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LAMPIRAN

Lampiran 1 Hasil Determinasi Tanaman Matoa

HERBARIUM UNIVERSITAS ANDALAS (ANDA)
Departemen Biologi FMIPA Universitas Andalas Kampus Limau Manih Padang
Sumbar Indonesia 25163 Telp. +62-751-777427 e-mail: herbariumanda@yahoo.com

Nomor : 865/K-ID/ANDA/XII/2023
Lampiran : -
Perihal : Hasil Identifikasi

Kepada yth,
Suhaera, M. Pharm. Sci
Di
Tempat

Dengan hormat,
Sehubungan dengan surat permohonan determinasi sampel dari Institut Kesehatan Mitra Bunda tanggal 19 Desember 2023 di Herbarium Universitas Andalas Departemen Biologi FMIPA Universitas Andalas, kami telah membantu mengidentifikasi tumbuhan yang dibawa, dari:

Nama : Suhaera,M. Pharm. Sci
Instansi : Institut Kesehatan Mitra Bunda

Berikut ini diberikan hasil identifikasi yang dikeluarkan dari Herbarium Universitas Andalas.

No	Family	Spesies	Nama Lokal
1.	Sapindaceae	*Pometia pinnata* J.R.Forst. & G.Forst.	Matoa
2.	Pandanaceae	*Pandanus tectorius* Parkinson	Pandan laut

Demikian surat ini dibuat untuk dapat digunakan seperlunya.

Padang, 19 Desember 2023
Kepala,

Dr. Nurainas
NIP. 196908141995122001

Lampiran 2. Sertifikat Bakteri *Shigella dysentriae*

indinesia
paramartha | Laboratories.

Certificate of Analysis

Product Name: Shigella dysenteriae YP13233
Product Code: 12089212
Lot Number: C53652
Expiration Date: 22.08.2024

*Date format is DD.MM.YYYY

Item	Description	CFU/Loop	Gram Reaction:
BP LC4	Organism exhibits characteristic biochemical, enzymatic, genotypical and/or biochemical reactions. Automated and/or conventional testing was performed and results were within established limits	10(4)	Gram Negative Rod

Macroscopic And Microscopic Morphology:

Colony morphology is consistent with documented referenced description.
Traditional staining is performed.

Appearance : Slant **Nutrient Agar**

Abinaya Prasraya
Quality Assurance Manager
PT. Indinesia Paramartha Laboratories

Lampiran 3. ***Sertifikat Bakteri*** *Bacillus cereus*

Microbiologics

Certificate of Analysis: Lyophilized Microorganism Specification and Performance Upon Release

SPECIFICATIONS:	RELEASE INFORMATION:
Product Name: Bacillus cereus	**Quality Control Technologist:** Christine Condon
Catalog Number: 0200	**Release Date:** 2021/08/23
Lot Number: 200-38**	
Reference Number: ATCC® 14579™*	
Passage from Reference: 2	
Expiration Date: 2023/07/31	

Performance

Macroscopic Features:	**Medium:**
Large, circular to irregular, flat, erose edge, gray, dull, beta hemolytic.	SBAP
Microscopic Features:	**Method:**
Straight, gram positive rod, with an ellipsoidal or spherical, terminal endospore	Gram Stain (1)

ID System: MALDI-TOF (1)

See attached ID System results document.

Other Features/ Challenges: Results

(1) Catalase (3% Hydrogen Peroxide): positive
Parasporal crystals (Phase Contrast Microscopy): not present
Rhizoid colonies: not present

Amanda Kuperus
Director of Quality Control
AUTHORIZED SIGNATURE

**Disclaimer: The last digit(s) of the lot number appearing on the product label and packing slip are merely a packaging event number. The lot number displayed on this certificate is the actual base lot number.

Refer to the enclosed product insert for instructions, intended use and hazard/safety information.

Individual products are traceable to a recognized culture collection.

(1) These tests are accredited to ISO/IEC 17025.

ACCREDITED
TESTING CERT #2655.01

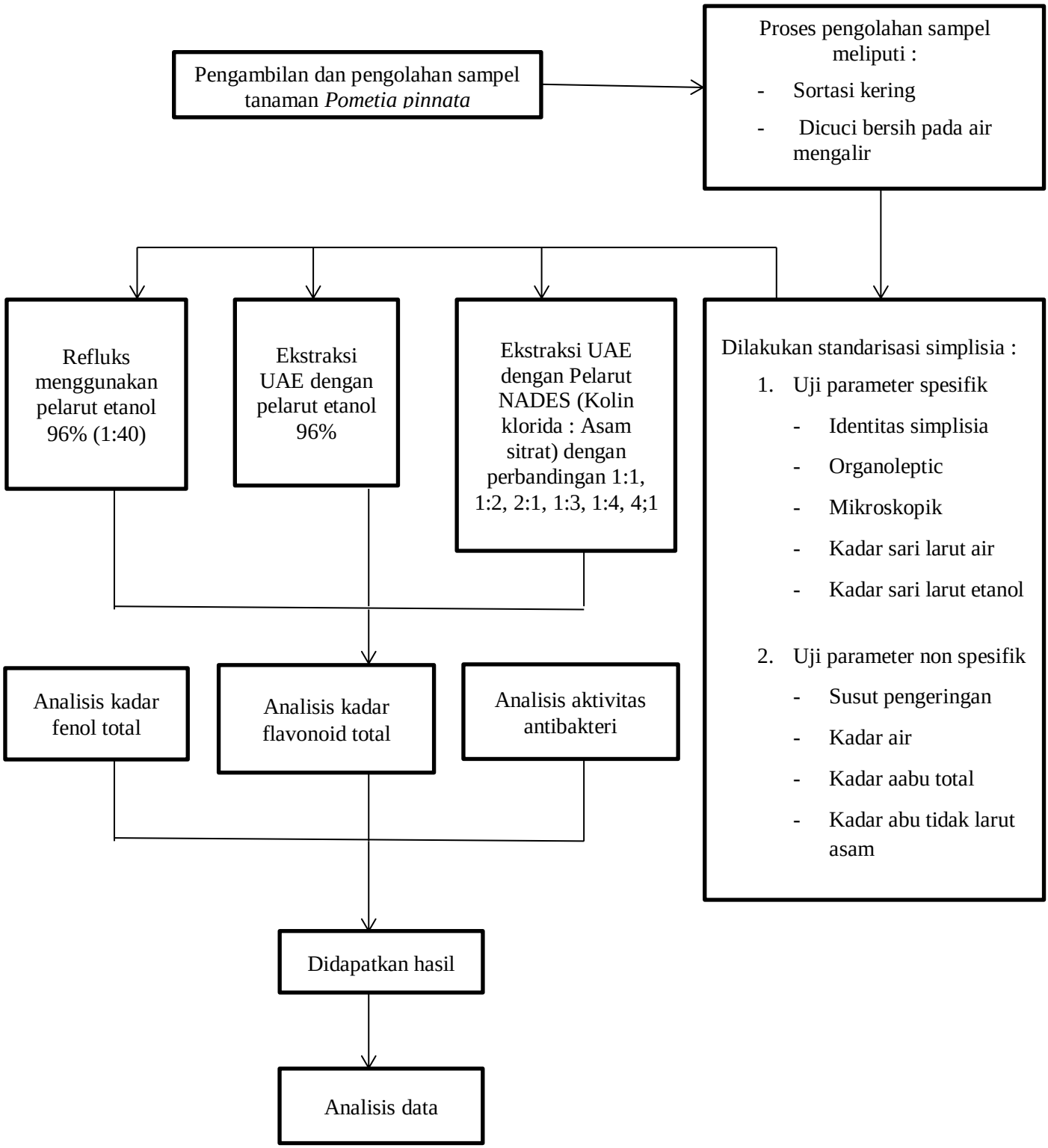
ATCC Licensed Derivative

(*) The ATCC Licensed Derivative Emblem, the ATCC Licensed Derivative word mark and the ATCC catalog marks are trademarks of ATCC. Microbiologics, Inc. is licensed to use these trademarks and to sell products derived from ATCC® cultures.

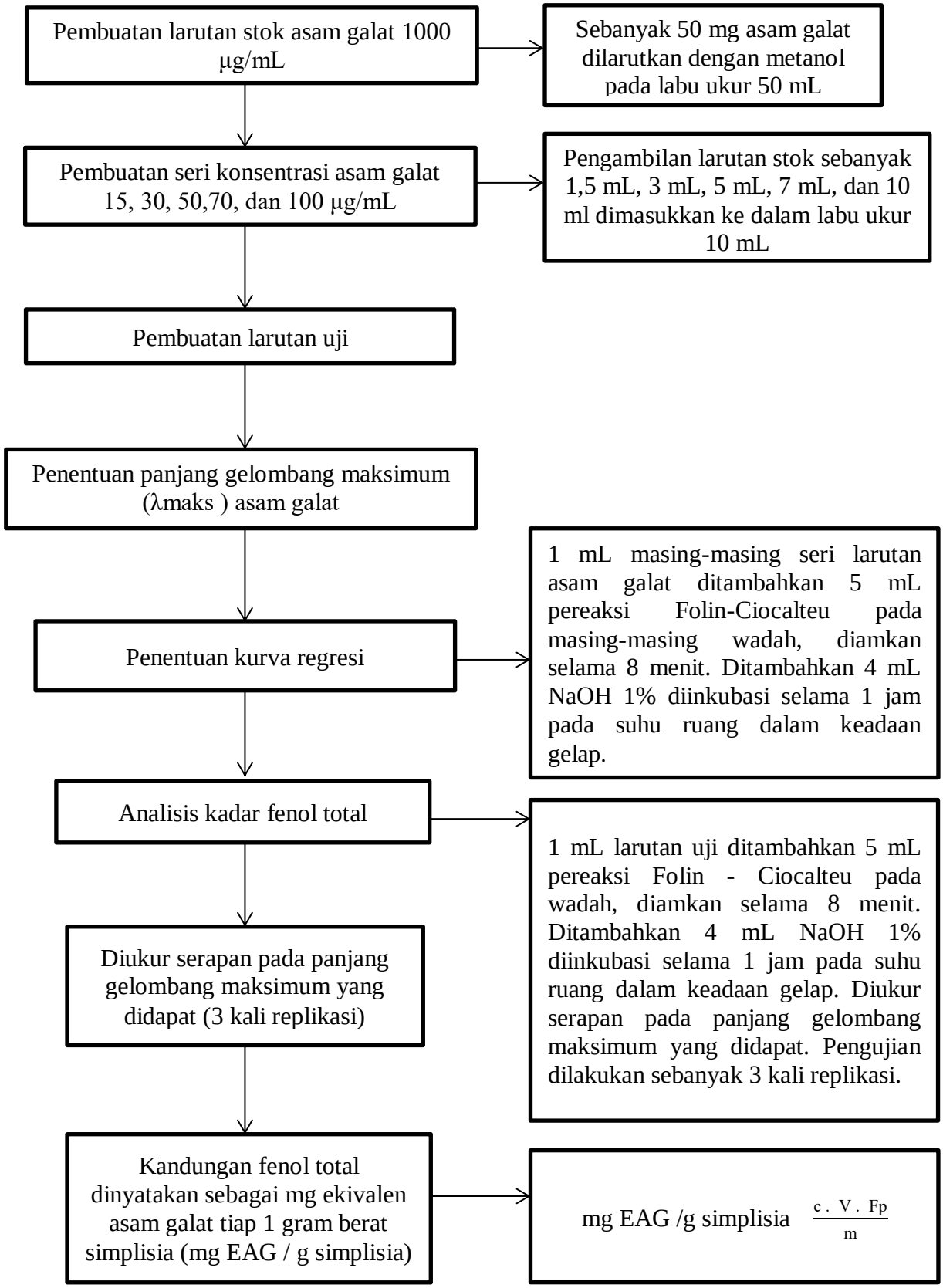
ACCREDITED
REFERENCE MATERIAL PRODUCER
CERT #2655.02

