

**ANTIMICROBIAL AND PHYTOCHEMICAL SCREENING
OF *Carica papaya* LEAVES AGAINST BACTERIA CAUSING
FOOD POISONING**

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TABLE OF CONTENTS

	PAGE
ACKNOWLEDGEMENTS	iii
TABLE OF CONTENTS	iv
LIST OF TABLES	vii
LIST OF FIGURES	viii
LIST OF ABBREVIATIONS	ix
ABSTRACT	x
ABSTRAK	xi
CHAPTER 1: INTRODUCTION	
1.1 Background Study	1
1.2 Problem Statement	2
1.3 Significance of the Study	3
1.4 Objective of the Study	3
CHAPTER 2: LITERATURE REVIEW	
2.1 Food poisoning infection	4
2.1.1 Bacteria causing food poisoning	5
2.1.2 Types of antibiotic that bacteria resistance	5
2.2 <i>Carica papaya</i> (Papaya)	
2.2.1 Morphology and phytochemical constituent of <i>C. papaya</i>	6
2.2.2 Traditional usage of <i>C. papaya</i> leaves	11
CHAPTER 3: METHODOLOGY	
3.1 Materials	

3.1.1	Raw Material	13
3.1.2	Chemicals	13
3.1.3	Apparatus and instrument	13
3.2	Methods	
3.2.1	Plant Material	14
3.2.2	Preparation of Crude Extracts <i>C. papaya</i>	14
3.2.3	Sequential Extraction of Hexane, Ethyl Acetate and Methanol	14
3.3	Phytochemical Screening	
3.3.1	Test for flavonoid (Alkaline test)	15
3.3.2	Test for steroids (Salkawoski's test)	15
3.3.3	Test for alkaloids (Wagner's test)	16
3.3.4	Test for phenolic (Ferric chloride test)	16
3.3.5	Test for tannins (Ferric chloride test)	16
3.3.6	Test for terpenes (Salkawoski's test)	17
3.3.7	Test for saponin (Froth test)	17
3.4	Disc Diffusion Assay Method (Kirby-Bauer Test)	17
3.5	Minimum Inhibitory Concentration (MIC)	18
3.6	Flowchart of overall methods	20

CHAPTER 4: RESULTS AND DISCUSSION

4.1	Extraction of the Leaves of <i>C. papaya</i>	21
4.2	Phytochemical Screening of the Leaves of <i>C. papaya</i>	22
4.3	Antibacterial Activity of the Leaves of <i>C. papaya</i>	
4.3.1	Disc Diffusion Assay	24
4.3.2	Minimum Inhibitory Concentration (MIC)	28

CHAPTER 5: CONCLUSIONS AND RECOMMENDATIONS 30

ABSTRACT

ANTIMICROBIAL AND PHYTOCHEMICAL SCREENING OF *Carica papaya* LEAVES AGAINST BACTERIA CAUSING FOOD POISONING

Nowadays, there is the presence of bacteria which resistance toward antibiotic as it is one of the fast cure medicine. This resistance causes the rising number in food poisoning cases to occur. The aims of this study were to determine the antimicrobial activity of papaya leaves against bacteria causing food poisoning and observed the phytochemical that presence in the sample. In this research, three different polarities of solvent were used to extract dried sample of papaya leaf which hexane (non-polar), ethyl acetate (semi-polar), and methanol (polar). The result from the extraction show that methanol has higher percentage yield followed by ethyl acetate and hexane. The phytochemical compounds that presence in each extracts were steroid, phenolic, tannin, terpenes and flavonoid. The results for antibacterial activity of *C. papaya*, showed that methanol has good antibacterial activity against *P. eruginosa* with 5.3 ± 4.0 mm at the concentration of 120 mg/mL meanwhile *S. aureus* had 3.0 ± 1.7 mm. *P. aeruginosa* and *S. typhi* were found to be lowest minimum inhibitory concentration (MIC) value with 7.5 mg/mL. This showed that *C. papaya* methanol extract have a potential as new antimicrobial agent against bacteria causing food poisoning.

For the further study, the method of extraction can be improved by using Microwave assisted extraction (MAE) which reduced the extraction time and solvent volume. For the phytochemical screening, it can be improved by using a quantitative measurement for active antimicrobial compound in the extract.