

ABSTRAK

Standarisasi Spesifik Dan Nonspesifik Dari Seduhan Jahe Merah (*Zingiber officinale* Rosc. var. Rubrum) Di Desa Taro Gianyar Bali

Masyarakat Desa Taro memanfaatkan sediaan seduhan jahe merah sebagai obat tradisional. Mereka percaya bahwa jahe dapat meringankan gejala flu, batuk dan pegal-pegal. Jahe merah adalah salah satu jenis tanaman yang meningkatkan daya tahan tubuh karena kaya akan antioksidan dan mengandung beberapa metabolit sekunder. Penelitian ini bertujuan untuk mengetahui hasil uji standarisasi dari seduhan jahe merah yang berasal dari Desa Taro dengan uji parameter spesifik dan nonspesifik. Parameter spesifik meliputi pengujian identifikasi tanaman, kadar tanin, organoleptik, mikroskopik, penentuan kadar sari larut etanol dan kadar sari larut air. Sedangkan parameter nonspesifik meliputi pengujian ALT (Angka Lempeng Total) dan AKK (Angka Kapang Kamir), susut pengeringan, bobot jenis, kadar abu, dan kadar abu tidak larut asam. Penelitian ini menggunakan metode kualitatif dan kuantitatif. Metode kualitatif dilakukan dengan mendeskripsikan data melalui uji identifikasi, organoleptik, dan mikroskopik. Metode kuantitatif berupa data angka diperoleh pada uji kadar tanin, kadar sari larut etanol, kadar sari larut air, ALT dan AKK, susut pengeringan, bobot jenis, kadar abu, dan kadar abu tidak larut asam. Berdasarkan hasil penelitian diketahui bahwa; 1) Pada uji identifikasi tanaman terdapat jahe merah berasal dari suku Zingiberaceae dengan jenis *Zingiber officinale* Roscoe var. *rubrum* Theilade. 2) Pada uji kadar tanin terdapat hasil sebesar 288,40 mg TAE/100g atau 0.2884%. 3) Pada uji organoleptik memiliki rasa pedas khas jahe, aroma khas jahe, bentuk cair, dan warna kuning pucat. 4) Pada uji mikroskop terdapat bagian sklerenkim dan amilum pada serbuk jahe. 5) Pada uji kadar sari larut etanol dan air terdapat hasil dengan nilai rata-rata $13 \pm 1,8\%$ dan $26,1 \pm 1,8\%$, dimana nilai tersebut memenuhi standar Farmakope Herbal Indonesia 2017. 6) Pada uji ALT dan AKK terdapat hasil $2,19 \times 10^4$ koloni/g dan $5,6 \times 10^2$ koloni/g sesuai dengan SNI BPOM Tahun 2019. 7) Pada uji kadar surut pengeringan $7,47 \pm 0,18\%$. 8) Pada uji bobot jenis $1,039 \pm 0,0005$ g/mL. 9) Pada kadar abu kadar dan kadar abu tidak larut asam $3,829 \pm 0,166\%$ dan $0,479 \pm 0,021\%$. Berdasarkan hasil yang didapatkan dapat disimpulkan bahwa penelitian tentang seduhan jahe merah memenuhi standar yang ditentukan oleh BPOM dan Farmakope Herbal Indonesia Edisi II Tahun 2017.

Kata kunci : desa Taro, seduhan jahe merah, standarisasi.

ABSTRACT

Specific and Nonspecific Standardization of Red Ginger Brewing (*Zingiber officinale* Rosc. var. *Rubrum*) in Taro Village Gianyar Bali

The people of Taro Village use red ginger rhizome infusion as a traditional medicine. They believe that ginger can relieve flu symptoms, coughs and aches. Red ginger is a type of plant that increases the body's endurance because it is rich in antioxidants and contains several secondary metabolites. This research aimed to determine the standardization test results of red ginger brew originating from Taro Village with specific and non-specific parameter tests. Specific parameters include testing plant identification, tannin content, organoleptic, microscopic, and determination of ethanol-soluble essence content and water-soluble essence content. Meanwhile, nonspecific parameters include testing for ALT (Total Plate Number) and AKK (Mold Number), drying loss, specific gravity, ash content and acid-insoluble ash content. This research used qualitative and quantitative methods. The qualitative method was carried out by describing data through identification, organoleptic and microscopic tests. Quantitative methods in the form of numerical data were obtained from tests for tannin content, ethanol-soluble essence content, water-soluble essence content, ALT and AKK, drying loss, specific gravity, ash content and acid-insoluble ash content. Based on the research results, it is known that: 1) In the plant identification test, red ginger came from the Zingiberaceae tribe with the type *Zingiber officinale* Roscoe var. *rubrum* Theilade. 2) In the tannin content test, the results were 288.40 mg TAE/100g or 0.2884%. 3) In the organoleptic test, it had a spicy taste typical of ginger, a typical ginger aroma, a liquid form, and a pale yellow color. 4) In the microscope test, there were parts of sclerenchyma and starch in the ginger powder. 5) In the ethanol and water soluble essence test, there were results with average values of $13 \pm 1.8\%$ and $26.1 \pm 1.8\%$, where these values meet the standards of the 2017 Indonesian Herbal Pharmacopoeia. 6) In the ALT and AKK tests, the results were 2.19×10^4 colonies/g and 5.6×10^2 colonies/g, respectively, in accordance with SNI BPOM 2019. 7) In the drying ebb test, the content was $7.47 \pm 0.18\%$. 8) In the specific gravity test, 1.039 ± 0.0005 g/mL. 9) The ash content and acid insoluble ash content were $3.829 \pm 0.166\%$ and $0.479 \pm 0.021\%$. Based on the results obtained, it can be concluded that research on red ginger steeping meets the standards determined by BPOM and the Indonesian Herbal Pharmacopoeia Edition II of 2017.

Keywords: Taro village, red ginger brewing, standardization.