 Page 1 of 1 DOC.286

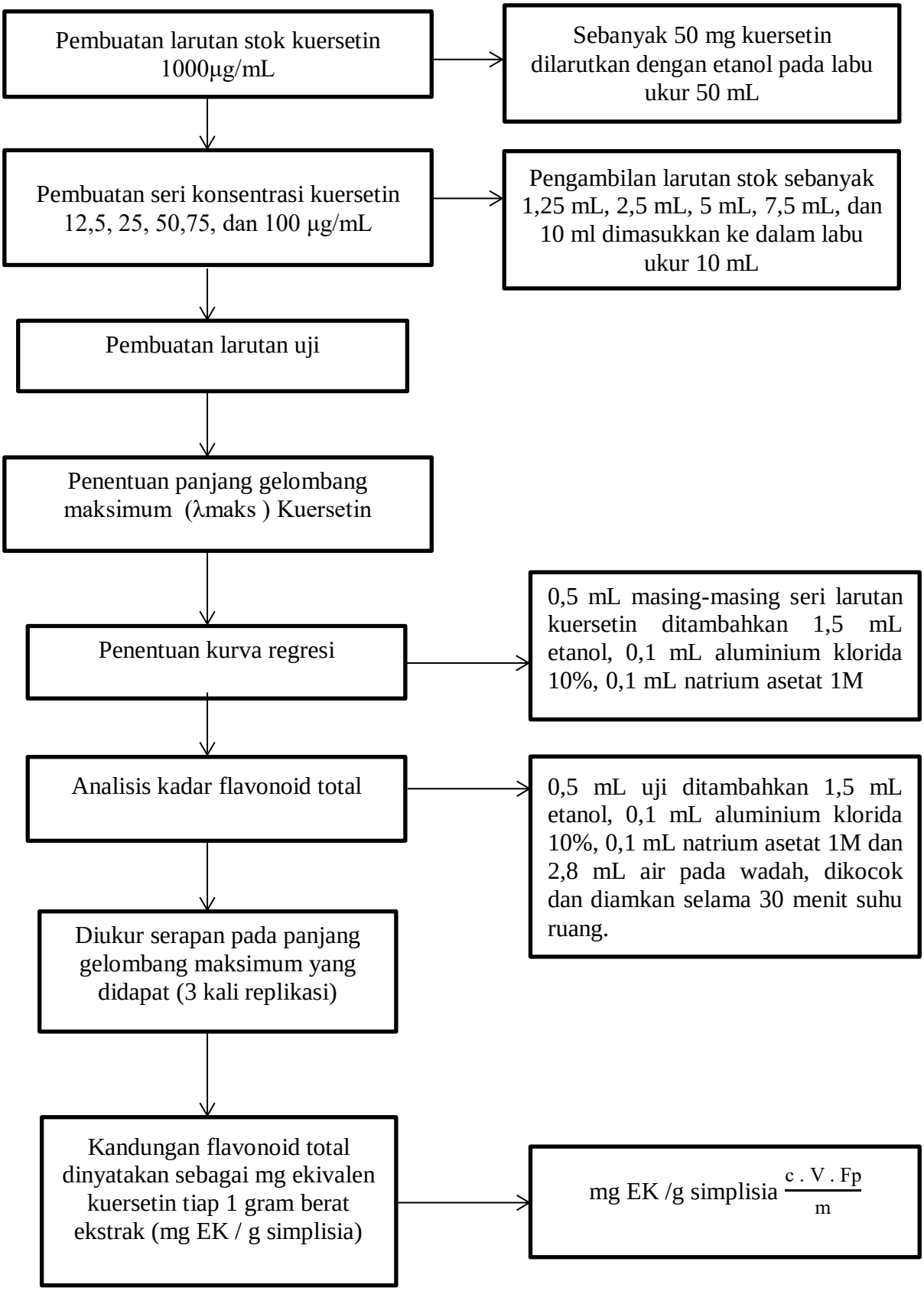
Lampiran 4. Skema Alur penelitian



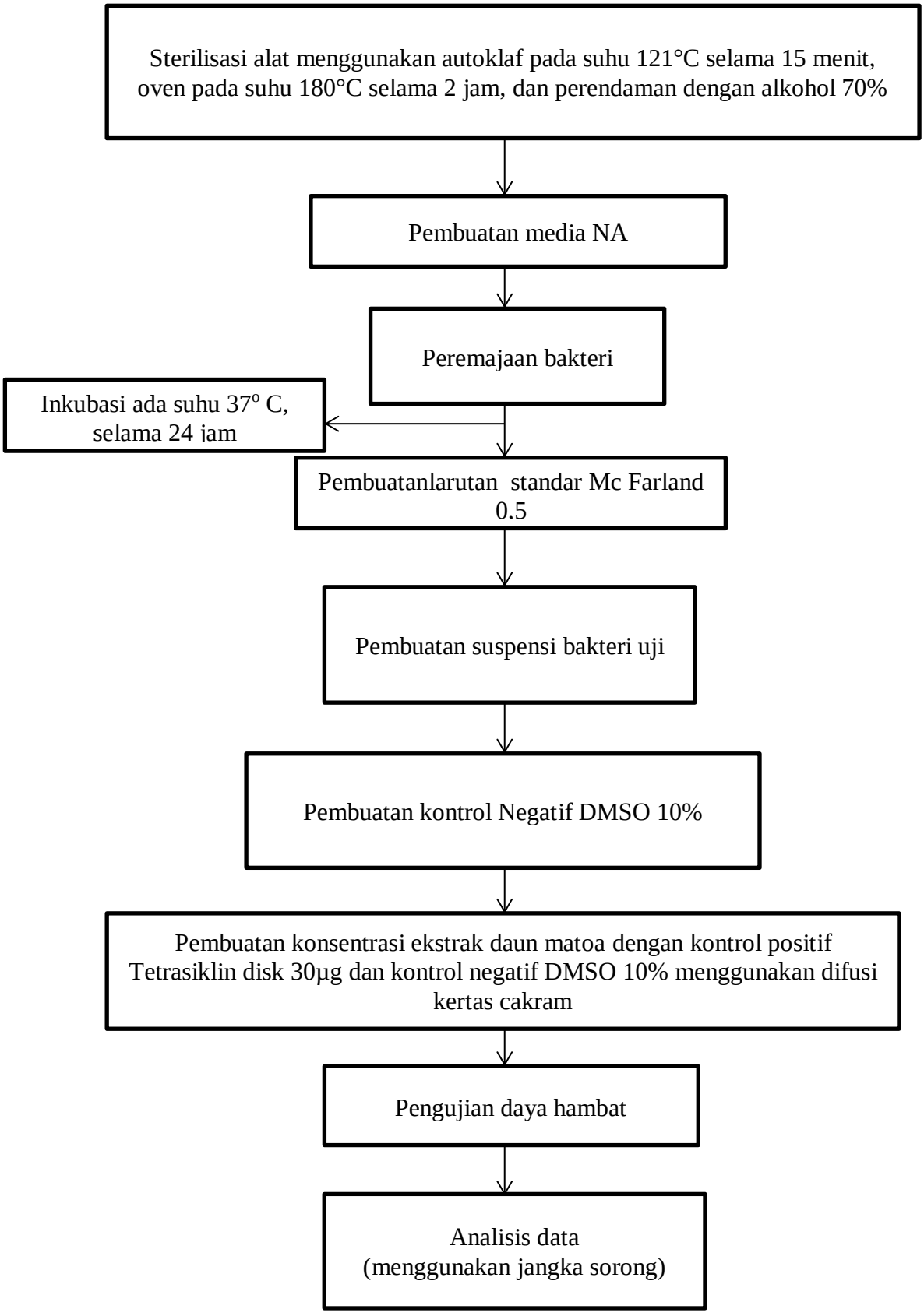
Lampiran 5. Skema Kerja Analisis Kadar Fenol Total



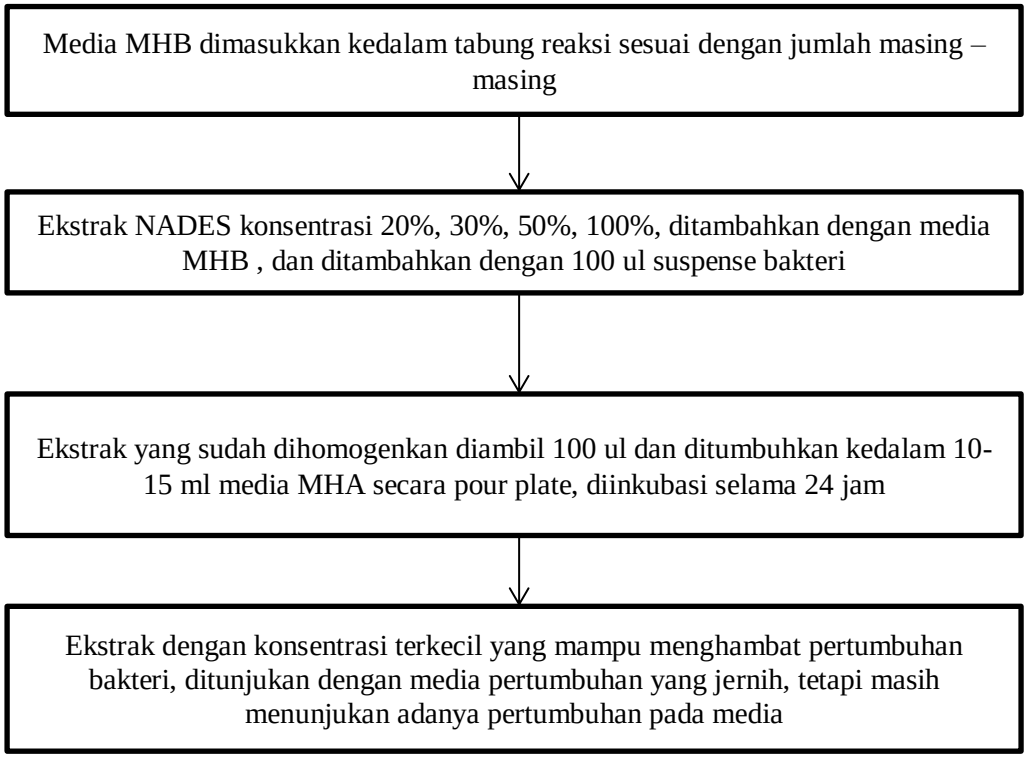
Lampiran 6. Skema Kerja Analisis Kadar Flavonoid Total



