INTISARI

Pengeringan sangat mempengaruhi kadar suatu kandungan kimia dalam suatu tanaman, termasuk kadar flavonoid dari daun tempuyung (*Sonchus arvensis* L.). Penelitian ini merupakan penelitian eksperimental. Penelitian ini bertujuan mengetahui cara pengeringan yang efektif agar diperoleh kadar flavonoid total yang memenuhi standart mutu simplisia. Daun tempuyung diperoleh dari daerah budidaya tempuyung yaitu dusun Mendak, desa Kanigoro, Saptasari, Kabupaten Gunungkidul Yogyakarta.

Pengeringan diperlakukan dengan 4 cara : di bawah sinar matahari yang ditutup kain hitam, di bawah sinar matahari langsung, di oven dengan suhu 50°C, dan di tempat teduh. Kadar flavonoid total ditetapkan menurut metode Christ dan Muller yaitu dengan cara diekstraksi menggunakan refluks dalam pelarut aseton selanjutnya dihidrolisis asam, aglikon yang terjadi dipartisi dengan etil asetat,lalu dilakukan uji kuantitatif dengan spektrofotometri visibel pada λ max 425 nm. Analisis statistik menggunakan analisis varian satu arah dengan taraf kepercayaan 95 %.

Hasil kadar flavonoid total dari keempat metode pengeringan sebagai berikut pada perlakuan pengeringan di bawah sinar matahari yang ditutup kain hitam sebesar (0,282 % ± 0,017), pada perlakuan pengeringan di bawah sinar matahari langsung sebesar (0,132 % ± 0,019), pada perlakuan pengeringan di oven dengan suhu 50°C sebesar (0,079 % ± 0,006), dan pada perlakuan pengeringan di tempat teduh sebesar (0,052 % ± 0,005).

Berdasar hasil penelitian tersebut dapat disimpulkan bahwa cara pengeringan yang efektif untuk mendapatkan kadar flavonoid yang tertinggi adalah pada pengeringan sinar matahari dengan ditutup kain hitam.

ABSTRACT

The drying method affects significantly the degree of plant's chemical content including flavonoid content in the of leave *Sonchus arvensis*. This experimental research was aimed to observe the effective drying method by which the total flavonoid degree in the of leave *Sonchus arvensis* resulted meet the quality standard of simplicia. The *Sonchus arvensis* L. were collected from Mendak, Kanigoro, Saptasari, Gunung Kidul regency, province of Yogyakarta.

Four drying methods were performed in the study, i.e. by exposing the leaves covered with black cloth under sunlight, by exposing the leaves directly under sunlight, by drying them in oven at 50 °C directly, and by placing them in the shaded place. Total flavonoid degree was determined by Christ and Muller methods i.e. by extracting the powder in the of leave *Sonchus arvensis* L. with acetone as solvent, then hydrolizing them with 25% HCl. Aglicon resulted was separated with ethil acetate and then analyzed with visible spectrophotometry at λ 425 nm. Data obtained was analyzed statistically using one way Anova analysis of variance at reliabillity of 95%.

The total flavonoid degree resulted from the four drying method were by exposing the leaves covered with black cloth under sunlight (0.282%±0.017), by exposing the leaves directly under sunlight (0.132%±0.019), by drying them in oven at 50 °C directly (0.079%±0.006), and by placing them in the shaded place (0.052±0.005%) respectively.

The study showed that exposing the leaves covered with black cloth under sunlight was the most effective drying method since it resulted in total flavonoid degree meet quality standard of simplicia.