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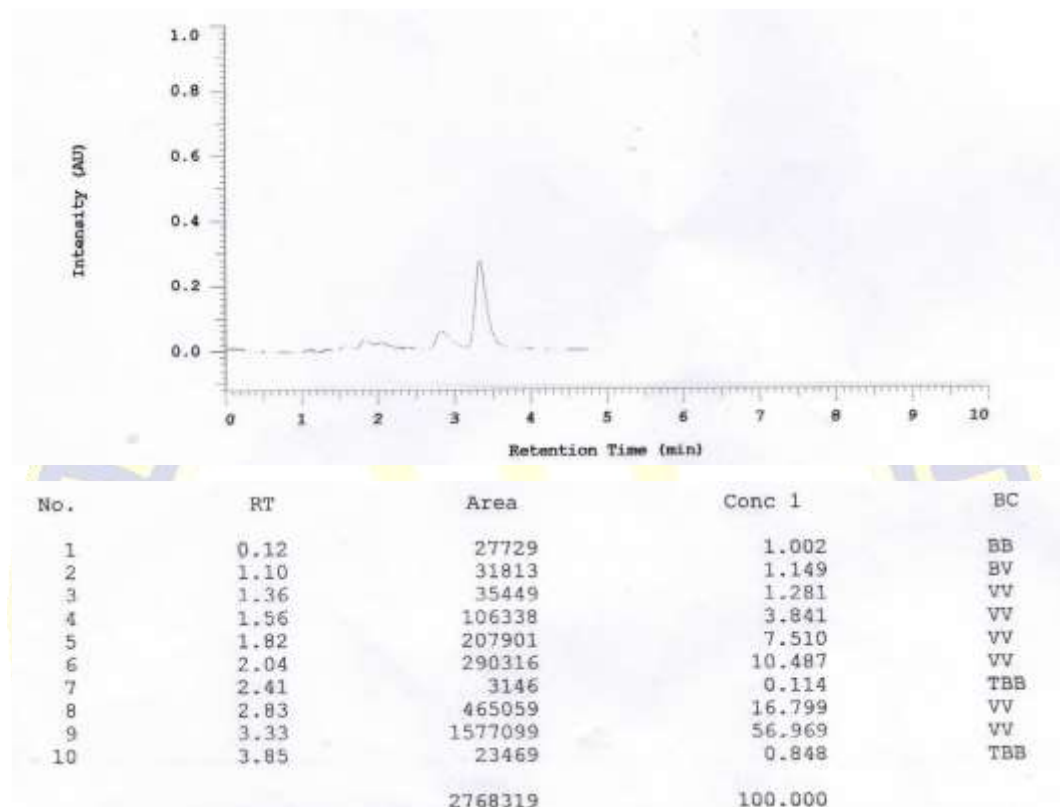
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LAMPIRAN 1

