ABSTRACT

Ginger (Zingiber officinale) and "Temulawak" (Curcuma xanthorrhiza) are antioxidant sources which are useful for traditional cure and traditional tonic. The processing of traditional tonic or traditional food always using heating. The using of heating in the processing of food decreased the content of antioxidant activity so it used to be examine. So it was knew about possibility of activity of the active-component. This research was conducted in crude extract. Extraction of rhizomes by hexane, ethyl acetate, acetone, and methanol step by step, so the antioxidant activity of crude extract to be tested by RSA method. Hihest antioxidant activity of crude extract are combined and it was heated in boileng ethanol and than antioxidant activity to be tested by RSA, FTC and TBA. The result indicated that the highest of antioxidative activity on ginger crude extract (Zingiber officinale) and extract temulawak (Curcuma xanthorrhiza) whith ethyl acetat, then it followed on acetone, hexane and methanol. The heating of crude extract during 20, 40 60 minutes, its become activity declined. It followed heating during 60 minutes in boilid ethanol become so declined. It followed heating during 40 minutes and 20 minutes. Combination of crude extract be come inclined if it to be heated. A big declined happened in heating during 60 minutes and than it fallowed 40 minutes and 20 minutes.

Keywords: antioxidant, crude extract.

PENDAHULUAN


Kurkuminoid dalam temulawak adatiga komponen yaitu kurkumin, demetoksikurkumin dan bisdemethoksi kurkumin dan masing-masing komponen menunjukkan potensi sebagai antioksidan (Toda et al., 1985; Jitoe et