Lampiran 7. Skema Kerja Aktivitas Antibakteri Ekstrak Daun Matoa



Lampiran 8. Skema Kerja Metode Dilusi Padat Penentuan KHM



Lampiran 9. Perhitungan Pembuatan Larutan Analisis Kadar Fenol Total

1) Folin-Ciocalteu 7,5% ($^{v}/_{v}$) = $\frac{7{,}5\ mL}{100\ mL}$

2) NaOH 1% ($^{b}/_{v}$) = $\frac{1\ g}{100\ mL}$

3) Asam Galat 1.000 µg/mL = $\frac{50\ mg}{0{,}05\ L} = \frac{50.000\ \mu g}{50\ mL}$

Asam Galat 15 µg/mL
V_1 x $C_1 = V_2$ x C_2
V_1 x 1.000 µg/mL = 100 mL x 15 µg/mL
$V_1 = \frac{100\ mL \times 15\ \cancel{\mu g/mL}}{1.000\ \cancel{\mu g/mL}}$
V_1 = 1,5 mL

Asam Galat 30 µg/mL
V_1 x C_1 = V2 x C2
V_1 x 1.000 µg/mL = 10 mL x 30 µg/mL
$V_1 = \frac{100\ mL \times 30\ \cancel{\mu g/mL}}{1.000\ \cancel{\mu g/mL}}$
V_1 = 3 mL

Asam Galat 50 µg/mL
V_1 x $C_2 = V_2$ x C_2
V_1 x 1.000 µg/mL = 100 mL x 50 µg/mL
$V_1 = \frac{100\ mL \times 50\ \cancel{\mu g/mL}}{1.000\ \cancel{\mu g/mL}}$
V_1 = 5 mL

Asam Galat 50 µg/mL
V_1 x $C_1 = V_2$ x C_2
V_1 x 1.000 µg/mL = 10 mL x 50 µg/mL
$V_1 = \frac{100\ mL \times 50\ \cancel{\mu g/mL}}{1.000\ \cancel{\mu g/mL}}$
V_1 = 5 mL

Asam Galat 100 µg/mL
V_1 x $C_1 = V_2$ x C_2
V_1 x 1.000 µg/mL = 100 mL x 100 µg/mL
$V_1 = \frac{100\ mL \times 100\ \cancel{\mu g/mL}}{1.000\ \cancel{\mu g/mL}}$
V_1 = 1 mL

4) Pembuatan Larutan Uji 8.000 µg/mL = $\frac{200\ mg}{0{,}025\ L} = \frac{200.000\ \mu g}{25\ mL}$

Larutan Uji 4.000 µg/mL
V_1 x $C_1 = V_2$ x C_2
V_1 x 8.000 µg/mL = 10 mL x 4.000 µg/mL
$V_1 = \frac{10\ mL \times 4.000\ \cancel{\mu g/mL}}{8.000\ \cancel{\mu g/mL}}$
V_1 = 5 mL

Larutan Uji 1.000 µg/mL
V_1 x $C_1 = V_2$ x C_2
V_1 x 8.000 µg/mL = 10 mL x 1.000 µg/mL
$V_1 = \frac{10\ mL \times 1.000\ \cancel{\mu g/mL}}{8.000\ \cancel{\mu g/mL}}$
V_1 = 1,25 mL

Lampiran 10. Perhitungan Pembuatan Larutan Analisis Kadar Flavonoid Total

1) $AlCl_3$ 10% ($^b/_v$) = $\frac{10\ g}{100\ mL} = \frac{1\ g}{10\ mL}$

2) CH_3COONa 1 M = $\frac{gr}{Mr} \times \frac{1.000}{V\ (mL)}$

$$1\ M = \frac{gr}{136{,}08\ g/mol} \times \frac{1.000}{10}$$

$$1\ M = \frac{gr}{136{,}08\ g/mol} \times \frac{1.000}{10\ mL}$$

1.000 gr = 1360,8

3) Kuersetin 1.000 µg/mL = $\frac{50\ mg}{0{,}05\ L} = \frac{50.000\ \mu g}{50\ mL}$

Kuersetin 12,5 µg/mL
V_1 x $C_1 = V_2$ x C_2
V_1 x 1.000 µg/mL = 100 mL x 12,5 µg/mL
$V_1 = \frac{100\ mL \times 12{,}5\ \mu g/mL}{1.000\ \mu g/mL}$

V_1 = 1,25 mL

Kuersetin 25 µg/mL
V_1 x $C_1 = V_2$ x C_2
V_1 x 1.000 µg/mL = 100 mL x 25 µg/mL
$V_1 = \frac{100\ mL \times 25\ \mu g/mL}{1.000\ \mu g/mL}$
V_1 = 25 mL

Kuersetin 50 µg/mL
V_1 x $C_1 = V_2$ x C_2
V_1 x 1.000 µg/mL = 100 mL x 50 µg/mL
$V_1 = \frac{100\ mL \times 50\ \mu g/mL}{1.000\ \mu g/mL}$
V_1 = 5 mL

Kuersetin 75 µg/mL
V_1 x $C_1 = V_2$ x C_2
V_1 x 1.000 µg/mL = 100 mL x 75 µg/mL
$V_1 = \frac{100\ mL \times 75\ \mu g/mL}{1.000\ \mu g/mL}$
V_1 = 75 mL

Kuersetin 100 µg/mL
V_1 x $C_1 = V_2$ x C_2
V_1 x 1.000 µg/mL = 100 mL x 100 µg/mL

$V_1 = \frac{10\ mL \times 100\ \mu g/mL}{1.000\ \mu g/mL}$

V_1 = 1 mL

4) Pembuatan Larutan Uji 8.000 µg/mL = $\frac{200\ mg}{0{,}025\ L} = \frac{200.000\ \mu g}{25\ mL}$

Larutan Uji 4.000 µg/mL
V_1 x $C_1 = V_2$ x C_2
V_1 x 8.000 µg/mL = 10 mL x 4.000 µg/mL
$V_1 = \frac{10\ mL \times 4.000\ \mu g/mL}{8.000\ \mu g/mL}$
V_1 = 5 mL

Larutan Uji 2.000 µg/mL
V_1 x $C_1 = V_2$ x C_2
V_1 x 8.000 µg/mL = 10 mL x 2.000 µg/mL
$V_1 = \frac{10\ mL \times 2.000\ \mu g/mL}{8.000\ \mu g/mL}$
V_1 = 2,5 mL

Lampiran 11. Perhitungan Preparasi NADES Kolin klorida dan asam sitrat

1. Massa ChCI : Cac (1:1)

Mr ChCI = 139,62 g/mol ;

Mr Cac = 192 g/mol

Total massa yang ditimbang = 30 g

$$n = \frac{\text{massa total}}{(\text{Mr ChCI x 1}) + (\text{Mr CAc x 1})}$$

$$n = \frac{30\ \text{g}}{(139{,}62\ \text{g/mol x 1}) + (192\ \text{g/mol x 1})}$$

$$n = \frac{30\ \text{g}}{0{,}0904}$$

n = 0,0904

Massa ChCI = (Mr ChCI) x n

= 139,62 g/mol x 0,0904 g/mol

= 12,621 g

Massa Cac = (Mr Cac) x n

= 192 g/mol x 0,0904 g/mol

= 17,356 g

2. Massa ChCI : Cac (1:2)

Mr ChCI = 139,62 g/mol ;

Mr Cac = 192 g/mol

Total massa yang ditimbang = 30 g

$$n = \frac{\text{massa total}}{(\text{Mr ChCI x 1}) + (\text{Mr CAc x 2})}$$

$$n = \frac{30\ \text{g}}{(139{,}62\ \text{g/mol x 1}) + (192\ \text{g/mol x 2})}$$

$$n = \frac{30\ \text{g}}{523{,}62}$$

n = 0,0572

Massa ChCI = (Mr ChCI) x n

= 139,62 g/mol x 0,0572 g/mol

= 7,986 g

Massa Cac = (Mr Cac) x n

= 192 g/mol x 0,0572 (x2) g/mol

= 21,964 g

3. Massa ChCI : Cac (2:1)

Mr ChCI = 139,62 g/mol ;

Mr Cac = 192 g/mol

Total massa yang ditimbang = 30 g

$$n = \frac{\text{massa total}}{(\text{Mr ChCI x 2}) + (\text{Mr CAc x 1})}$$

$$n = \frac{30\ \text{g}}{(139{,}62\ \text{g/mol x 2}) + (192\ \text{g/mol x 1})}$$

$$n = \frac{30\ \text{g}}{471{,}24}$$

n = 0,0636

Massa ChCI = (Mr ChCI) x n

= 139,62 (x2) g/mol x 0,0636 g/mol

= 17,759 g

Massa Cac = (Mr Cac) x n

= 192 g/mol x 0,0636 g/mol

= 12,211 g

4. Massa ChCI : Cac (1:3)

Mr ChCI = 139,62 g/mol ;

Mr Cac = 192 g/mol

Total massa yang ditimbang = 30 g

$$n = \frac{\text{massa total}}{(\text{Mr ChCI x 1}) + (\text{Mr CAc x 3})}$$

$$n = \frac{30\ \text{g}}{(139{,}62\ \text{g/mol x 1}) + (192\ \text{g/mol x 3})}$$

$$n = \frac{30\ \text{g}}{715{,}62}$$

n = 0,0419

Massa ChCI = (Mr ChCI) x n

= 139,62 g/mol x 0,0419 g/mol

= 5,850 g

Massa Cac = (Mr Cac) x n

= 192 g/mol x 0,0419 (x3)g/mol

= 24,134 g

5. Massa ChCI : Cac (3:1)

Mr ChCI = 139,62 g/mol ;

Mr Cac = 192 g/mol

Total massa yang ditimbang = 30 g

$$n = \frac{\text{massa total}}{(\text{Mr ChCI x } 3) + (\text{Mr CAc x } 1)}$$

$$n = \frac{30\ \text{g}}{(139{,}62\ \text{g/mol x } 3) + (192\ \text{g/mol x } 1)} \quad n = \frac{30\ \text{g}}{610{,}86}$$

n = 0,0491

Massa ChCI = (Mr ChCI) x n

= 139,62 (x3) g/mol x 0,0491 g/mol

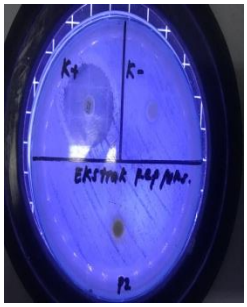
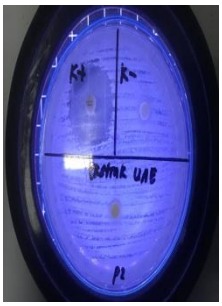
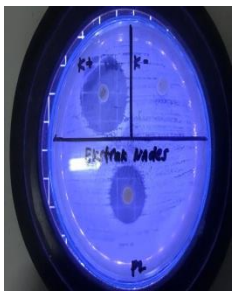
= 20,566 g

