

## INTISARI

Masyarakat banyak yang mengenal obat tradisional seperti daging buah asam jawa (*Tamarindus indica* L.) sebagai salah satu tanaman obat yang sering digunakan dalam sediaan jamu kunyit asam. Pada industri obat tradisional standarisasi bahan baku perlu dilakukan untuk menjaga kontinuitas kualitas dari segi SQE (*Safety, Quality, Efficacy*). Penelitian ini bertujuan untuk mengetahui karakter dari ekstrak air daging buah asam jawa sebagai salah satu bahan baku penyusun jamu kunyit asam, sehingga diperoleh produk yang mempunyai standar kualitas yang seragam dan terulang.

Penelitian ini merupakan jenis penelitian non eksperimental, berupa karakterisasi ekstrak yang mengikuti parameter standar umum ekstrak tanaman obat. Parameter yang diuji meliputi penetapan kadar air, kadar abu, kadar abu tidak larut asam, identitas ekstrak, organoleptik ekstrak, dan uji kandungan kimia ekstrak. Selain itu dilakukan juga pengukuran pH dan penetapan angka asam.

Hasil penelitian dianalisis secara deskriptif diperoleh organoleptik ekstrak berwarna hitam pekat, berbau khas asam, dan rasa asam; identitas ekstrak; nilai kadar air 22,5 % b/b; kadar abu 1,1 % b/b; kadar abu tidak larut asam 0,6 % b/b; pH 2,25; angka asam ekstrak 25,75 mg/g; dan uji kandungan kimia dengan metode Kromatografi Cair Kinerja Tinggi menunjukkan kandungan asam tartrat yang lebih besar dari asam malat dan asam sitrat.

*Kata kunci:* karakterisasi, ekstrak air daging buah asam jawa, asam tartrat, asam malat, asam sitrat.

## ***ABSTRACT***

Many people are familiar with traditional medicine such as tamarind (*Tamarindus indica L.*) as one of medicinal herbs that is mostly used in sour turmeric acid. In traditional medicine industry, the basic material standardization is required to maintain the quality continuity from SQE (Safety, Quality, Efficacy) side . This research aims to find out the character of the tamarind's water extract as one of the basic materials of sour turmeric tonic, so it is able to get the product that has the same and continual quality standard.

This is a non experimental research, namely characterization the extract that refers to general standard parameter of medicinal herbs extract. The general standard parameter includes the determination of water degree, ashes degree, acid dissoluble ashes degree, extract identity, extract organoleptic, the test of the extract's chemical contents, and also pH measurement, and acid number determining.

The results were analyzed descriptively. As results, the water degree score was 22.5 % w/w; the ashes degree was 1.1 % w/w; acid dissoluble ashes degree was 0.6 % w/w; extract identity; organoleptic extract that was one of the characteristics of the tamarind's water extract; the score of pH was 2.25; the acid number was 25.75mg/g; and the test of chemical contents with High Performance Liquid Chromatography method resulted that the acid of tartaric was more than the acid of malic and citric.

*Key words* : the characterization, Tamarind's water extract, tartaric acid, citric acid, malic acid.