

BAB 7

SIMPULAN DAN SARAN

7.1 Simpulan

Hal yang dapat disimpulkan berdasarkan penelitian adalah ekstrak buah jujube merah kering memiliki efek hepatoprotektif terhadap kadar ALT dan AST tikus wistar hepatotoksik terinduksi *acetaminophen*.

7.2 Saran

Saran untuk penelitian selanjutnya:

- a. Melakukan optimalisasi pada proses ekstraksi buah jujube merah kering.
- b. Melakukan uji efek hepatoprotektif ekstrak buah jujube merah kering dalam jangka waktu yang sama dengan penelitian ini, namun dengan dosis yang lebih tinggi untuk mengetahui dosis ekstrak yang lebih efektif.
- c. Melakukan uji efek hepatoprotektif ekstrak buah jujube merah kering dalam jangka waktu lebih pendek untuk melihat efek pemberian jangka pendek.
- d. Melakukan uji hepatotoksisitas ekstrak buah jujube merah kering.
- e. Melakukan penelitian efek hepatoprotektif ekstrak buah jujube merah kering dengan manusia sebagai sampel penelitian.
- f. Melakukan penelitian untuk eksplorasi efek atau manfaat ekstrak buah jujube merah kering yang lain selain efek hepatoprotektif.

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