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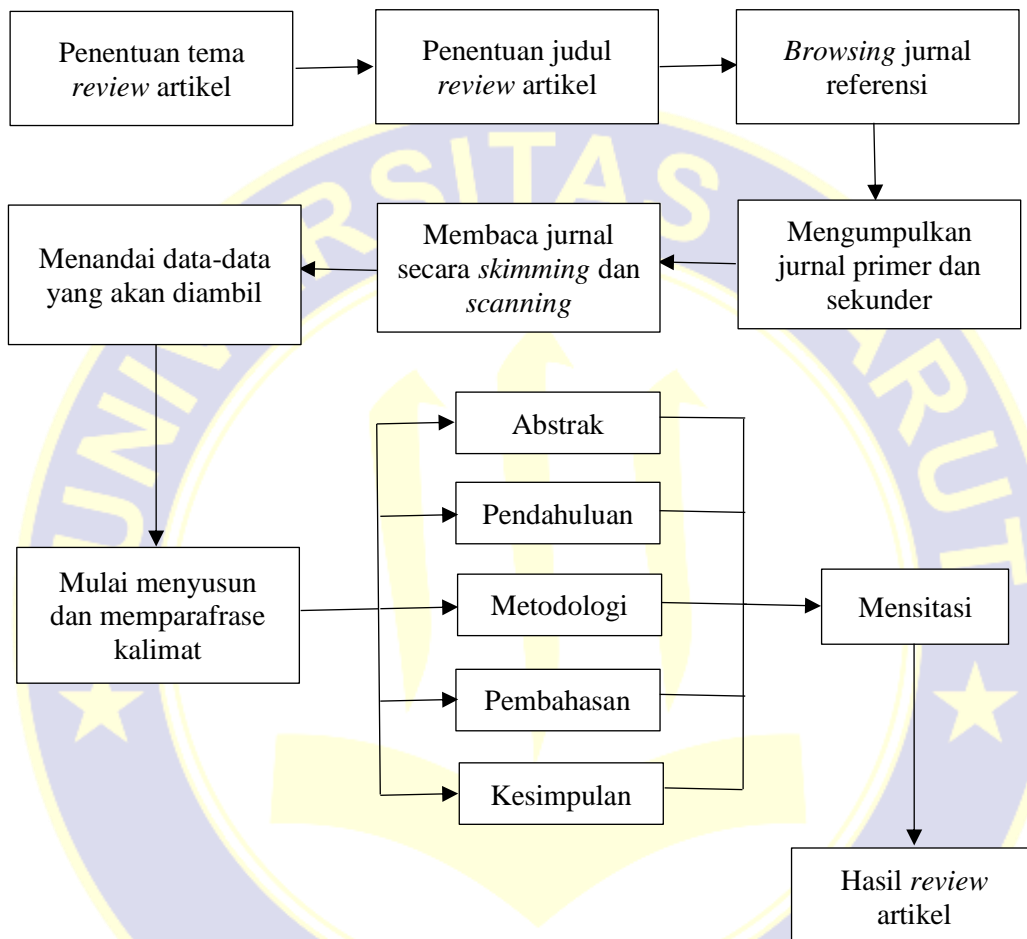
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## LAMPIRAN 1

### ALUR PEMBUATAN REVIEW ARTIKEL



**Gambar II.1** Skema alur pembuatan *review* artikel

**LAMPIRAN 2**  
**TANAMAN TEH HIJAU**



**Gambar III.1** Tanaman teh hijau (*Camellia sinensis* (L.) Kuntze)<sup>(13)</sup>

### LAMPIRAN 3

## PERBANDINGAN HASIL PENGUJIAN ANTIOKSIDAN DENGAN METODE DPPH, ABTS, FRAP, CUPRAC, DAN ORAC

**Tabel III.1**

Perbandingan Hasil Pengujian Antioksidan dengan Metode DPPH, ABTS, FRAP, CUPRAC, dan ORAC