Massa Cac = (Mr Cac) x n

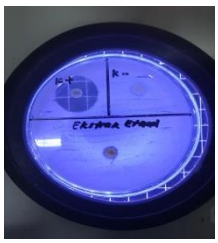
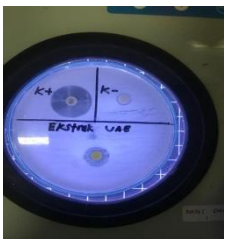
= 192 g/mol x 0,0491 g/mol

= 9,427 g

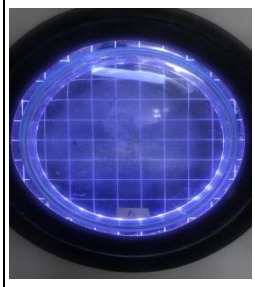
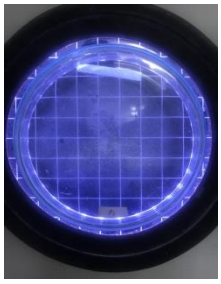
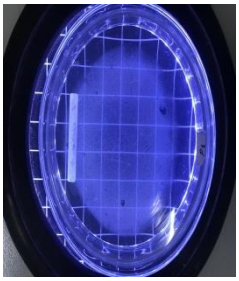
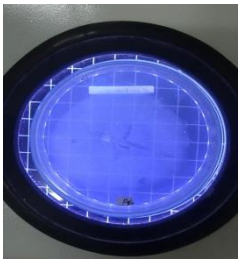
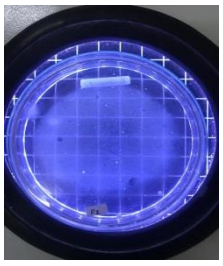
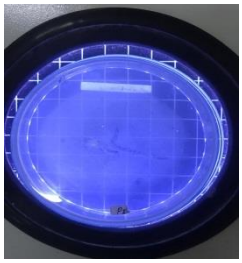
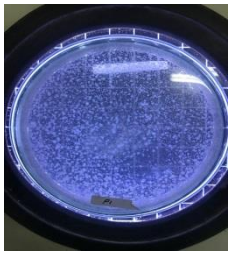
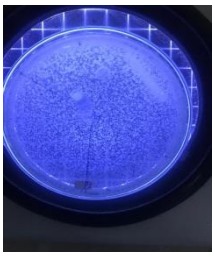
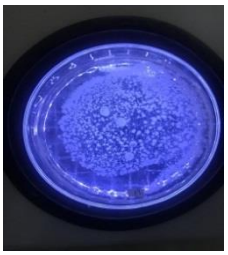
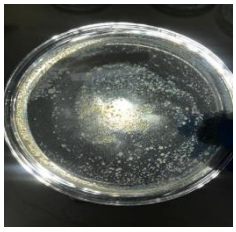
Lampiran 12. Pengujian Daya Hambat *Bacillus cereus*

No	*Pengulangan 1*	*No*	*Pengulangan 2*	*No*	*Pengulangan 3*	*Hasil*
1.		*2.*		*3.*		*Refluks*
1.		*2.*		*3.*		*UAE*
1.		*2.*		*3.*		*Nades*

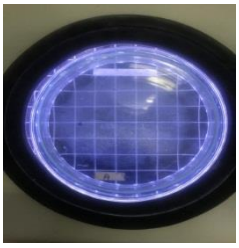
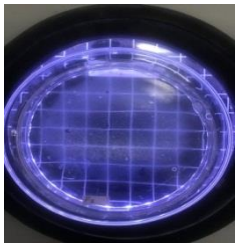
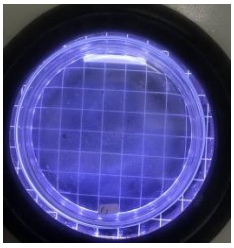
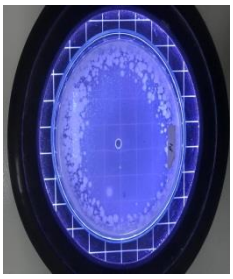
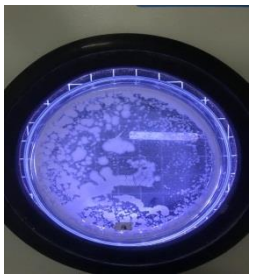
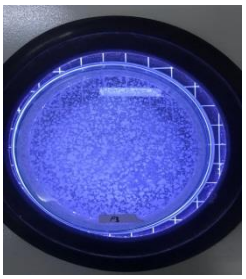
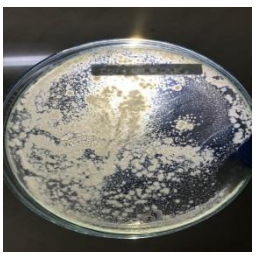
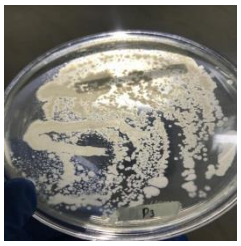
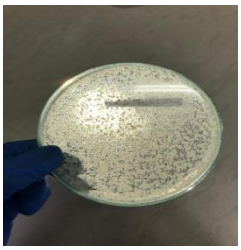
Lampiran 13. Pengujian Daya Hambat *Shigella dysentriae*

No	*Pengulangan 1*	*No*	*Pengulangan 2*	*No*	*Pengulangan 3*	*Hasil*
1.		*2.*		*3.*		***Refluks***
1.		*2.*		*3.*		***UAE***
1.		*2.*		*3.*		***NADES***

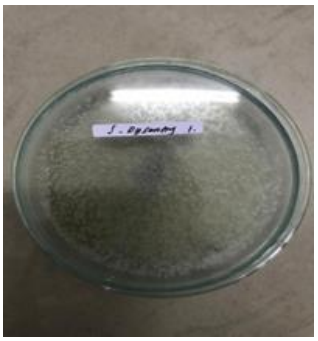
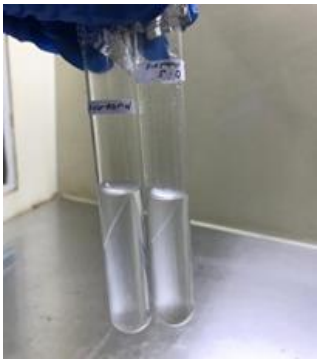
Lampiran 14. Pengujian KHM Bakteri *Bacillus cereus*

No	***Pengulangan 1***	***No***	***Pengulangan 2***	***No***	***Pengulangan 3***	***Konsentrasi***
1.		***2.***		***3.***		***100%***
1.		***2.***		***3.***		***40%***
1.		***2.***		***3.***		***30%***
1.		***2.***		***3.***		***20%***

Lampiran 15. Pengujian KHM *Shigella dysentriae*

No	Pengulangan 1	No	Pengulangan 2	No	Pengulangan 3	Konsentrasi
1.		**2.**		**3.**		**100%**
1.		**2.**		**3.**		**50%**
1.		**2.**		**3.**		**30%**
1.		**2.**		**3.**		**20%**

Lampiran 16. Media Bakteri

 *Shigella dysentri* pada media SSA	 *Shigella dysentri* pada media TSIA	 *Shigella dysentri* pada media NA
 Bakteri *Bacillus cereus* pada media NA	 Penyetaraan *Mc Farland* dengan suspense *Shigella dysentri*	 Penyetaraan *Mc Farland* dengan suspense *Bacillus cereus*

Lampiran 17. Hasil Uji Aktivitas Antibakteri

Tabel 4.10 Hasil pengukuran Daya Hambat Antibakteri *Shigella dysentri* Ekstrak Refluks

Perlakuan	**Daya hambat bakteri (mm)**			
	Perlakuan 1	**Perlakuan 2**	**Perlakuan 3**	**Rata – rata**
Kontrol + (Disk Tetrasiklin)	24,2 mm	25,3 mm	22,4 mm	23,96 mm
Kontrol – (DMSO)	0 mm	0 mm	0 mm	0 mm
Konsentrasi 30.000 ppm	6,3 mm	4,65 mm	6,4 mm	5,78 mm

Tabel 4.11 Hasil pengukuran Daya Hambat Antibakteri *Shigella dysentri* Ekstrak Etanol UAE

Perlakuan	**Daya hambat bakteri (mm)**			
	Perlakuan 1	**Perlakuan 2**	**Perlakuan 3**	**Rata – rata**
Kontrol + (Disk Tetrasiklin)	23,9 mm	22,9 mm	22,9 mm	23,23 mm
Kontrol – (DMSO)	0 mm	0 mm	0 mm	0 mm
Konsentrasi 100%	2,4 mm	7,7 mm	4,4 mm	4,83 mm

Tabel 4.12 Hasil pengukuran Daya Hambat Antibakteri *Shigella dysentri* Ekstrak NADES

Perlakuan	**Daya hambat bakteri (mm)**			
	Perlakuan 1	**Perlakuan 2**	**Perlakuan 3**	**Rata – rata**
Kontrol + (Disk Tetrasiklin)	21,8 mm	22,7 mm	24,3 mm	22,93 mm
Kontrol – (DMSO)	0 mm	0 mm	0 mm	0 mm
Konsentrasi 100%	3,5 mm	3,45 mm	4,05 mm	3,66 mm

Lampiran 18. Hasil Uji Aktivitas Antibakteri

Tabel 4.13 Hasil pengukuran Daya Hambat Antibakteri

Bacillus cereus Ekstrak Refluks

Perlakuan	**Daya hambat bakteri (mm)**			
	Perlakuan 1	**Perlakuan 2**	**Perlakuan 3**	**Rata – rata**
Kontrol + (Disk Tetrasiklin)	24,2 mm	22,4 mm	26,3 mm	24,3 mm
Kontrol – (DMSO)	0 mm	0 mm	0 mm	0 mm
Konsentrasi 100%	0 mm	0 mm	0 mm	0 mm

Tabel 4.14 Hasil pengukuran Daya Hambat Antibakteri

Bacillus cereus Ekstrak Etanol UAE

Perlakuan	**Daya hambat bakteri (mm)**			
	Perlakuan 1	**Perlakuan 2**	**Perlakuan 3**	**Rata – rata**
Kontrol + (Disk Tetrasiklin)	22,9 mm	22,9 mm	23,9 mm	23,23 mm
Kontrol – (DMSO)	0 mm	0 mm	0 mm	0 mm
Konsentrasi 100%	0 mm	0 mm	0,9 mm	0,3 mm

Tabel 4.15 1 Hasil pengukuran Daya Hambat Antibakteri

Bacillus cereus Ekstrak NADES

Perlakuan	**Daya hambat bakteri (mm)**			
	Perlakuan 1	**Perlakuan 2**	**Perlakuan 3**	**Rata – rata**
Kontrol + (Disk Tetrasiklin)	25,7 mm	26,7 mm	23,0 mm	25,13 mm
Kontrol – (DMSO)	0 mm	0 mm	0 mm	0 mm
Konsentrasi 100%	2,97 mm	3,07 mm	8,67 mm	4,90 mm

