

ABSTRACT

DETERMINATION OF TOTAL PHENOL CONTENT OF ETHANOL 96% EXTRACT OF JAVANESE LONG PEPPER (*Piper retrofractum* Vahl.) USING 2 SIMPLICIA DRYING METHOD

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*Javanese long pepper (*Piper retrofractum* Vahl.) is a plant that grows in Indonesia, especially in Madura (Bangkalan, Sampang, Pamekasan, Sumenep). Javanese long pepper itself has benefits for the health of the body. As a traditional medicine, it can treat headaches and low blood pressure, which also has several ingredients, one of which is polyphenols. In the simplicia drying process of Javanese long pepper, two methods are used, namely method I by wind and method II by drying in the sun with pre-treatment blanching. In this study, Javanese long pepper used as a sample, and maceration was carried out. After getting the results of maceration then concentrated with a rotary evaporator, obtained a thick extract of Javanese long pepper. A standard solution of gallic acid 300 ppm was made to determine the operating time obtained at 70 minutes and a wavelength of 757 nm. Then the standard solution was made with a concentration range of 200; 300; 400; 500; 600 ppm and produces a straight line equation $y = 0.0012x + 0.0216$ with a correlation coefficient (r) = 0.9879. Determination of total phenol was replicated 3 times and the absorbance value was seen. The results of this study showed that the average total phenol content of method I was 23.6338 mg GAE/g extract, while method II was 15.6077 mg GAE/g extract.*

Keywords: *Javanese long pepper, drying, extract, phenolic content, maceration*