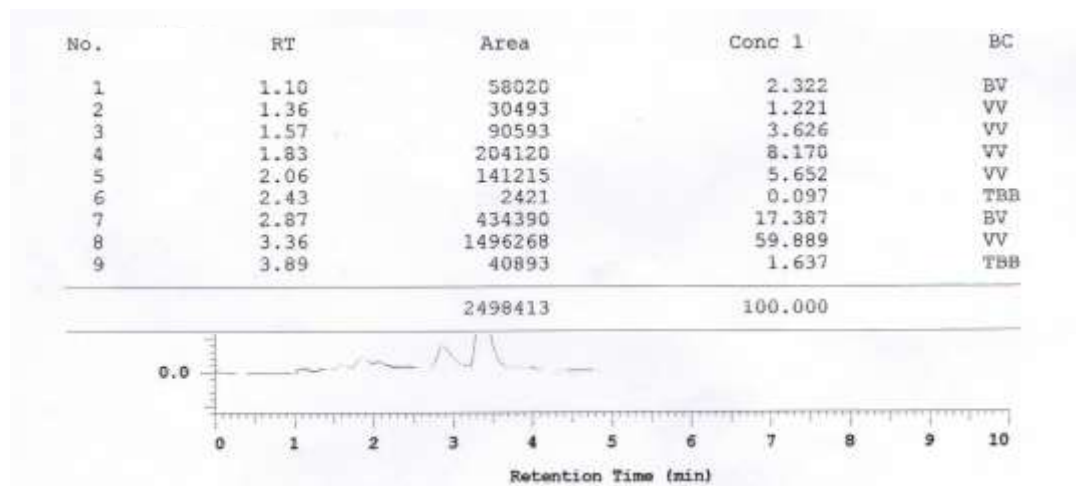
PROFIL KROMATOGRAM SAMPEL TEH OOLONG



Gambar V.5. Profil kromatogram ekstrak 5 menit

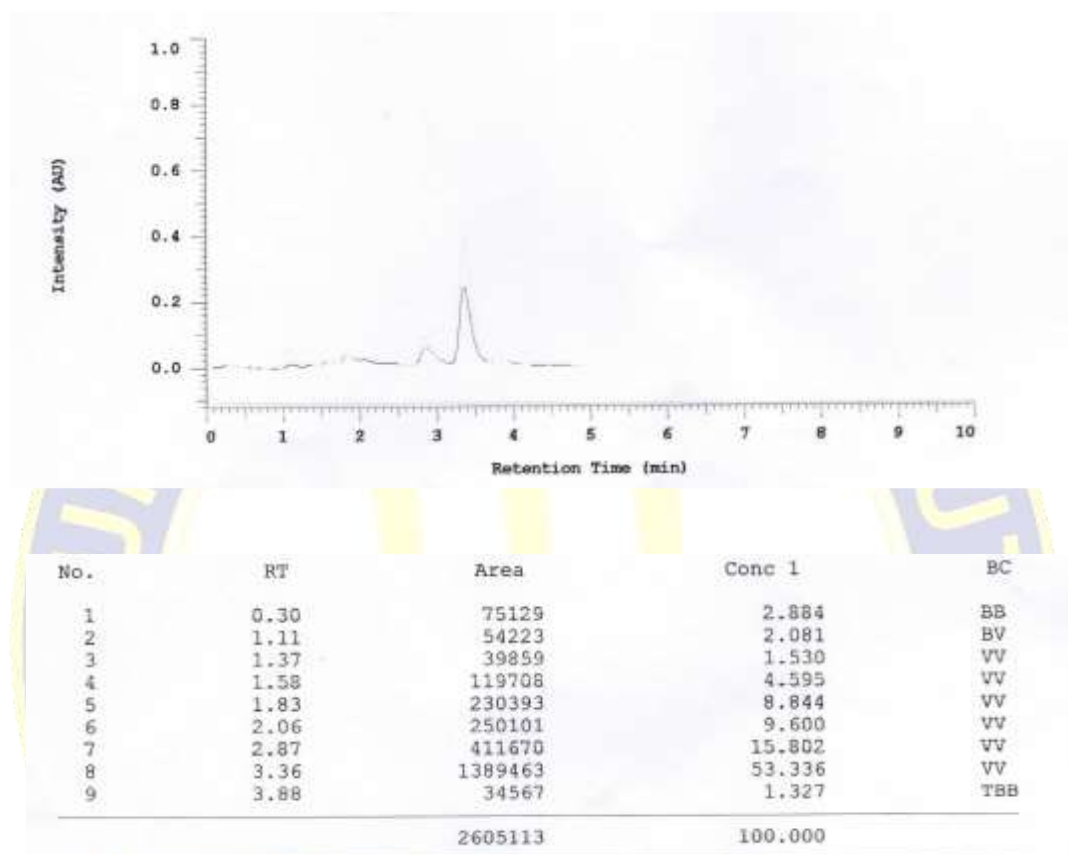
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LAMPIRAN 1
(LANJUTAN)



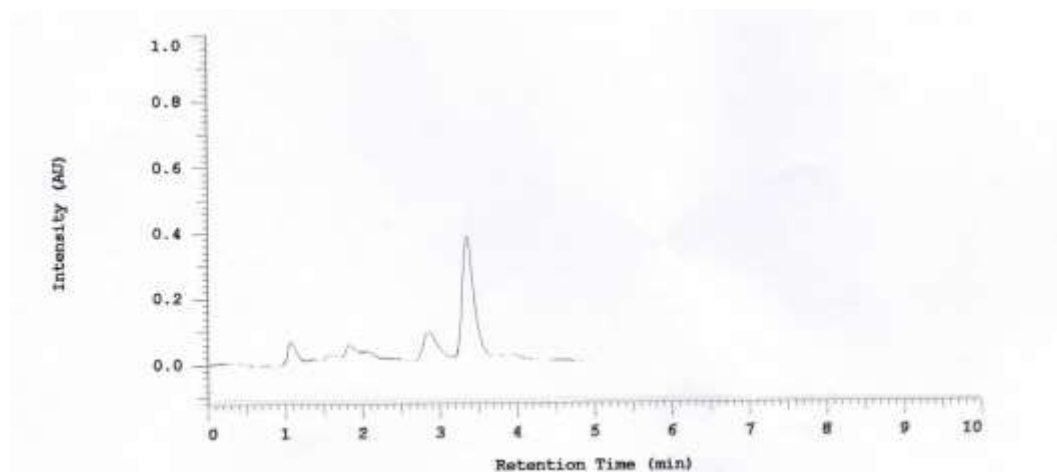
Gambar V.6. Profil kromatogram ekstrak 10 menit

