

ABSTRACT

PHYTOCHEMICAL SCREENING ETHANOL EXTRACT 70% ROSEMARY LEAVES (*Rosmarinus officinalis* L.)

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Indonesia is a country that has a tropical climate and is known to the world for having a fairly high soil fertility. Indonesia is also famous for being rich in nutritious plants with abundant variety and quantity. Indonesian people have long used nutritious plants as one of the efforts to improve and prevent the onset of various health problems.

One of them is Rosemary, this plant is used carefully in potions because of its intense aroma. Rosemary (*Rosmarinus officinalis* L.) is commonly known as a spice in cooking. In addition, Rosemary is also an essential oil from *Rosmarinus officinalis* is an anti-oxidant against free radicals.

Phytochemical screening was carried out with the digesti extraction method. The advantage of the way of tapping with this method is the way of workmanship and equipment used is simple. The process of extraction by the digesti method is a way of maceration with weak heating, that is, at a temperature of 40° - 50° C. The selection of solvents in this study was 70% ethanol.

In this study it was stated that 70% rosemary ethanol extract (*Rosmarinus officinalis* L.) positively contains alkaloids, flavonoids, saponins, terpenoids, and polyphenols. And negative, steroids and tannins. The suggestion in this study is that there needs to be further research on the group of secondary metabolite compounds in Rosemary extract (*Rosmarinus officinalis* L.) using qualitative methods such as Thin Layer Chromatography (KLT) to clarify the presence of positive and negative groups of compounds.

Keywords : Rosemary (*Rosmarinus officinalis* L.), digestion method, phytochemical screening, ethanol 70%