# ANTIBACTERIAL ACTIVITY OF RIPE AND ROTTEN FRUIT Phaleria macrocarpa (MAHKOTA DEWA) EXTRACTION

### **NUR HIDAYAHTUL AIN IBRAHIM**

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\_\_\_\_\_

Lili Syahani Binti Rusli Supervisor Faculty of Applied Sciences Universiti Teknologi MARA (UiTM) Negeri Sembilan, Kampus Kuala Pilah, Pekan Parit Tinggi, 72000 Kuala Pilah Negeri Sembilan.

\_\_\_\_\_

Lili Syahani Binti Rusli Coordinator FSG661 AS201 Faculty of Applied Sciences Universiti Teknologi MARA (UiTM) Negeri Sembilan, Kampus KualaPilah, Pekan Parit Tinggi, 72000 Kuala Pilah Negeri Sembilan. Dr. Aslizah Binti Mohd Aris Head of Biology School Faculty of Applied Sciences Universiti Teknologi MARA (UiTM) Negeri Sembilan, Kampus Kuala Pilah, Pekan Parit Tinggi, 72000 Kuala Pilah Negeri Sembilan.

Date:			

### TABLE OF CONTENTS

			Page
ACK	NOWL	EDGEMENT	iii
TABI	LE OF	CONTENTS	iv
LIST	OF TA	BLES	vi
LIST	OF FIG	GURES	vii
LIST	OF AB	BREVIATIONS	viii
ABST	ΓRACT		ix
ABST	ΓRAK		X
СНА	PTER 1	: INTRODUCTION	
1.1		ground Study	1
1.2	_	em Statement	3
1.3	Signif	icant of the Study	4
1.4	Object	tives of the Study	5
СНА	PTER 2	:: LITERATURE REVIEW	
2.1	Phale	ria macrocarpa	
		Characteristics	6
		Treatment	9
2.2		Content constituent	10
2.2	Bacter		11
	2.2.1 2.2.2	Gram positive bacteria	12
2.3		Gram negative bacteria icrobial activity	12
2.5	2.3.1	•	14
	2.3.1	2.3.1.1 Antimicrobial activity towards Gram positive bacteria	15
		2.3.1.2 Antimicrobial activity towards Gram positive bacteria	16
	2.3.2	·	16
	2.3.2	Antimicrobial activity towards fruits extract	18
	2.3.3	Antimicrobial activity towards fruits extract	10
СНА	PTER 3	3: METHODOLOGY	
3.1	Mater	ials	
	3.1.1	Raw material	19
	3.1.2	Chemicals	19
	3.1.3	Apparatus	19

3.2	Metho	ods	
	3.2.1	Sampling of <i>P.macrocarpa</i>	20
	3.2.2	Preparation of plant material	21
	3.2.3	Preparation of extract	21
	3.2.4	Testing for antibacterial activity	
		3.2.4.1 Preparation of nutrient agar plate	22
		3.2.4.2 Preparation of inoculum	22
		3.2.4.3 Gram staining	22
		3.2.4.4Bacterial series dilution	23
		3.4.4.5Disk diffusion method	23
3.3	Statist	tical analysis	24
СНА	PTER 4	4: RESULT AND DISCUSSION	
СНА	4.1	Antibacterial activity of ripe <i>P.macrocarpa</i> fruit extract	26
СНА		Antibacterial activity of ripe <i>P.macrocarpa</i> fruit extract	26 31 34
	4.1 4.2 4.3	Antibacterial activity of ripe <i>P.macrocarpa</i> fruit extract Antibacterial activity of rotten <i>P.macrocarpa</i> fruit extract	31
СНА	4.1 4.2 4.3 PTER 5	Antibacterial activity of ripe <i>P.macrocarpa</i> fruit extract Antibacterial activity of rotten <i>P.macrocarpa</i> fruit extract Effectiveness of extract towards bacteria	31 34
CHA	4.1 4.2 4.3 PTER 5	Antibacterial activity of ripe <i>P.macrocarpa</i> fruit extract Antibacterial activity of rotten <i>P.macrocarpa</i> fruit extract Effectiveness of extract towards bacteria  5: CONCLUSION AND RECOMMENDATIONS  EERENCES	31 34 37

#### **ABSTRACT**

## ANTIBACTERIAL ACTIVITY OF RIPE AND ROTTEN FRUIT Phaleria macrocarpa (MAHKOTA DEWA) EXTRACTION

Many studies previously shown that *Phaleria macrocarpa* contain numerous antimicrobial properties from different parts of the plant. This research studied the antibacterial activity of ripe and rotten fruit extraction from *Phaleria macrocarpa* on Gram positive and Gram negative bacteria. The ability of fruit extract was determined to indicate the effectiveness to inhibit the growth of bacteria. Ripe and rotten fruit of *P.macrocarpa* was obtained and dried for 24 hours in the drying oven. Each of the fruit was grinded into fine powder. Each sample was mix with HCL and methanol for extraction and continued tested on E.coli and S.aureus. Study showed that rotten extract on E.coli have different significant value. The same result also shown by the E.coli from ripe extract. However, both rotten and ripe fruit extract towards Gram negative bacteria which is S.aureus shown no different significant value since the significant value is greater than 0.05, as the comparison on both ripe and rotten extract toward E.coli and S.aureus, rotten extract show the most effective extract. In short, Phaleria macrocarpa on both ripe and rotten fruit extract inhibit Gram negative bacteria better than Gram positive bacteria.