Lampiran 19. Perhitungan Media

Perhitungan Media SSA	**Perhitungan Media TSIA**
Diketahui: Cawan petri : 15 ml Ketentuan SSA : 63/1000 ml Jumlah yang diperlukan: 2 cawan petri untuk media datar Penyelesaian: 15 ml x 2 cawan petri = 30 ml Total aquadest 30 ml dilebihkan menjadi 32 ml Maka, banyaknya media yang dibutuhkan adalah 63g : 1000 x 32 ml : 2,016 g Jadi, 2,016 gram media SSA dilarutkan dengan 32 ml aquadest	Diketahui: Tabung : 5 ml Ketentuan TSIA : 64/1000 ml Jumlah yang diperlukan: 2 tabung reaksi untuk media miring Penyelesaian: 5 ml x 2 tabung reaksi = 10 ml Total aquadest 10 ml dilebihkan menjadi 12 ml Maka, banyaknya media yang dibutuhkan adalah 64,52 g : 1000 x 12 ml : 0,774 g Jadi, 0,774 gram media TSIA dilarutkan dengan 12 ml aquadest

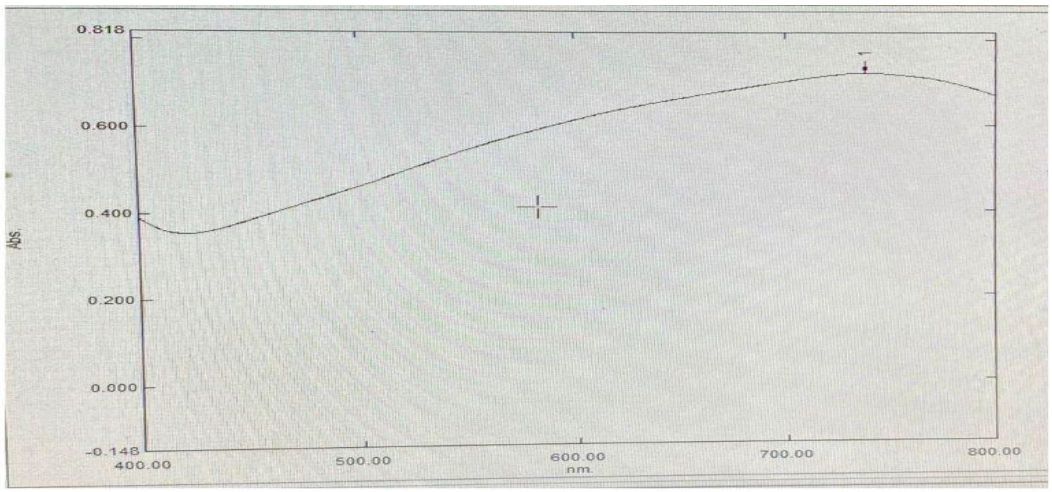
Lampiran 20. Perhitungan Media

Perhitungan Media NA	**Perhitungan Media MHA**
Diketahui: Cawan petri : 15 ml Ketentuan NA : 28/1000 ml Jumlah yang diperlukan: 2 cawan petri untuk media datar Penyelesaian: 15 ml x 2 cawan petri = 30 ml Total aquadest 30 ml dilebihkan menjadi 32 ml Maka, banyaknya media yang dibutuhkan adalah 28g : 1000 x 32 ml : 0,896 g Jadi, 0,896 gram media NA dilarutkan dengan 32 ml aquadest	Diketahui: Cawan petri : 15 ml Ketentuan MHA : 38/1000 ml Jumlah yang diperlukan: 3 cawan petri untuk media datar Penyelesaian: 15 ml x 3 tabung reaksi = 45 ml Total aquadest 45 ml dilebihkan menjadi 50 ml Maka, banyaknya media yang dibutuhkan adalah 38g : 1000 x 50 ml : 1,9 g Jadi, 1,9 gram media MHA dilarutkan dengan 50 ml aquadest

Lampiran 21. Perhitungan Media

Perhitungan Media MHB
Diketahui: Tabung Reaksi : 10 ml Ketentuan MHB : 21g/1000 ml Jumlah yang diperlukan: 1 tabung reaksi untuk media cair Penyelesaian: 10 ml x 1 tabung reaksi = 10 ml Total aquadest 30 ml dilebihkan menjadi 10 ml Maka, banyaknya media yang dibutuhkan adalah 21g : 1000 x 10 ml : 210 mg Jadi, 210 mg media MHB dilarutkan dengan 10 ml aquadest

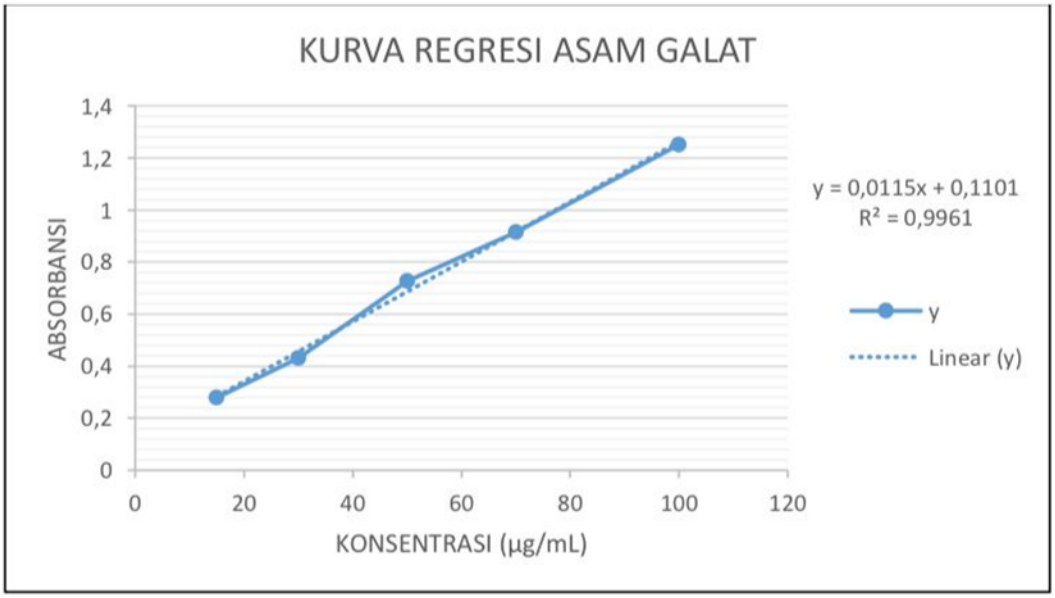
Lampiran 22. Spektrum Panjang Gelombang Maksimum Asam Galat



738 nm

Lampiran 23. Kurva Regresi Asam Galat

Larutan Standar	Konsentrasi	Absorbansi
Asam Galat	15 PPM	0,279
	30 PPM	0,432
	50 PPM	0,726
	70 PPM	0,914
	100 PPM	1,25



Lampiran 24. Data Kadar Fenol Total

Ekstrak			Absorbansi	x (µg/mL)	X (mg/mL)	mg EAG/g simplisia	Rata-rata	SD	% RSD
KONVENSIONAL UAE		Replikasi 1	0.871	66.165	0.066165	66.165	66.252	0.0870	0.1313
		Replikasi 2	0.873	66.339	0.066339	66.339			
		Replikasi 3	0.872	66.252	0.066252	66.252			
KONVENSIONAL REFLUKS	200 PPM	Replikasi 1	0.913	69.817	0.069817	58,367	58,561	0.8234	0.4702
		Replikasi 2	0.914	69.904	0.069904	58,440			
		Replikasi 3	0.92	70.426	0.070426	58,876			
NADES UAE	1 : 1	Replikasi 1	0,910	69.557	0.069557	69.557	69.933	0.3921	0.5607
		Replikasi 2	0,919	70.339	0.070339	70.339			
		Replikasi 3	0,914	69.904	0.069904	69.904			
	1 : 2	Replikasi 1	0,584	41.209	0.041209	41.209	41.354	0.3292	0.7961
		Replikasi 2	0,583	41.122	0.041122	41.122			
		Replikasi 3	0,590	41.730	0.041730	41.730			
	2 : 1	Replikasi 1	0,789	59.035	0.059035	59.035	59.238	0.2795	0.4719
		Replikasi 2	0,795	59.557	0.059557	59.557			
		Replikasi 3	0,790	59.122	0.059122	59.122			
	1 : 3	Replikasi 1	0,941	72.252	0.072252	72.252	72.774	0.5217	0.7169
		Replikasi 2	0,947	72.774	0.072774	72.774			
		Replikasi 3	0,953	73.296	0.073296	73.296			
	3 : 1	Replikasi 1	0,689	50.339	0.050339	50.339	51.180	0.8265	1.6148
		Replikasi 2	0,699	51.209	0.051209	51.209			
		Replikasi 3	0,708	51.991	0.051991	51.991			

Lampiran 25. Perhitungan Kadar Fenol Total

1. x (ug/mL)

y = a + bx

y = 0,1101 + 0,0115x

$x = \frac{y-0,1101}{0,0115}$

Konvensional UAE (1) - Konvensional UAE (2) - Konvensional UAE (3)

$x = \frac{0,871-0,1101}{0,0115}$ $x = \frac{0,873-0,1101}{0,0115}$ $x = \frac{0,872-0,1101}{0,0115}$

x = 66,165 x = 66,339 x = 66,252

Konvensional Refluks 1 - Konvensional Refluks 2 - Konvensional Refluks 3

$x = \frac{0,913-0,1101}{0,0115}$ $x = \frac{0,914-0,1101}{0,0115}$ $x = \frac{0,920-0,1101}{0,0115}$

x = 69,817 x = 69,904 x = 70,426

NADES UAE R1 (1:1) - NADES UAE R2 (1:1) - NADES UAE R3 (1:1)

$x = \frac{0,910-0,1101}{0,0115}$ $x = \frac{0,919-0,1101}{0,0115}$ $x = \frac{0,914-0,1101}{0,0115}$

x = 69,557 x = 70,339 x = 69,904

NADES UAE R1 (1:2) - NADES UAE R2 (1:2) - NADES UAE R3 (1:2)

$x = \frac{0,584-0,1101}{0,0115}$ $x = \frac{0,583-0,1101}{0,0115}$ $x = \frac{0,590-0,1101}{0,0115}$

x = 41,209 x = 41,122 x = 41,730

NADES UAE R1 (2:1) - NADES UAE R2 (2:1) - NADES UAE R3 (2:1)

$x = \frac{0,789-0,1101}{0,0115}$ $x = \frac{0,795-0,1101}{0,0115}$ $x = \frac{0,790-0,1101}{0,0115}$

x = 59,035 x = 59,557 x = 59,122

NADES UAE R1 (1:3) - NADES UAE R2 (1:3) - NADES UAE R3 (1:3)

$x = \frac{0,941-0,1101}{0,0115}$ $x = \frac{0,947-0,1101}{0,0115}$ $x = \frac{0,953-0,1101}{0,0115}$

x = 72,252 x = 72,774 x = 73,296

NADES UAE R1 (3:1) - NADES UAE R2 (3:1) - NADES UAE R3 (3:1)