Metode	Hasil Pengujian		Kelebihan	Kelemahan	Sumber Pustaka
	Total Fenol (mg GAE/g)	Aktivitas Antioksidan ( $\mu\text{mol TE/g}$ )			
DPPH	127,74	1138,45	Pengukuran sensitif, radikal bisa direaksikan langsung dengan antioksidan.	Hanya untuk senyawa polar, reagen harus selalu dibuat baru.	Aristizabal dkk., (2015)
ABTS	240,73	3210	Bisa digunakan untuk senyawa hidrofilik/ lipofilik, bekerja pada rentang pH luas.	Perlu dilakukan reaksi oksidasi dahulu, waktu reaksi/inkubasi pembentukan radikal lama.	Veljković dkk., (2013)
FRAP	-	1697,81	Sederhana, waktu yang diperlukan cepat.	Reaksi tidak spesifik, bekerja pada pH asam.	Lee dkk., (2014)
CUPRAC	513,4	1575,58	Pereaksi CUPRAC selektif, lebih stabil, dan bisa didapat dari pereaksi lain, bisa digunakan untuk senyawa hidrofilik/lipofilik, bekerja pada pH fisiologis.	-	Pekal dkk., (2012)

**LAMPIRAN 3  
(LANJUTAN)**

**PERBANDINGAN HASIL PENGUJIAN ANTIOKSIDAN DENGAN METODE DPPH, ABTS, FRAP,  
CUPRAC, DAN ORAC**

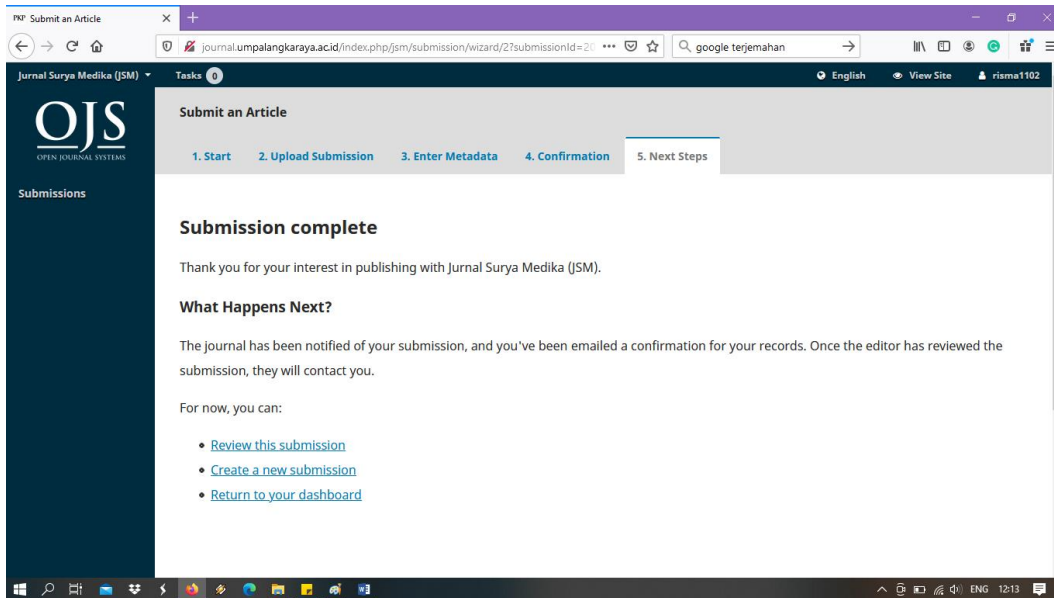
**Tabel III.1**

Perbandingan Hasil Pengujian Antioksidan dengan Metode DPPH, ABTS, FRAP, CUPRAC, dan ORAC

Metode	Hasil Pengujian		Kelebihan	Kelemahan	Sumber Pustaka
	Total Fenol (mg GAE/g)	Aktivitas Antioksidan ( $\mu\text{mol TE/g}$ )			
ORAC	127,74	1588,05	Bisa digunakan untuk senyawa hidrofilik/lipofilik, signifikan secara fisiologis.	Praktiknya sulit, sensitif terhadap penurunan suhu.	Aristizabal dkk., (2015)

## LAMPIRAN 4

### BUKTI *SUBMIT REVIEW* ARTIKEL



The screenshot displays a web browser window with the URL `journal.umpalangkaraya.ac.id/index.php/jsm/submission/wizard/2?submissionId=21`. The page title is "Submit an Article" and the breadcrumb trail shows the steps: 1. Start, 2. Upload Submission, 3. Enter Metadata, 4. Confirmation, and 5. Next Steps. The main content area features a "Submission complete" heading, followed by a thank-you message: "Thank you for your interest in publishing with Jurnal Surya Medika (JSM)." Below this, a section titled "What Happens Next?" explains that the journal has been notified and a confirmation email has been sent. It then lists three actions for the user: "Review this submission", "Create a new submission", and "Return to your dashboard". The OJS logo and "Submissions" sidebar are visible on the left, and the Windows taskbar is at the bottom.

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