INTISARI

Tanaman obat telah banyak dimanfaatkan sebagai bahan pengobatan alternatif antara lain digunakan sebagai obat tradisional. Beberapa tanaman obat merupakan sumber untuk menghasilkan beberapa flavonoid yang dimanfaatkan untuk obat anti fragiliti.

Di Indonesia terdapat beberapa jenis jeruk yang telah diketahui benar mengenai varietasnya. Pada saat ini terdapat bermacam-macam buah jeruk impor antara lain jeruk Mandarin. Dalam hal ini belum jelas kandungan flavonoidnya, oleh karena itu dilakukan isolasi dan analisis pendekatan struktur flavonoid dari albedo buah jeruk Mandarin

Isolasi flavonoid dilakukan dengan mengekstraksi albedo buah jeruk Mandarin yang telah dipisahkan dari flavedonya, diekstraksi dengan alat Soxhlet sebagai pelarut digunakan etanol 90%, kemudian dilakukan pemisahan menggunakan kromatografi kertas dan kromatografi kertas preparatif dengan fase gerak (BAW 4:1:5 v/v, fase atas) yaitu campuran n butanol-asam asetat-air.

Dari hasil pemisahan kromatografi ini didapatkan bercak Rf 0,74 dan 0,62 yang menunjukkan intensitas yang tinggi, pada pemisahan bercak ini kemudian diperiksa kemurniannya dengan kromatografi kertas dua dimensi dengan fase gerak I (BAW 4:1:5 v/v, fase atas) dan II asam asetat 15% masing-masing dihasilkan satu bercak yang menunjukkan bahwa komponen tersebut adalah komponen tunggal. Pada analisis warna diikuti analisis spektroskopi UV diperoleh dua macam flavonoid yaitu turunan 3,5,7,3',4' pentahidroksi flavon dimana OH pada C-3 tersubstitusi dan turunan 5, 7, 4' trihidroksi flavanon dengan C-7 tersubstitusi

ABSTRACT

Medical plants have been utilized for alternative medication materials, among other for traditional medicines. Several medical plants are resources to produce some types of flavonoid used for anti-fragility medicines.

In Indonesia, there are some varieties of citrus fruits that have been well studied. Recently, there have been several varieties of imported citrus fruits that have not been studied well such as Mandarinese citrus. So far, its contents of flavonoid is not very certain, then the isolation and analysis of flavonoid structure of the Mandarinese citrus fruit albedo was done.

Flavonoid isolation was conduted by extracting the albedo of Mandarinese citrus fruits that has been isolated from its flavedo. An agent of 90% ethanol was used as a solvent, extracted by Soxhlet instrument, and then paper chromatography and preparative paper chromatography isolation technique with a motion phase (BAW 4:1:5 v/v,upper phase) namely the mixture of n butanol-acetic acid-water.

From the chromatographic isolation results, spots of Rf 0,74 and 0,62 were found, indicating a high intensity, and during the spot isolation, its purity were tested by means of a two-dimension paper chromatograph technique with a motion phase I (BAW 4:1:5 v/v, upper phase) and II each with 15% acetic acid, a spot was found indicating that it was a single component. In color analysis followed with an UV spectroscopy analysis two types of flavonoid were found, namely the derivative of 3,5,7,3',4' pentahydroxy flavon where OH at C-3 were subtitued and the derivative of 5, 7, 4' trihydroxy flavone were OH at C-7 were subtitued.