$x = \frac{0,689-0,1101}{0,0115}$ $x = \frac{0,699-0,1101}{0,0115}$ $x = \frac{0,708-0,1101}{0,0115}$

x = 50,339 x = 51,209 x = 51,991

$X(mg/mL) = \frac{\mu g/mL}{1000}$

- mg EAG/g simplisia

Konvensional UAE = $\frac{c.V.Fp}{m} = \frac{0,0661.40.50}{2}$ = 66,252 mg EAG/g simplisia

Konvensional Refluks 200 ppm = $\frac{c.V.Fp}{m} = \frac{0,0698.40.50}{2}$ = 175,123 mg EAG/g simplisia

= 175,123 x 1,672 / 5 = 58,561mg EAG/g simplisia

NADES 1:1 = $\frac{c.V.Fp}{m} = \frac{0,0695.40.50}{2}$ = 69,933 mg EAG/g simplisia

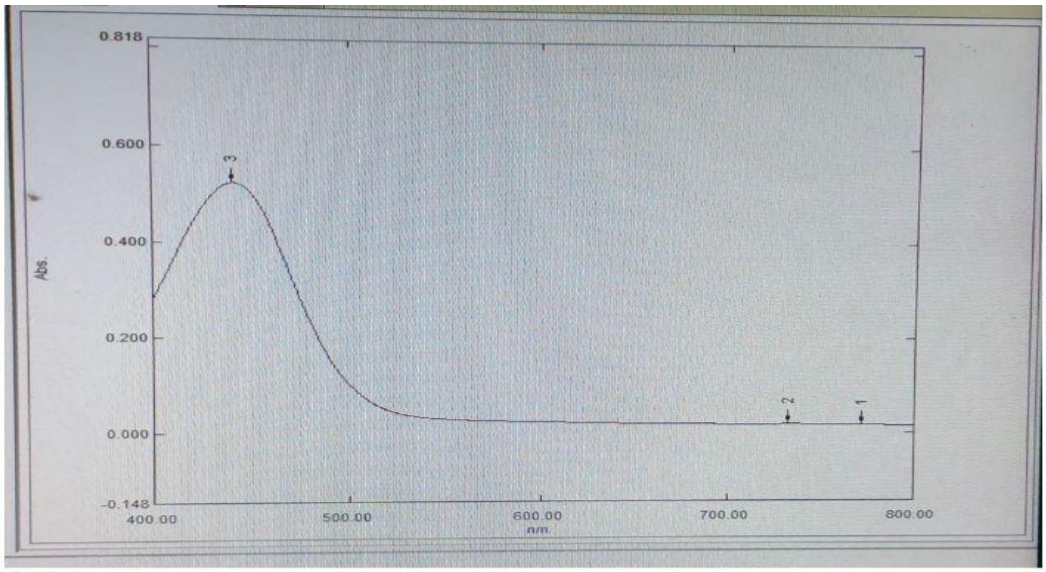
NADES 1:2 = $\frac{c.V.Fp}{m} = \frac{0,0412.40.50}{2}$ = 41,353 mg EAG/g simplisia

NADES 1:3 = $\frac{c.V.Fp}{m} = \frac{0,0722.40.50}{2}$ = 72,773 mg EAG/g simplisia

NADES 2:1 = $\frac{c.V.Fp}{m} = \frac{0,0590.40.50}{2}$ = 59,237 mg EAG/g simplisia

NADES 3:1 = $\frac{c.V.Fp}{m} = \frac{0,0503.40.50}{2}$ = 51,1779 mg EAG/g simplisia

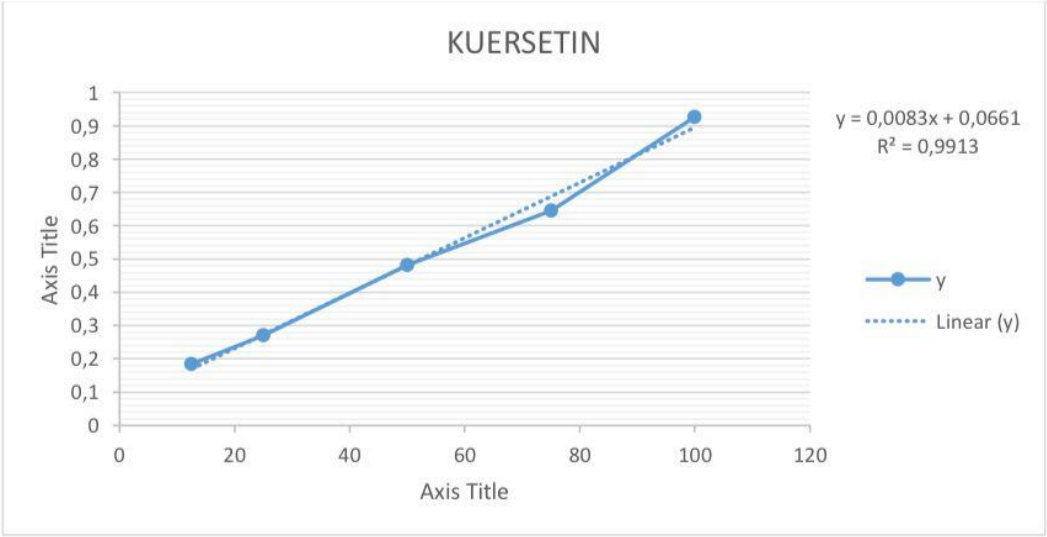
Lampiran 26. Spektrum Panjang Gelombang Maksimum Kuersetin



440,5 nm

Lampiran 27. Kurva Regresi Kuersettin

Larutan Standar	Konsentrasi	Absorbansi
Kuersetin	12,5 PPM	0,185
	25 PPM	0,270
	50 PPM	0,481
	75 PPM	0,645
	100 PPM	0,927



Lampiran 28. Data Kadar Flavonoid Total

Ekstrak			Absorbansi	x (µg/mL)	X (mg/mL)	mg EK/g simplisia	Rata-rata	SD	% RSD
KONVENSIONAL UAE		Replikasi 1	0.285	26.373	0.026373	2.637	2.593	0.0423	1.6317
		Replikasi 2	0.278	25.530	0.025530	2.553			
		Replikasi 3	0.281	25.892	0.025892	2.589			
KONVENSIONAL REFLUKS	1000 PPM	Replikasi 1	0.167	12.157	0.012157	4,863	1,674	0.3614	2.8874
		Replikasi 2	0.170	12.518	0.012518	5,007			
		Replikasi 3	0.173	12.880	0.012880	5,152			
NADES UAE	1 : 1	Replikasi 1	0.345	33.602	0.033602	3.360	3.312	0.0417	1.2601
		Replikasi 2	0.339	32.880	0.032880	3.288			
		Replikasi 3	0.339	32.880	0.032880	3.288			
	1 : 2	Replikasi 1	0.289	26.855	0.026855	2.686	2.633	0.1010	3.8370
		Replikasi 2	0.290	26.976	0.026976	2.698			
		Replikasi 3	0.275	25.169	0.025169	2.517			
	2 : 1	Replikasi 1	0.263	23.723	0.023723	2.372	2.344	0.0251	1.0699
		Replikasi 2	0.260	23.361	0.023361	2.336			
		Replikasi 3	0.259	23.241	0.023241	2.324			
	1 : 3	Replikasi 1	0.443	45.410	0.045410	4.541	4.441	0.0872	1.9628
		Replikasi 2	0.431	43.964	0.043964	4.396			
		Replikasi 3	0.430	43.843	0.043843	4.384			
	3 : 1	Replikasi 1	0.268	24.325	0.024325	2.433	2.348	0.0790	3.3645
		Replikasi 2	0.260	23.361	0.023361	2.336			
		Replikasi 3	0.255	22.759	0.022759	2.276			

Lampiran 29. Perhitungan Kadar Flavonoid Total

2. (ug/mL)

   y = a + bx

   y = 0,0661 + 0,0083x

   $x = \frac{y-0,0661}{0,0083}$

Konvensional UAE (1) - Konvensional UAE (2) - Konvensional UAE (3)

$x = \frac{0,285-0,0661}{0,0083}$ $x = \frac{0,278-0,0661}{0,0083}$ $x = \frac{0,281-0,0661}{0,0083}$

x = 26,373 x = 25,530 x = 25,892

Refluks 1000 ppm 1 - Refluks 1000 ppm 2 - Refluks 1000 ppm 3

$x = \frac{0,167-0,0661}{0,0083}$ $x = \frac{0,170-0,0661}{0,0083}$ $x = \frac{0,173-0,0661}{0,0083}$

x = 12,157 x = 12,518 x = 12,880

Refluks 2000 ppm 1 - Refluks 2000 ppm 2 - Refluks 2000 ppm 3

$x = \frac{0,243-0,0661}{0,0083}$ $x = \frac{0,246-0,0661}{0,0083}$ $x = \frac{0,251-0,0661}{0,0083}$

x = 21,313 x = 21,675 x = 22,277

NADES UAE R1 (1:1) - NADES UAE R2 (1:1) - NADES UAE R3 (1:1)

$x = \frac{0,345-0,0661}{0,0083}$ $x = \frac{0,339-0,0661}{0,0083}$ $x = \frac{0,339-0,0661}{0,0083}$

x = 33,602 x = 32,880 x = 32,880

NADES UAE R1 (1:2) - NADES UAE R2 (1:2) - NADES UAE R3 (1:2)

$x = \frac{0,289-0,0661}{0,0083}$ $x = \frac{0,290-0,0661}{0,0083}$ $x = \frac{0,275-0,0661}{0,0083}$

x = 26,855 x = 26,976 x = 25,169

NADES UAE R1 (2:1) - NADES UAE R2 (2:1) - NADES UAE R3 (2:1)

$x = \frac{0,263-0,0661}{0,0083}$ $x = \frac{0,260-0,0661}{0,0083}$ $x = \frac{0,259-0,0661}{0,0083}$

x = 23,723 x = 23,361 x = 23,241

NADES UAE R1 (1:3) - NADES UAE R2 (1:3) - NADES UAE R3 (1:3)

$x = \frac{0,443-0,0661}{0,0083}$ $x = \frac{0,431-0,0661}{0,0083}$ $x = \frac{0,430-0,0661}{0,0083}$

x = 45,410 x = 43,964 x = 43,843

NADES UAE R1 (3:1) - NADES UAE R2 (3:1) - NADES UAE R3 (3:1)

$x = \frac{0,268-0,0661}{0,0083}$ $x = \frac{0,260-0,0661}{0,0083}$ $x = \frac{0,255-0,0661}{0,0083}$

x = 24,325 x = 23,361 x = 22,759

X(mg/mL) = $\frac{\mu g/mL}{1000}$

- mg EK/g simplisia

Konvensional UAE = $\frac{c.V.Fp}{m} = \frac{0{,}0263.40.5}{2}$ = 2,593 mg EK/g simplisia

Konvensional Refluks 1000 ppm = $\frac{c.V.Fp}{m} = \frac{0{,}0121.25.8}{0{,}2}$ = 12,518 mg EK/g simplisia

$= \frac{12{,}518.1{,}672}{5}$ = 4,186 mg EK/g simplisia

Konvensional Refluks 2000 ppm = $\frac{c.V.Fp}{m} = \frac{0{,}0213.25.4}{0{,}2}$ = 10,878 mg EK/g simplisia

