DETERMINATION OF OPTIMUM TEMPERATURE AND RATIO OF DRIED TEMULAWAK EXTRACTION USING WATER FOR HYGIENIC JAMU CEKOK PRODUCTION

By

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BACHELOR'S DEGREE

in

FOOD TECHNOLOGY

FACULTY OF LIFE SCIENCES AND TECHNOLOGY

SWISS GERMS JUNERSITY

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August 2018

Revision after the Thesis Defense on 25th July 2018

STATEMENT BY THE AUTHOR

I hereby declare that this submission is my own work and to the best of my knowledge, it contains no material previously published or written by another person, nor material which to a substantial extent has been accepted for the award of any other degree or diploma at any educational institution, except where due acknowledgement is made in the thesis.

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ABSTRACT

DETERMINATION OF OPTIMUM TEMPERATURE AND RATIO OF DRIED TEMULAWAK EXTRACTION USING WATER FOR HYGIENIC JAMU CEKOK PRODUCTION

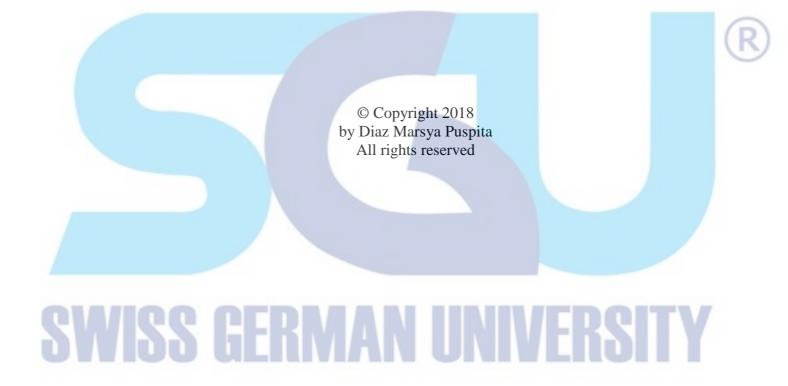
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Jamu cekok is a traditional herbal medicine, which is given by force into the throat of toddlers and it is originated from Yogyakarta, Central Java. One of the main ingredients is *Temulawak* (*Curcuma xanthorrhiza*), which has been used for treating appetite problem on toddlers. The active compound of *temulawak*, which are curcumin and xanthorrhizol, is known to be promoting its functional benefits. However, the utilization or preparation of *jamu cekok* remains to be in traditional way and commonly done in unhygienic method (using the same handkerchief for treating several patients). In this research, *temulawak* was extracted hygienically using water as solvent at various temperature (50°C, 75°C, 100°C) and various solvent to mass ratio (10:5, 10:2, 10:1) with responses of curcumin content, microbial growth, and xanthorrhizol content. The results had shown in higher curcumin content in drying temperature of 50°C, high extraction temperature (100°C) and 10:2 ratio and lower microbial content in higher extraction temperature (100°C) and higher xanthorrhizol content at 50°C.

Keywords: Curcumin, Jamu cekok, Microbial Growth, Temulawak, Xanthorrhizol



DEDICATION

To my beloved parents;

To my beloved brother and sister;

To those who have always been there and supported me;

And to the better nutrition of my beloved country, Indonesia;



ACKNOWLEDGEMENTS

I would like to express all praise and gratitude to Allah SWT for the endless blessings and guidance that have been given to me, especially during my thesis work.

I would express my special gratitude to my family especially my beloved parents for their constant support in everything during my study. Thank you for the warm encouragement and their endless love.

I would like to thank my advisor, Hery Sutanto S.Si., M.Si, for the guidance, support, patience and being very thoughtful and helpful from the beginning. I also would like to thank my co-advisor, Maria D.P.T Gunawan Puteri, M.Sc., Ph.D. for being the most inspiring and caring lecturer during my thesis and bachelor study of food technology in Swiss German University.

My sincere thank goes to all laboratory assistants, who have been dedicating their time and knowledge during my research in laboratory. In which, I couldn't make it this far without their valuable assistance.

For my four years companion, Food Technology 2014, thank you so much for the friendship, laugh, and cooperation during those past four years. My university life would be less meaningful without every one of you.

I would like to thank all food tech lecturers and the LST faculty administrator who have been very helpful and informative since the beginning of my university life.

There have been many people who walked alongside me during four years of university. I wish to thank every one of them for being there at that time. To every one of you who have helped me, thank you very much.

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