

Dibersihkan dari pengotor

Dicuci bersih dan ditiriskan

Dianginn – anginkan

Ditimbang

Simplisia kering

Kelopak jantung pisang kepok

Dikeringkan dilemari pengering

Ditimbang

Dihaluskan

Ditimbang

Serbuk simplisia

Dimaserasi daenagan etanol 96%

Ekstrak cair

Dipekatkan dengan rotary evaporator

Ekstrak kental

Pembuatan Gel

Evaluasi sediaan

**Lampiran 15.** Bagan alir pembuatan simplisia

Kelopak jantung pisang kepok

Disortasi basah

Dicuci dengan air mengalir

Ditiriskan

Diangin – anginkan

Dirajang

Ditimbang

Berat kelopak jantung pisang kepok setelah dirajang

Dikeringkan di dalam lemari pengering pada suhu + 40 0C

Disortasi kering

Ditimbang

Berat serbuk simplisia

Berat simplisia

Diblender

Ditimbang

Serbuk simplisia

**Lampiran 16.** Bagan alir pembuatan tepung ikan gabus

Ikan gabus segar

Ikan gabus dipotong kecil kecil

-Dibersihkan

-Ditambahkan pelarut etanol

96% dan diaduk selama 2 jam

-Disaring dan dikumpulkan ampas lalu

dikeringkan dilemari pengering

-Diblender lalu di ayak

Sehingga menjadi tepung ikan gabus

**Lampiran 17.** Bagan alir pembuatan ekstrak

Serbuk kelopak jantung pisang kepok

Dimasukkan kedalam bejana

Ditambahkan etanol 96% sebanyak 75 bagian dan diaduk

Didiamkan 5 hari sambil diaduk

Disaring

Ampas

Maserat I

Ditambahkan dengan

etanol 96% sebanyak 25

bagian dan diaduk

Dimaserasi kembali

selama 2 hari sambil

diaduk

Disaring

Maserat II

Maserat kelopak jantung pisang kepok

Dipekatkan dengan rotary

Ekstrak etanol kelopak jantung pisang kepok

evaporator pada suhu 68 0C