$= \frac{10{,}878.1{,}672}{5}$ = 3,637 mg EK/g simplisia

NADES 1:1 = $\frac{c.V.Fp}{m} = \frac{0{,}0336.40.5}{2}$ = 3,312 mg EK/g simplisia

NADES 1:2 = $\frac{c.V.Fp}{m} = \frac{0{,}0268.40.5}{2}$ = 2,633 mg EK/g simplisia

NADES 1:3 = $\frac{c.V.Fp}{m} = \frac{0{,}0722.40.5}{2}$ = 4,441 mg EK/g simplisia

NADES 2:1 = $\frac{c.V.Fp}{m} = \frac{0{,}0590.40.5}{2}$ = 2,344 mg EK/g simplisia

NADES 3:1 = $\frac{c.V.Fp}{m} = \frac{0{,}0503.40.5}{2}$ = 2,348 mg EK/g simplisia

Lampiran 30. Pengenceran Ekstrak Daun Matoa

1). 20% = V1 . C1 = V2.C2

V1.100% = 5 ml . 20%

V1 = $\frac{100\%}{100}$ = 1 ml ekstrak (+ aquadest 4ml)

2). 30% = V1 . C1 = V2.C2

V1.100% = 5 ml . 30%

V1= $\frac{150\%}{100}$ = 1,5 ml ekstrak (+ aquadest 3,5ml)

3). 50x = V1.C1 = V2.C2

V1.100% = 5 ml . 50%

V1= $\frac{250\%}{100}$ = 2,5 ml ekstrak (+ aquadest 2,5ml)

4). 100x = V1.C1=V2.C2

V1.100% = 5 ml . 100%

V1= $\frac{500\%}{100}$ = 5 ml ekstrak

Lampiran 31. Perhitungan parameter non spesifik dan spesifik

1. Susut Pengeringan

Berat krus kosong (a) : 31,930 g

Berat krus + simplisia sebelum dipanaskan (b) : 33,935 g

Berat krus + simplisia setelah dipanaskan (c) : 33,765 g

% Susut Pengeringan $= \frac{(B-A)-(C-A)}{(B-A)}$ X 100%

$= \frac{(33,935-31,930)-(33,765-31,930)}{(33,935-31,930)}$ X 100%

$= \frac{2,005-1,835}{2,005}$ X 100%

= 8,47%

2. Kadar air

Bobot simplisia awal (p) = 2,005 g

Bobot cawan + simplisia setelah kering (q) = 29,330 g

Bobot cawan kosong (r) = 27,470 g

% Kadar Air $= \frac{p-(q-r)}{p}$ X 100%

$= \frac{2,005-(29,330-27,470)}{2,005}$ X 100%

= 7,23%

3. Kadar abu total

Berat abu sisa pijar (a) = 0,178 g

Berat simplisia (b) = 2 g

% Kadar Abu Total = $\frac{a}{b}$ x 100%

= $\frac{0,178}{2000}$ X 100%

= 8,9%

4. Kadar abu tidak larut asam

Berat abu sisa pijar (a) = 0,044 g

Berat simplisia (b) = 2 g

% Kadar abu tidak larut asam = $\frac{a}{b}$ X 100%

= $\frac{0,044}{2000}$ X 100%

= 2,2 %

5. Kadar sari larut air

Berat sari (a) = 0,176 g

Berat sampel (b) = 5,011 g

% Kadar sari larut air = $\frac{a}{b}$ X 100%

= $\frac{0,176}{5,011}$ X $\frac{100}{20}$ X 100

$= \frac{1,760}{100,22}$

= 17,56%

6. Kadar sari larut etanol

Berat sari (a) = 0,26 g

Berat sampel (b) = 5,012 g

% Kadar sari larut etanol = $\frac{a}{b}$ X 100%

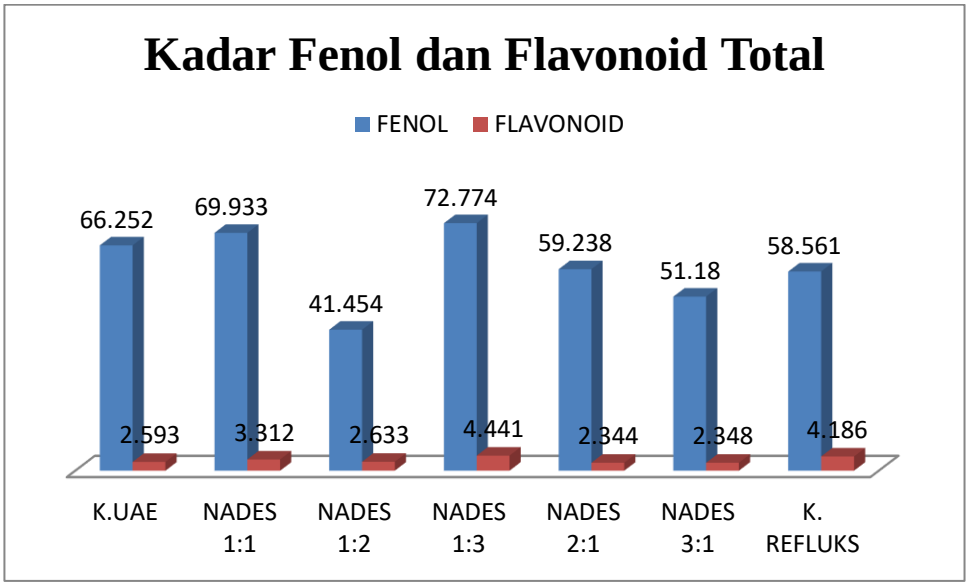
$= \frac{0,26}{5,012} \text{ X } \frac{100}{20} \text{ X } 100$

$= \frac{2,600}{100,24}$

= 25,93%

Lampiran 32. Diagram Fenol dan Flavonoid Total

	FENOL	FLAVONOID
K.UAE	66.252	2.593
NADES 1:1	69.933	3.312
NADES 1:2	41.454	2.633
NADES 1:3	72.774	4.441
NADES 2:1	59.238	2.344
NADES 3:1	51.18	2.348
K. REFLUKS	58,561	4.186



Lampiran 33. Hasil Analisa Data Uji Aktivitas Antibakteri

1. Shigella dysentri

Tujuan	:	Mengetahui ada tidaknya perbedaan daya hambat bakteri *Shigella dysentri* yang signifikan antara ekstrak konvensional refluks, UAE, ekstrak NADES
Hipotesis	:	Ho : Tidak terdapat perbedaan yang signifikan daya hambat bakteri *Shigella dysentri* antara ekstrak konvensional refluks, UAE, ekstrak NADES
		Ha : terdapat perbedaan yang signifikan daya hambat bakteri *Shigella dysentri* antara ekstrak konvensional refluks, UAE, ekstrak NADES
α	:	0,05
Kriteria	:	Ho ditolak jika nilai signifikannya <α
Hasil	:	Nilai tidak Signifikan >α
Kesimpulan	:	Ho diterima dan Ha ditolak, tidak terdapat perbedaan yang signifikan daya hambat bakteri *Shigella dysentri* antara ekstrak konvensional refluks, UAE, ekstrak NADES

a. Uji Normalitas

Tujuan : Untuk melihat perlakuan terhadap bakteri *Shigella dysentri* terdistribusi normal / tidak

Tests of Normality

		Kolmogorov-Smirnov[a]			Shapiro-Wilk		
	Ekstrak	Statistic	df	Sig.	Statistic	df	Sig.
Shigella dysentri	ekstrak refluks	.367	3	.	.793	3	.097
	ekstrak uae	.231	3	.	.980	3	.731
	ekstrak nades	.358	3	.	.812	3	.144

Kesimpulan : **Nilai sig**. pada uji normalitas menunjukan angka **≥0,05**, Perlakuan terhadap bakteri *Shigella dysentri* terdistribusi **normal.**

b. Uji Homogenitas Levene

Tujuan : untuk melihat varian data perlakuan terhadap bakteri *Shigella dysentri* homogen / tidak

Tests of Homogeneity of Variances

		Levene Statistic	df1	df2	Sig.
Shigella dysentri	Based on Mean	3.591	2	6	.094
	Based on Median	1.617	2	6	.274
	Based on Median and with adjusted df	1.617	2	3.289	.324
	Based on trimmed mean	3.438	2	6	.101

Kesimpulan : **Nilai sig**. pada uji homogenitas menunjukan angka **≥0,05**, Berdasarkan angka tersebut maka perlakuan terhadap bakteri *Shigella dysentri* adalah **homogen.**

c. Uji One Way Anova

ANOVA

shigella

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	6.744	2	3.372	1.228	.357
Within Groups	16.480	6	2.747		
Total	23.224	8			

Kesimpulan : **Nilai sig.** pada uji *One Way Anova* menunjukan angka **≥0,01,** perlakuan terhadap bakteri *Shigella dysentri* **tidak terdapat perbedaan yang bermakna.**

2. *Bacillus cereus*

Tujuan	:	Mengetahui ada tidaknya perbedaan daya hambat bakteri *Bacillus cereus* yang signifikan antara ekstrak konvensional refluks, UAE, ekstrak NADES
Hipotesis	:	Ho : Tidak terdapat perbedaan yang signifikan daya hambat bakteri *Bacillus cereus* antara ekstrak konvensional refluks, UAE, ekstrak NADES
		Ha : terdapat perbedaan yang signifikan daya hambat bakteri *Bacillus cereus* antara ekstrak konvensional refluks, UAE, ekstrak NADES
α	:	0,05
Kriteria	:	Ho ditolak jika nilai signifikannya <α
Hasil	:	Nilai Signifikan <α
Kesimpulan	:	Ho ditolak dan Ha diterima, terdapat perbedaan yang signifikan daya hambat bakteri *Bacillus cereus* antara ekstrak konvensional refluks, UAE, ekstrak NADES

a. Uji Normalitas

Tujuan : Untuk melihat perlakuan terhadap bakteri *Bacillus cereus* terdistribusi normal / tidak

Tests of Normality

		Kolmogorov-Smirnov[a]			Shapiro-Wilk		
	ekstrak	Statistic	df	Sig.	Statistic	Df	Sig.
bacillus	ekstrak refluks	.	3	.	.	3	.
	ekstrak uae	.385	3	.	.750	3	<,001
	ekstrak nades	.380	3	.	.763	3	.029

a. Lilliefors Significance Correction

Kesimpulan : **Nilai sig**. pada uji normalitas menunjukan angka **≥0,05**,

Perlakuan terhadap bakteri *Bacillus cereus* terdistribusi **tidak normal.**

Test Statistics[a,b]

	basilus
Kruskal-Wallis H	6.720
Df	2
Asymp. Sig.	.035

Karena data tidak terdistribusi normal maka digunakan analisis non parametrik
Nilai <0,05 berkesimpulan ada perbedaan yang signifikan

