

PERBANDINGAN KANDUNGAN MINYAK ATSIRI SERAI WANGI DAN SERAI DAPUR DENGAN METODE PENYULINGAN KUKUS DAN REBUS

INTISARI

Pandu Wiranta

16612040

Penelitian ini berbicara tentang perbandingan kandungan minyak atsiri serai wangi dan serai dapur dengan metode penyulingan kukus dan rebus. Pada metode penyulingan kukus sampel dan pelarut (air) tidak tercampur atau kontak secara langsung melainkan terpisah oleh sebuah pembatas sedangkan dalam metode penyulingan rebus sampel dan air tercampur atau kontak secara langsung. Minyak atsiri hasil penyulingan baik secara penyulingan air maupun uap air menunjukkan hasil minyak yang relatif baik yang dilihat dari hasil uji fisika-kimia dari minyak atsiri tersebut. Hasil % rendemen yang dihasilkan cukup tinggan mencapai 0,7 %. Uji kandungan minyak atsiri dilakukan menggunakan GC (*gas chromatography*) dan GC-MS (*gas chromatography-mass spectrometry*). Hasil analisis instrumen menunjukkan adanya beberapa senyawa yang dominan terkandung didalam minyak atsiri serai wangi yaitu *Citronella*, *beta Citronella*, *Geraniol*, *Trans Caryophyllen*, dan *Delta Cadinen*. Adapun hasil analisis instrumen menunjukkan senyawa yang dominan terkandung didalam minyak atsiri serai dapur yaitu *Z-Citral*, *E-Citral*, dan *Geraniol*

Kata Kunci: Distilasi Air, Distilasi Uap-Air, Minyak Atsiri, Citronella, Serai Wangi, Serai Dapur, *gas chromatography*, *gas chromatography-mass spectrometry*.

**COMPARISON OF THE CONTENT OF ESSENTIAL OIL OF
CITRONELLAGRASS ESSENTIAL OIL AND LEMONGRASS ESSENTIAL
OIL WITH WATER-STEAM DISTILLATION AND WATER DISTILLATION**

ABSTRACT

Pandu Wiranta

16612040

This study talks about the comparison of the essential oil content of citronella and citronella by water-steaming and boiling distillation methods. In the water-steam distillation method, the sample and solvent (water) are not mixed or in direct contact, but are separated by a barrier, while in the boiled distillation method, the sample and water are mixed or in direct contact. Essential oils resulting from distillation both by water and water-steam distillation show relatively good oil yields as seen from the results of the physico-chemical tests of these essential oils. The yield % yield produced is quite high, reaching 0.7%. Tests for essential oil content were carried out using GC (gas chromatography) and GC-MS (gas chromatography-mass spectrometry). The results of the instrument analysis showed that there were several dominant compounds contained in citronella essential oil, namely Citronella, beta Citronella, Geraniol, Trans Caryopillen, and Delta Cadinen. The results of the instrument analysis showed that the dominant compounds contained in citronella essential oil were Z-Citral, E-Citral, and Geraniol.

Keywords: Water Distillation, Steam-Water Distillation, Essential Oils, Citronella, Lemongrass, Kitchen Lemongrass, gas chromatography, gas chromatography-mass spectrometry.