

BAB V

KESIMPULAN DAN SARAN

V.1. Kesimpulan

Pada penelitian ekstraksi senyawa fenolik dari buah juwet menggunakan metode DMME dengan power *microwave* 180 Watt-810 Watt, waktu radiasi (15 detik–135 detik), dan rasio solid/liquid (1:10-1:20 g/mL) diperoleh kesimpulan sebagai berikut :

1. Semakin besar power *microwave*, semakin lama waktu radiasi, dan semakin besar rasio solid/liquid, maka *yield* fenolik yang didapat akan semakin besar., kecuali pada power 810 W, waktu 135 detik dan rasio solid/liquid 1:10 g/mL, *yield* fenolik yang didapat mengalami penurunan
2. Yield fenolik tertinggi (266,96 mg GAE/g juwet) diperoleh pada kondisi proses ekstraksi dengan power *microwave* 810 W, waktu radiasi 135 detik, dan rasio solid/liquid 1:15 g/mL yang menghasilkan ekstrak kering dengan TPC ekstrak kering sebesar 20,6 mg GAE/g ekstrak, TFC sebesar 10,24 mg QE/g ekstrak, aktifitas antioksidan 77,78%, dan SPF 6,79.

V.2. Saran

Perlu dilakukan penelitian lebih lanjut untuk aplikasi ekstrak buah juwet dalam bentuk krim *sunscreen*.

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