LAMPIRAN 1 (LANJUTAN)



Gambar V.7. Profil kromatogram ekstrak 15 menit

LAMPIRAN 1 (LANJUTAN)

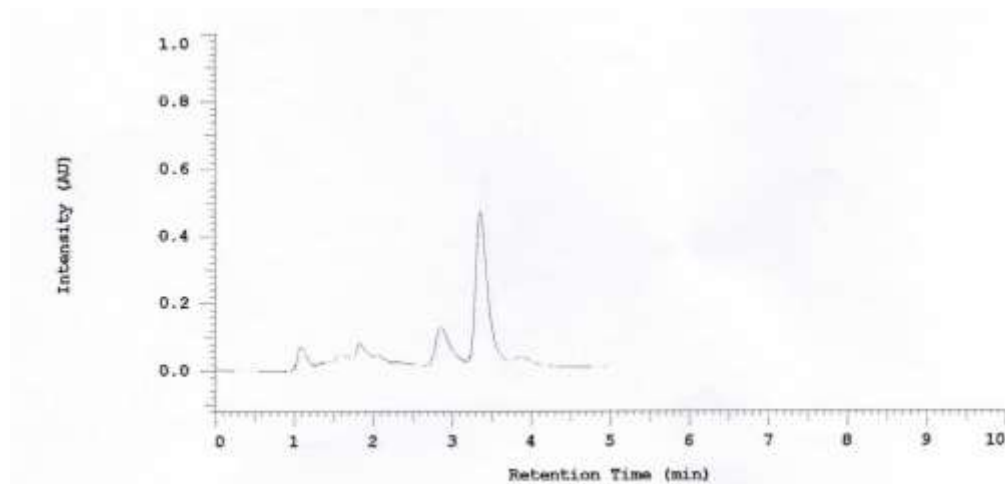


Gambar V.8. Profil kromatogram ekstrak 20 menit

No.	RT	Area	Conc 1	BC
1	0.23	49485	1.155	BB
2	1.07	311716	7.275	BV
3	1.35	76102	1.776	VV
4	1.57	195251	4.557	VV
5	1.83	349997	8.168	VV
6	2.05	362636	8.463	VV
7	2.86	666754	15.561	VV
8	3.35	2193359	51.188	VV
9	3.88	79598	1.858	TBB
		4284898	100.000	

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LAMPIRAN 1 (LANJUTAN)

