

INTISARI

Tujuan dari penelitian ini adalah mengetahui pengaruh petikan pucuk dan suhu pengeringan serta interaksi antara petikan pucuk dan suhu pengeringan terhadap ekstrak daun jambu biji (*Psidium folium*) dengan metode *foam mat draying*. Desain penelitian menggunakan metode RAK dengan pola faktorial 3x2 dan empat kali ulangan. Faktor pertama adalah pengaruh petikan pucuk p₁ (petikan pucuk + daun kedua), p₂ (petikan pucuk +daun ketiga), dan p₃ (petikan pucuk + daun keempat) faktor kedua adalah s₁ (suhu pengeringan 50°C), s₂ (suhu pengeringan 60°C). Hasil dari analisis menunjukkan petikan pucuk berpengaruh nyata terhadap kadar tanin tetapi tidak berpengaruh nyata terhadap kadar air dan kadar alkohol, suhu pengeringan tidak berpengaruh nyata terhadap kadar tanin, kadar air, kadar alkohol, sedangkan interaksi keduanya tidak berpengaruh nyata terhadap kadar tanin, kadar air, dan kadar alkohol. Hasil analisis utama sampel terpilih adalah sampel p₁s₂ (petikan pucuk daun kedua dengan suhu pengeringan 60°C) kadar tanin sebesar 8,94% kadar air 10,18% dan kadar alkohol 0,78% dengan nilai IC₅₀ sebesar 117,6 ppm (nilai IC₅₀, < 200 antioksidan tinggi).

Kata kunci: petikan pucuk, suhu pengeringan, ekstrak serbuk daun jambu.

ABSTRAK

*The purpose of this study was to determine the effect of the passage shoots and drying temperature as well as the interaction between the passage shoots and drying temperature of the guava leaf extract (*Folium psidii*) with a foam mat method draying. The study design using the RAK with 3x2 factorial design and four replications. The first factor is the effect of the passage shoots p1 (excerpt shoots + second leaf), p2 (excerpts shoots + third leaf), and p3 (whch shoots + the fourth leaf) second factor is s1 (drying temperature of 50 °C), s2 (drying temperature of 60 °C). Results of the analysis showed excerpts shoots significant effect on levels of tannin, but had no significant effect on water content and alcohol content, the drying temperature had no significant effect on levels of tannins, water content, alcohol content, while their interaction did not significantly affect levels of tannin, moisture content, and the amount of alcohol. The results of the primary analysis of the selected sample is a sample p1s2 (excerpt from a leaf both with a drying temperature of 60 °C) tannin content of 8.94% moisture content of 10.18% and 0.78% alcohol content with IC₅₀ value of 117.6 ppm (IC₅₀ , <200 high antioxidant).*

Keywords: passage of shoots, the drying temperature, guava leaf extract powder.