

ABSTRACT
(LITERATURE REVIEW)

**ANALISIS PENETAPAN KADAR FLAVONOID PADA BUAH-BUAHAN
MENGUNAKAN METODE SPEKTROFOTOMETRI UV-VIS**

Devina Ariyani

Flavonoids are secondary metabolites of polyphenols, consisting of 15 carbon atoms which are commonly distributed in plants and have many functions. To determine the presence of flavonoid compounds in fruit, extracts can be taken first. Extraction can be done by maceration method. In addition to maceration, fruit can also be extracted using soxhletation method., but it is rarely used. To determine the levels of flavonoids using the UV-Vis spectrophotometry method. Spectrophotometer is a measurement of the wavelength and intensity of ultraviolet and visible light absorbed by the sample.

In this study there are several different extraction methods. Different extraction methods can produce different fixed grades. This is because different methods and solvents will affect the condition of the compounds in the fruit. There are some compounds that will be damaged by heating so that it can cause the levels of compounds to drop.

Based on this literature study, it can be concluded that the levels of flavonoids in fruits taken using UV-Vis spectrophotometry have the highest levels of 109,5 ppm and the lowest value of 44,1 ppm.