

ABSTRACT

DETERMINATION OF TOTAL PHENOL CONTENT IN ETHANOL 80% EXTRACT 80% ROSEMARY (*Rosmarinus officinalis* L.) MACERATION METHOD USING UV-Vis SPECTROPHOTOMETRY

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Rosemary (*Rosmarinus officinalis*) is widely used for medicinal purposes, reducing fever, cooking spices, aromatherapy, digestion, respiratory tract and also as an antioxidant. Seeing the many benefits of rosemary (*Rosmarinus officinalis* L), it is necessary to develop research. Therefore, this study was conducted to determine the total phenol levels contained in 80% ethanol rosemary extract (*Rosmarinus officinalis* L) maceration method using the spectrophotometry method. The ethanol extract of rosemary leaves then determines the total phenol levels using the UV-Vis spectroscopic method. The process begins with the determination of the operating time within a 5-minute interval to find the time needed. To produce maximum absorption at the 100th minute. Then a raw solution of grease acid with a concentration range of 7.5 10, 12.5 15 17.5 ppm is produced which then produces a linear regression equation $y = 0.0259x + 0.2501$ with the value of the correlation coefficient (r) 0, 9202. The sample methanol extract of rosemary leaves was then weighed with three replications to measure its absorption using the UV-Vis spectroscopic photometry method by entering the absorbance value on the linear regression equation. The results of this study showed that the average total phenol content was 11,6126 mg GAE/g of extract.

Keywords: rosemary, ethanol 80%, total phenol