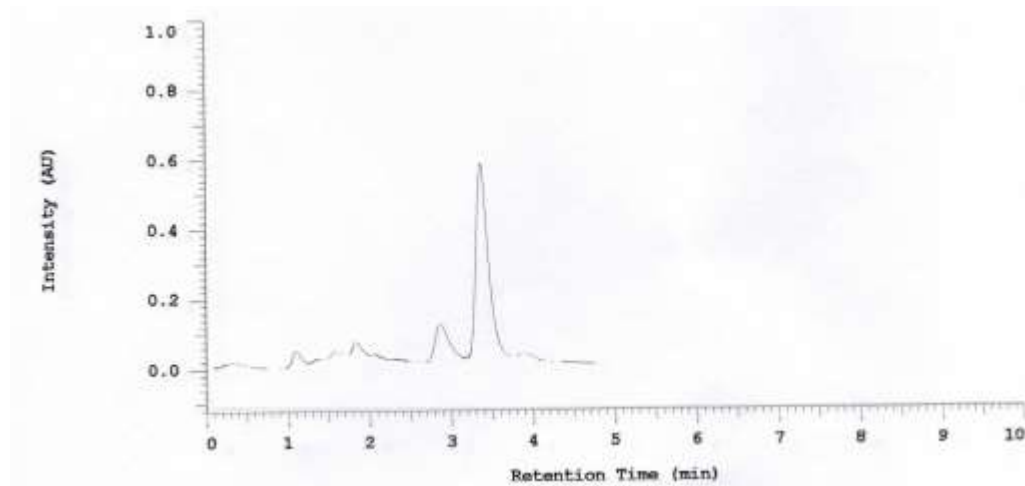


Gambar V.9. Profil kromatogram ekstrak 25 menit

No.	RT	Area	Conc 1	BC
1	1.08	324578	6.005	BV
2	1.36	98113	1.815	VV
3	1.57	335460	6.207	VV
4	1.83	462006	8.548	VV
5	2.05	260578	4.821	VV
6	2.31	190582	3.526	VV
7	2.86	888677	16.442	VV
8	3.35	2746556	50.816	VV
9	3.87	98354	1.820	TBB
		5404904	100.000	

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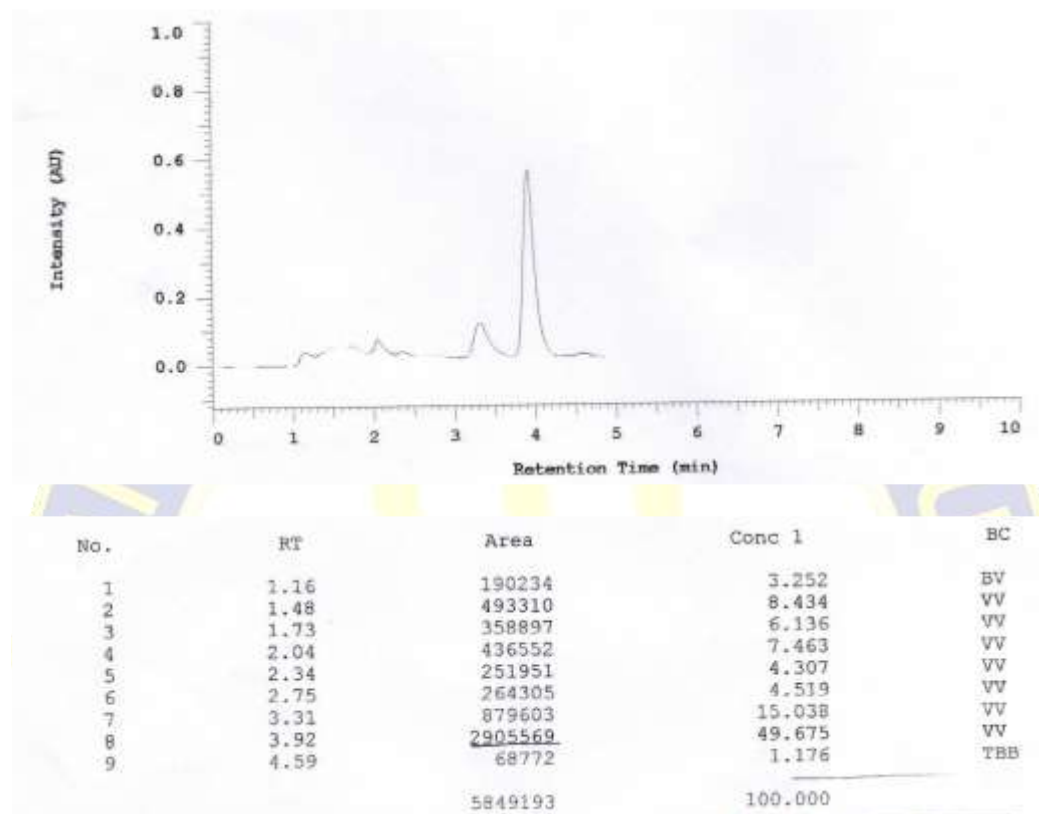
LAMPIRAN 1 (LANJUTAN)



Gambar V.10. Profil kromatogram ekstrak 30 menit

No.	RT	Area	Conc 1	BC
1	0.33	162897	2.761	BB
2	1.10	217854	3.692	BV
3	1.37	98366	1.667	VV
4	1.58	338618	5.739	VV
5	1.83	785829	13.317	VV
6	2.06	15559	0.264	TBB
7	2.32	9201	0.156	TBB
8	2.87	822701	13.942	VV
9	3.37	3358286	56.913	VV
10	3.89	91461	1.550	TBB
		5900772	100.000	

