

ANALISIS TOTAL ANTOSIANIN DARI KELOPAK BUNGA ROSELA (*Hibiscus sabdariffa* L.) AKIBAT PERBEDAAN METODE EKSTRAKSI

Sri Lestari, Dr. Bambang Cahyono, M.S., Dra. Meiny Suzery, M.S

ABSTRAK

Rosela (*Hibiscus sabdariffa* L.) merupakan salah satu tanaman yang mengandung zat warna antosianin. Tujuan dari penelitian ini untuk mengetahui pengaruh metode ekstraksi terhadap total antosianin rosela (*Hibiscus sabdariffa* L.). Dalam penelitian ini dilakukan ekstraksi pigmen antosianin melalui metode maserasi 5°C, 25°C dan soxhletasi, penentuan panjang gelombang maksimum ekstrak hasil isolasi dan penentuan total antosianin. Dari penelitian yang sudah dilakukan terhadap ekstrak bunga rosela (*Hibiscus sabdariffa* L.) didapatkan rendemen dari maserasi 5°C sebesar 15,1%, maserasi 25°C sebesar 17,7%, dan soxhletasi sebesar 10,4%. Pengukuran λ_{max} menunjukkan bahwa panjang gelombang maksimum ekstrak etanol hasil maserasi 5°C, 25°C dan soxhletasi sebesar 545 nm. Metode maserasi 5°C menghasilkan total antosianin sebesar 77,26 mg/100 g, maserasi 25°C sebesar 128,76 mg/100 g dan soxhletasi sebesar 86,83 mg/100 g. Hasil keseluruhan menunjukkan metode yang paling efektif untuk mengekstraksi pigmen antosianin rosela adalah dengan metode maserasi 25°C karena memberikan rendemen ekstrak dan total antosianin paling tinggi.

Kata kunci: rosela, pigmen antosianin, maserasi, soxhletasi

**DETERMINATION OF TOTAL ANTHOCYANIN OF CALYXES
ROSELLE (*Hibiscus sabdariffa* L.) WITH MACERATION AND
SOXHLETATION METHODS**

Sri Lestari, Dr. Bambang Cahyono, M.S., Dra. Meiny Suzery, M.S

ABSTRACT

Roselle (*Hibiscus sabdariffa* L.) is one of plants that contain anthocyanin pigment. The purposes of this research is to study the influence of extraction method of total anthocyanins roselle. Extraction anthocyanin pigment was done with maceration at 5°C and 25°C for 24 hours and soxhletation for 8 hours using ethanol solvent, determination of maximum wavelength from results of anthocyanin extraction, and measurement of total anthocyanin. The results of this research were the yield of produced by maceration at 5°C and 25°C and soxhletation were 15.1%, 17.7% and 10.4%, respectively. Maximum wavelength of ethanolic extract from maceration at 5°C and 25°C and soxhletation was 545 nm. The total anthocyanin from maceration at 5°C and 25°C and soxhletation were 77.26 mg/100 g, 128.76 mg/100 g, and 86.83 mg/100 g, respectively. Therefore, the effective method for extraction of anthocyanin from calyxes roselle was maceration at 25°C that giving the highest yield and total anthocyanin.

Keyword: roselle, anthocyanin pigment, maceration, soxhletation