Lampiran 34. One Way Annova Test

Kadar Fenol Total

Tujuan	:	Mengetahui ada tidaknya perbedaan kadar fenol total yang signifikan antara ekstrak konvensional refluks, UAE, ekstrak NADES
Hipotesis	:	Ho : Tidak terdapat perbedaan kadar fenol total yang signifikan antara ekstrak konvensional refluks, UAE, ekstrak NADES
		Ha : terdapat perbedaan kadar fenol total yang signifikan antara ekstrak konvensional refluks, UAE, ekstrak NADES
α	:	0,05
Kriteria	:	Ho ditolak jika nilai signifikannya <α
Hasil	:	Nilai Signifikan <α
Kesimpulan	:	Ho ditolak dan Ha diterima, terdapat perbedaan yang signifikan kadar fenol total antara ekstrak konvensional refluks, UAE, ekstrak NADES

Tests of Normality

		Kolmogorov-Smirnov[a]			Shapiro-Wilk		
	PELARUT	Statistic	df	Sig.	Statistic	df	Sig.
KFT	Konvensional UAE	.175	3	.	1.000	3	1.000
	NADES 1:1	.197	3	.	.996	3	.876
	NADES 1:2	.337	3	.	.855	3	.253
	NADES 2:1	.328	3	.	.871	3	.298
	NADES 1:3	.175	3	.	1.000	3	1.000
	NADES 3:1	.181	3	.	.999	3	.941
	Konvensional Refluks	.337	3	.	.855	3	.254

Data terdistribusi normal jika nilai nya >0,05

Tests of Homogeneity of Variances

		Levene Statistic	df1	df2	Sig.
KFT	Based on Mean	1.304	6	14	.318
	Based on Median	.945	6	14	.495
	Based on Median and with adjusted df	.945	6	8.337	.512
	Based on trimmed mean	1.286	6	14	.325

Data homogen jika nilainya >0,05

ANOVA

KFT

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	2186.992	6	364.499	1850.815	<,001
Within Groups	2.757	14	.197		
Total	2189.749	20			

Data ada perbedaan yang signifikan jika nilai<0,05

Kadar Flavonoid Total

Tujuan	:	Mengetahui ada tidaknya perbedaan kadar flavonoid total yang signifikan antara ekstrak konvensional refluks, UAE, ekstrak NADES
Hipotesis	:	Ho : Tidak terdapat perbedaan kadar flavonoid total yang signifikan antara ekstrak konvensional refluks, UAE, ekstrak NADES
		Ha : terdapat perbedaan kadar flavonoid total yang signifikan antara ekstrak konvensional refluks, UAE, ekstrak NADES
α	:	0,05
Kriteria	:	Ho ditolak jika nilai signifikannya <α
Hasil	:	Nilai Signifikan <α
Kesimpulan	:	Ho ditolak dan Ha diterima, terdapat perbedaan yang signifikan kadar flavonoid total antara ekstrak konvensional refluks, UAE, ekstrak NADES

Tests of Normality

		Kolmogorov-Smirnov[a]			Shapiro-Wilk		
	PELARUT	Statistic	df	Sig.	Statistic	df	Sig.
KFLT	Konvensional UAE	.204	3	.	.993	3	.843
	NADES 1:1	.385	3	.	.750	3	<,001
	NADES 1:2	.364	3	.	.799	3	.113
	NADES 2:1	.292	3	.	.923	3	.463
	NADES 1:3	.361	3	.	.807	3	.131
	NADES 3:1	.229	3	.	.982	3	.742
	Konvensional Refluks	.175	3	.	1.000	3	1.000

Data terdistribusi normal jika nilai nya >0,05

Tests of Homogeneity of Variances

		Levene Statistic	df1	df2	Sig.
KFLT	Based on Mean	1.429	6	14	.272
	Based on Median	.440	6	14	.840
	Based on Median and with adjusted df	.440	6	8.330	.834
	Based on trimmed mean	1.337	6	14	.305

Data homogen jika nilainya >0,05

ANOVA

KFLT

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	13.885	6	2.314	377.589	<,001
Within Groups	.086	14	.006		
Total	13.971	20			

Data ada perbedaan yang signifikan jika nilai<0,05

Lampiran 35. Pearson Correlation Test

Korelasi Kadar Fenol Total dan Daya Hambat bakteri *Shigella dysentri*

Tujuan	:	Mengetahui korelasi kadar fenol total terhadap aktivitas daya hambat bakteri *Shigella dysentri*
Hipotesis	:	Ho : Tidak terdapat korelasi kadar fenol total terhadap aktivitas daya hambat bakteri *Shigella dysentri*
		Ha : terdapat korelasi kadar fenol total terhadap aktivitas daya hambat bakteri *Shigella dysentri*
α	:	0,05
Kriteria	:	Ho ditolak jika nilai signifikannya <α
Hasil	:	Nilai Signifikan >α
Kesimpulan	:	Ho diterima dan Ha ditolak, tidak terdapat hubunan korelasi antara kadar fenol total dan aktivitas daya hambat *Shigella dysentri*

One-Sample Kolmogorov-Smirnov Test

			KFT	*shigela*
N			9	9
Normal Parameters[a,b]	Mean		65.8623	4.7611
	Std. Deviation		6.16856	1.70382
Most Extreme Differences	Absolute		.205	.193
	Positive		.205	.193
	Negative		-.186	-.150
Test Statistic			.205	.193
Asymp. Sig. (2-tailed)[c]			.200	.200
Monte Carlo Sig. (2-tailed)[e]	Sig.		.340	.432
	99% Confidence Interval	Lower Bound	.328	.419
		Upper Bound	.352	.445

Nilai lebih>0,05 maka terdistribusi normal

Correlations

		KFT	*Shigela*
KFT	Pearson Correlation	1	-.524
	Sig. (2-tailed)		.148
	N	9	9
Shigela	Pearson Correlation	-.524	1
	Sig. (2-tailed)	.148	
	N	9	9

Jika nilai <0,05 maka ada perbedaan yang signifikan

Korelasi kadar Flavonoid Total dan Daya Hambat Bakteri *Shigella dysentri*

Tujuan	:	Mengetahui korelasi kadar flavonoid total terhadap aktivitas daya hambat bakteri *Shigella dysentri*
Hipotesis	:	Ho : Tidak terdapat korelasi kadar flavonoid total terhadap aktivitas daya hambat bakteri *Shigella dysentri*
		Ha : terdapat korelasi kadar flavonoid total terhadap aktivitas daya hambat bakteri *Shigella dysentri*
α	:	0,05
Kriteria	:	Ho ditolak jika nilai signifikannya <α
Hasil	:	Nilai Signifikan >α
Kesimpulan	:	Ho diterima dan Ha ditolak, tidak terdapat hubungan korelasi antara kadar flavonid total dan aktivitas daya hambat *Shigella dysentri*

One-Sample Kolmogorov-Smirnov Test

			KFLT	*shigela*
N			9	9
Normal Parameters[a,b]	Mean		3.7398	4.7611
	Std. Deviation		.87056	1.70382
Most Extreme Differences	Absolute		.312	.193
	Positive		.231	.193
	Negative		-.312	-.150
Test Statistic			.312	.193
Asymp. Sig. (2-tailed)[c]			.012	.200
Monte Carlo Sig. (2-tailed)[d]	Sig.		.012	.426
	99% Confidence Interval	Lower Bound	.009	.413
		Upper Bound	.015	.439

Data terdistribusi normal jika nilai sig >0,05

Correlations

		KFT	*shigela*
KFT	Pearson Correlation	1	-.119
	Sig. (2-tailed)		.760
	N	9	9
shigela	Pearson Correlation	-.119	1
	Sig. (2-tailed)	.760	
	N	9	9

Terdapat korelasi jika nilai sig <0,05

Korelasi Kadar Fenol Total dan Daya Hambat Bakteri *Bacillus cereus*

Tujuan	:	Mengetahui korelasi kadar fenol total terhadap aktivitas daya hambat bakteri *Bacillus cereus*
Hipotesis	:	Ho : Tidak terdapat korelasi kadar fenol total terhadap aktivitas daya hambat bakteri *Bacillus cereus*
		Ha : terdapat korelasi kadar fenol total terhadap aktivitas daya hambat bakteri *Bacillus cereus*
α	:	0,05
Kriteria	:	Ho ditolak jika nilai signifikannya <α
Hasil	:	Nilai Signifikan <α
Kesimpulan	:	Ho ditolak dan Ha diterima, terdapat hubungan korelasi antara kadar fenol total dan aktivitas daya hambat *Bacillus cereus*

One-Sample Kolmogorov-Smirnov Test

			KFT	*B. Cereus*
N			9	9
Normal Parameters[a,b]	Mean		65.8623	1.7344
	Std. Deviation		6.16856	2.89720
Most Extreme Differences	Absolute		.205	.281
	Positive		.205	.281
	Negative		-.186	-.275
Test Statistic			.205	.281
Asymp. Sig. (2-tailed)[c]			.200	.039
Monte Carlo Sig. (2-tailed)[e]	Sig.		.339	.040
	99% Confidence Interval	Lower Bound	.327	.035
		Upper Bound	.351	.045

Data terdistribusi normal jika nilai sig >0,05

Correlations

		KFT	*B. Cereus*
KFT	Pearson Correlation	1	.734*
	Sig. (2-tailed)		.024
	N	9	9
basilus	Pearson Correlation	.734*	1
	Sig. (2-tailed)	.024	
	N	9	9

Terdapat korelasi jika nilai sig <0,05

Korelasi Kadar Flavonoid Total dan Daya Hambat Bakteri *Bacillus cereus*

Tujuan	:	Mengetahui korelasi kadar flavonoid total terhadap aktivitas daya hambat bakteri *Bacillus cereus*
Hipotesis	:	Ho : Tidak terdapat korelasi kadar flavonoid total terhadap aktivitas daya hambat bakteri *Bacillus cereus*
		Ha : terdapat korelasi kadar flavonoid total terhadap aktivitas daya hambat bakteri *Bacillus cereus*
α	:	0,05
Kriteria	:	Ho ditolak jika nilai signifikannya <α
Hasil	:	Nilai Signifikan >α
Kesimpulan	:	Ho diterima dan Ha ditolak, tidak terdapat hubungan korelasi antara kadar flavonid total dan aktivitas daya hambat *Bacillus cereus*

One-Sample Kolmogorov-Smirnov Test

			KFLT	*B. cereus*
N			9	9
Normal Parameters[a,b]	Mean		3.7398	1.7344
	Std. Deviation		.87056	2.89720
Most Extreme Differences	Absolute		.312	.281
	Positive		.231	.281
	Negative		-.312	-.275
Test Statistic			.312	.281
Asymp. Sig. (2-tailed)[c]			.012	.039
Monte Carlo Sig. (2-tailed)[d]	Sig.		.014	.039
	99% Confidence Interval	Lower Bound	.011	.034
		Upper Bound	.017	.044

Data terdistribusi normal jika nilai sig >0,05

Correlations

			KFLT	*B. cereus*
	KFLT	Correlation Coefficient	1.000	.621
		Sig. (2-tailed)	.	.074
		N	9	9
	basilus	Correlation Coefficient	.621	1.000
		Sig. (2-tailed)	.074	.
		N	9	9

Terdapat korelasi jika nilai sig <0,05