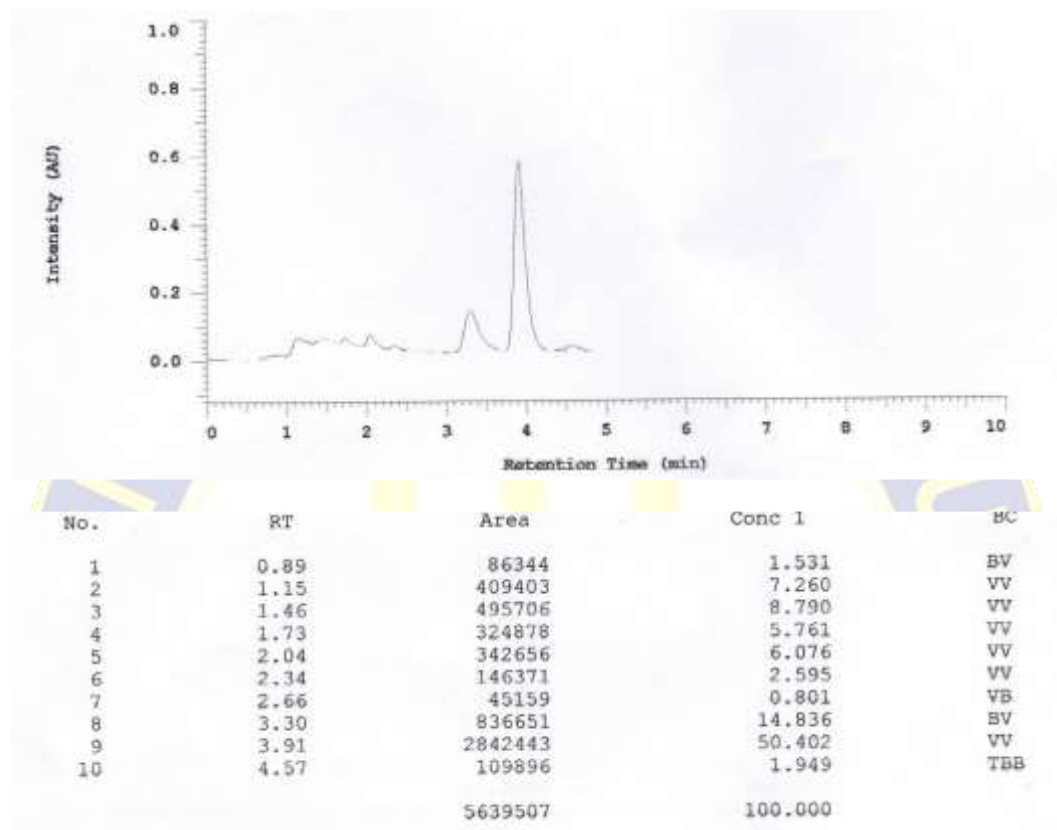
LAMPIRAN 1 (LANJUTAN)



Gambar V.11. Profil kromatogram ekstrak 5 menit (kedua)

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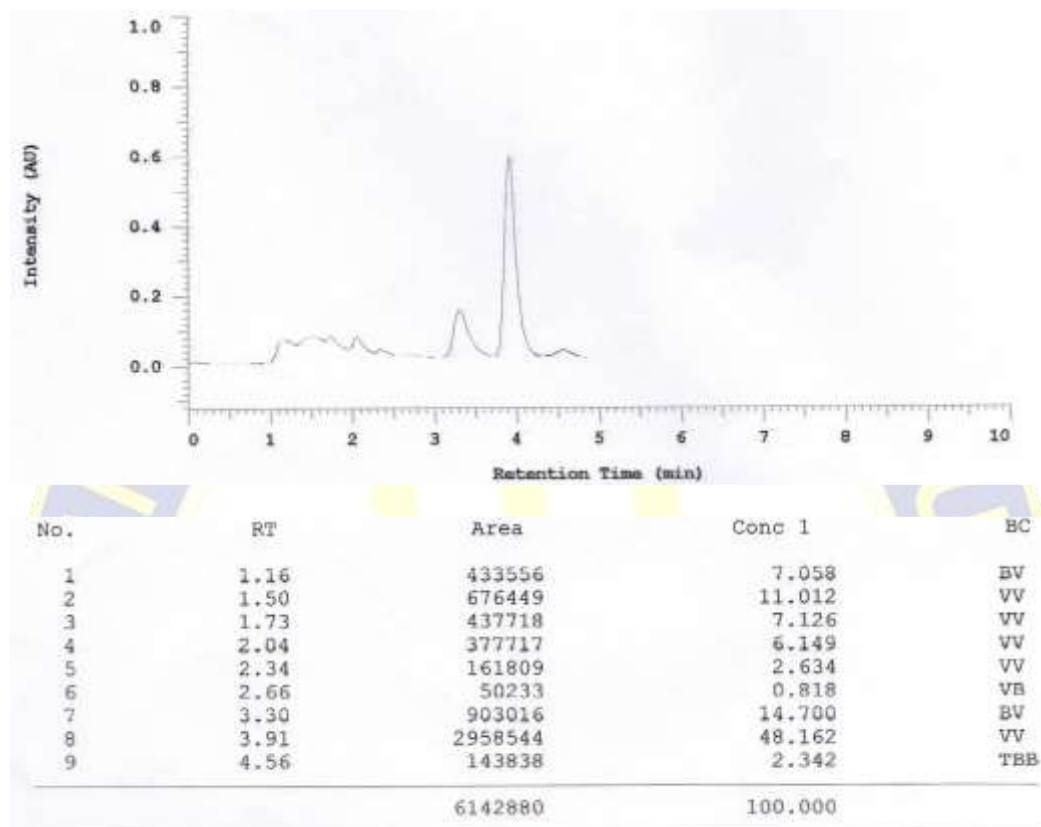
LAMPIRAN 1 (LANJUTAN)



