

## ABSTRACT

### PHYOCHEMICAL SCREENING OF ARABIC CASCARA (*Coffea arabica* L.) ETHANOL 80%EXTRACT WITH DIGESTION EXTRACTION METHOD

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In Indonesia, the types of coffee that are most widely grown are robusta and arabica. Cascara is a by-product of dried coffee cherries. Cascara is the skin of the coffee fruit which has a strong taste. The ingredients contained in Cascara are tannin, pectin, caffeine and chlorogenic acid. The benefits of cascara are that it can ward off free radicals, protect the stomach, and is good for skin beauty. The caffeine content in cascara is 111.4 mg/L compared to the range of 400-800 mg/L in brewed coffee. So the researchers wanted to know the class of secondary metabolite compounds contained in the 80% ethanol extract of cascara arabica (*Coffea arabica* L.). The method used in this research uses digestion extraction on cascara arabica (*Coffea arabica* L.) using 80% ethanol as the solvent. The resulting filtrate is then concentrated using a rotary evaporator and then placed in an oven to produce a thick extract. Next, a phytochemical screening test was carried out with certain reagents to identify the metabolites contained in the 80% ethanol extract of cascara arabica (*Coffea arabica* L.).

The results of the phytochemical screening research on the 80% ethanol extract of cascara arabica (*Coffea arabica* L.) were positive for containing steroid compounds, terpenoids, tannins, saponins and flavonoids and negative for containing alkaloid compounds. To clarify the presence of secondary metabolites contained, further research is needed using other methods such as different extraction methods and different solvents, qualitative methods such as thin layer chromatography (TLC), and quantitative methods such as UV-Vis spectrophotometry.

**Keywords:** Cascara arabika (*Coffea arabica* L.), phytochemical screening, digestion method, secondary metabolites, ethanol 80%