

BAB 5 KESIMPULAN DAN SARAN

5.1 Kesimpulan

Dari hasil penelitian dapat ditarik beberapa kesimpulan sebagai berikut:

1. Konsentrasi etanol mempengaruhi banyaknya perolehan fenolik yang didapatkan. Etanol 70% memberikan perolehan fenolik dan flavonoid yang paling tinggi yaitu sebesar 24,95 mg GAE dan 17,12 mg RE per gram rambut jagung kering.
2. Semakin lama waktu ekstraksi, maka semakin besar perolehan fenolik dan flavonoid yang didapatkan. Akan tetapi waktu ekstraksi yang terlalu lama dapat menurunkan perolehan fenolik dan flavonoid. Hal ini mungkin disebabkan karena terdegradasinya senyawa fenolik dan flavonoid oleh cahaya dan oksigen.
3. Aktivitas antioksidan, dinyatakan dalam *percentage inhibition*, semakin meningkat seiring bertambahnya konsentrasi antioksidan.

5.2 Saran

Perlunya penelitian lebih lanjut terkait pemanfaatan rambut jagung sebagai sumber antioksidan alami yaitu isolasi senyawa-senyawa aktif rambut jagung beserta uji aktivitas masing-masing senyawa aktif sehingga dapat dipelajari senyawa manakah yang lebih dominan sebagai antioksidan.

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