Gambar V.12. Profil kromatogram ekstrak 10 menit (kedua)

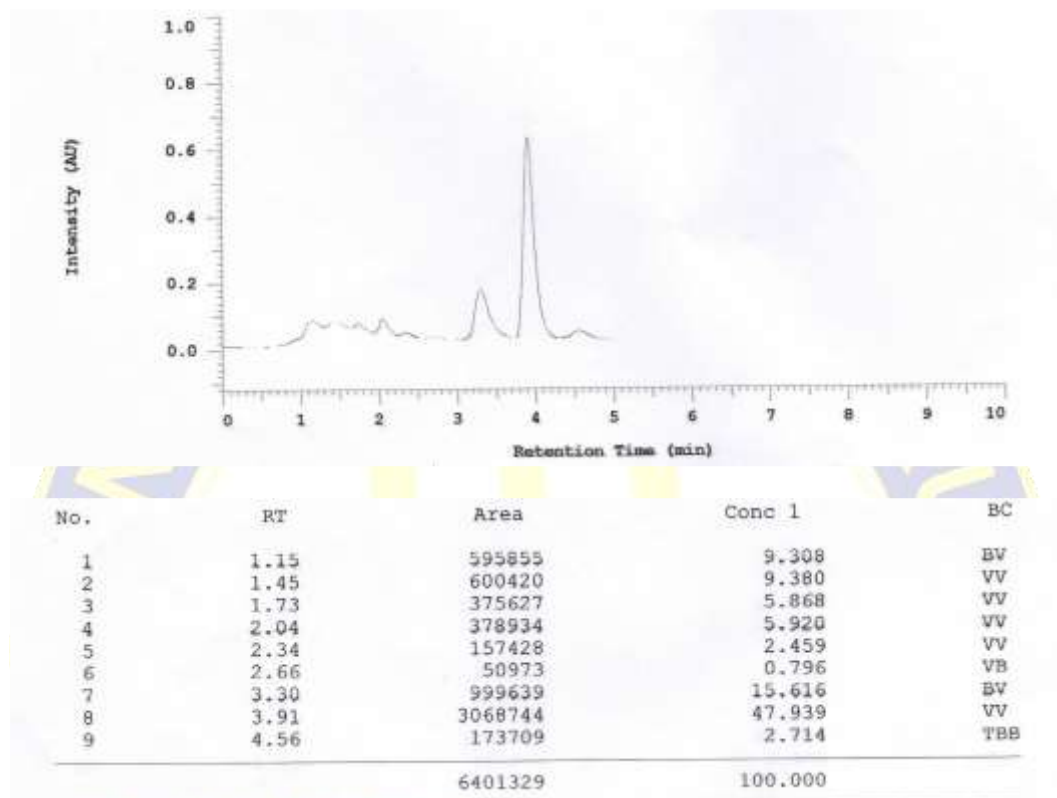
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LAMPIRAN 1
(LANJUTAN)



Gambar V.13. Profil kromatogram ekstrak 15 menit (kedua)

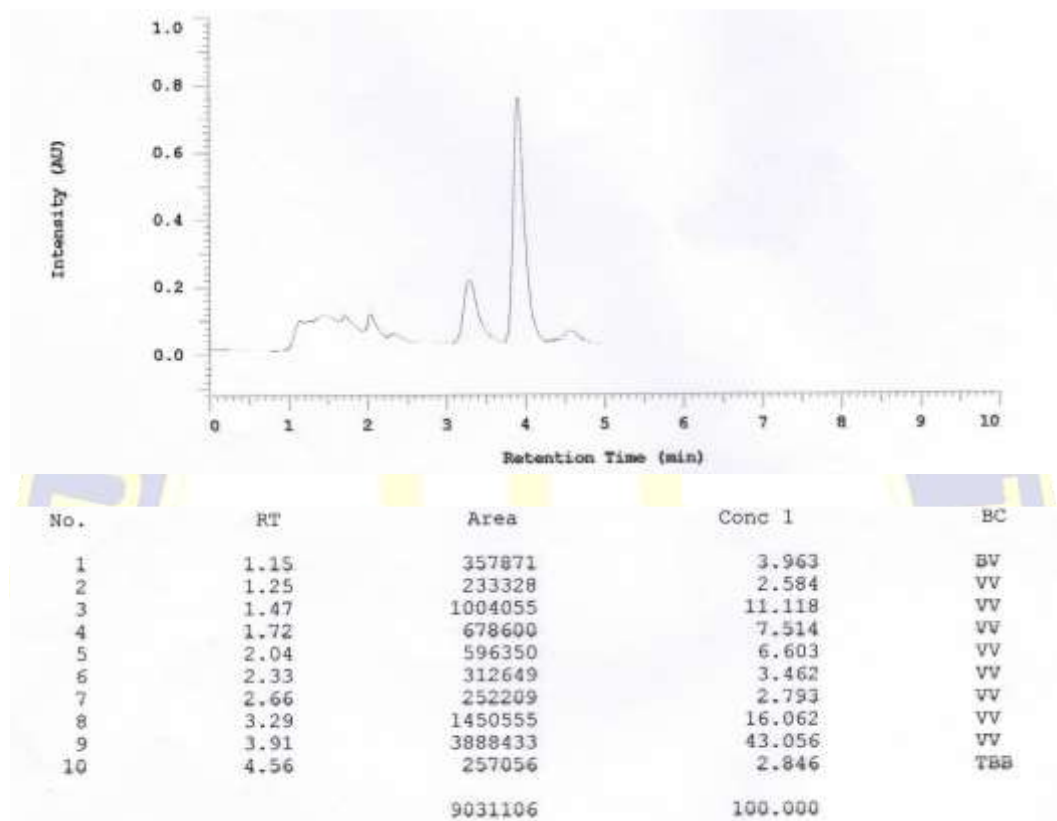
LAMPIRAN 1 (LANJUTAN)



Gambar V.14. Profil kromatogram ekstrak 20 menit (kedua)

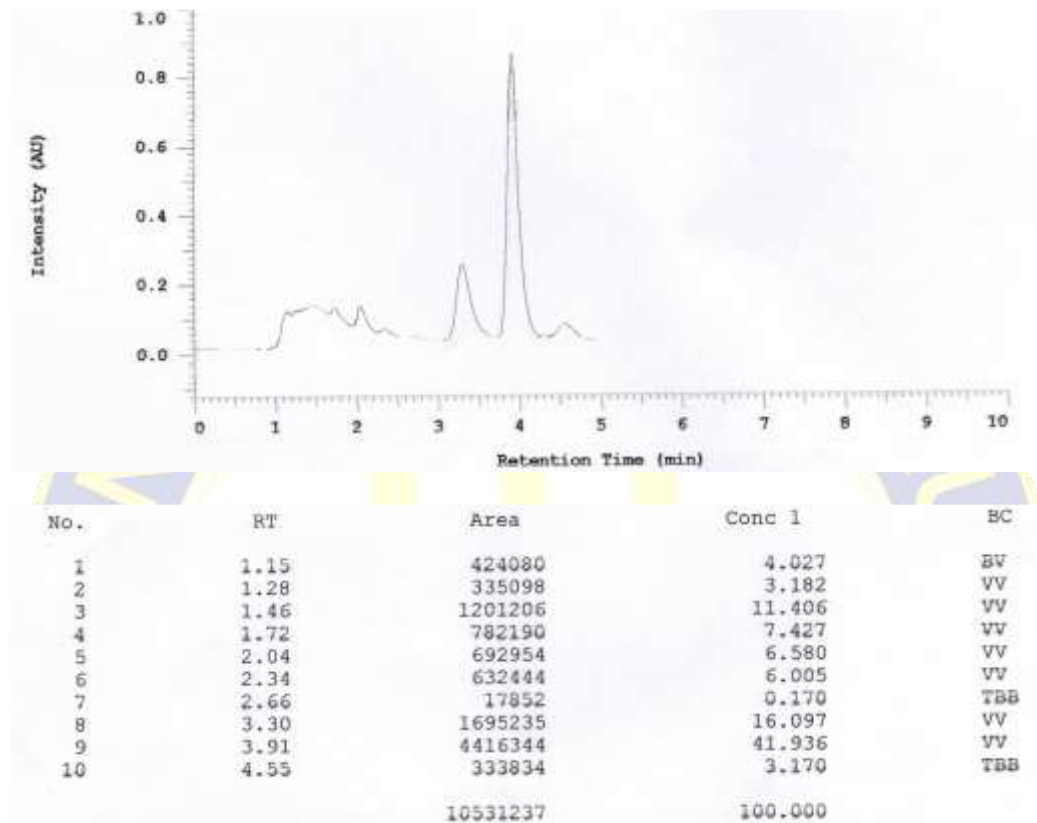
LAMPIRAN 1

(LANJUTAN)



Gambar V.15. Profil kromatogram ekstrak 25 menit (kedua)

LAMPIRAN 1 (LANJUTAN)



Gambar V.16. Profil kromatogram ekstrak 30 menit (kedua)

UNIGA

LAMPIRAN 2

PERHITUNGAN KADAR KAFEIN PADA SAMPEL

1. Konsentrasi ekstrak 5 menit : 65,3824 ppm = 65,3824 mg/L

$$\begin{aligned}\text{Kadar kafein} &= \frac{500 \text{ mL}}{1000 \text{ mL}} \times 65,3824 \text{ mg} = 32,6912 \text{ mg} \times 2 = 65,3824 \text{ mg}/2,5 \text{ g} \\ &= 26,1530 \text{ mg/g}\end{aligned}$$

2. Konsentrasi ekstrak 10 menit : 63,2376 ppm = 63,2376 mg/L

$$\begin{aligned}\text{Kadar kafein} &= \frac{500 \text{ mL}}{1000 \text{ mL}} \times 63,2376 \text{ mg} = 31,6188 \text{ mg} \times 2 = 63,2376 \text{ mg}/2,5 \text{ g} \\ &= 25,2950 \text{ mg/g}\end{aligned}$$

3. Konsentrasi ekstrak 15 menit : 63,3761 ppm = 63,3761 mg/L

$$\begin{aligned}\text{Kadar kafein} &= \frac{500 \text{ mL}}{1000 \text{ mL}} \times 63,3761 \text{ mg} = 31,6881 \text{ mg} \times 2 = 63,3761 \text{ mg}/2,5 \text{ g} \\ &= 25,3504 \text{ mg/g}\end{aligned}$$

4. Konsentrasi ekstrak 20 menit : 76,9949 ppm = 76,9949 mg/L

$$\begin{aligned}\text{Kadar kafein} &= \frac{500 \text{ mL}}{1000 \text{ mL}} \times 76,9949 \text{ mg} = 38,4975 \text{ mg} \times 2 = 76,9949 \text{ mg}/2,5 \text{ g} \\ &= 30,7980 \text{ mg/g}\end{aligned}$$

5. Konsentrasi ekstrak 25 menit : 97,4492 ppm = 97,4492 mg/L

$$\begin{aligned}\text{Kadar kafein} &= \frac{500 \text{ mL}}{1000 \text{ mL}} \times 97,4492 \text{ mg} = 48,7246 \text{ mg} \times 2 = 97,4492 \text{ mg}/2,5 \text{ g} \\ &= 38,9797 \text{ mg/g}\end{aligned}$$

6. Konsentrasi ekstrak 30 menit : 114,4283 ppm = 114,4283 mg/L

$$\begin{aligned}\text{Kadar kafein} &= \frac{500 \text{ mL}}{1000 \text{ mL}} \times 114,4283 \text{ mg} = 57,2142 \text{ mg} \times 2 = 114,4283 \text{ mg}/2,5 \text{ g} \\ &= 45,7713 \text{ mg/g}\end{aligned}$$

LAMPIRAN 3
SAMPEL TEH OOLONG



Gambar V.17. Sampel teh oolong