THE EVALUATION OF ANTIMICROBIAL ACTIVITY, PHYTOCHEMICAL SCREENING AND TOTAL PHENOLIC CONTENT IN Salacca zalacca

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TABLE OF CONTENTS

		PAGE	
ACK	NOWLEDGEMENTS	iii	
TABI	LE OF CONTENTS	iv	
LIST	OF TABLES ·	vi	
LIST	OF FIGURES	vii	
LIST	OF ABBREVIATIONS	viii	
	TRACT	ix	
ABST	TRAK	X	
CHAI	PTER 1: INTRODUCTION		
1.1	Background Study	1	
1.2			
1.3	Significance of the Study	2 2 3	
1.4	Objective of the Study	3	
CHAI	PEED 4.1 ITED ATUDE DEVICES		
2.1	PTER 2:LITERATURE REVIEW Salacca zalacca	4	
2.1	2.1.1 Characteristic of <i>S. zalacca</i>	4	
	2.1.1 Characteristic of S. zalacca 2.1.2 Benefit of S. zalacca	5 7	
	2.1.2 Benefit of S. zalacca 2.1.3 Uses of S. zalacca	8	
2.2 Pls	ant Extraction	9	
	ntimicrobial Activity Study	10	
	sytochemical Analysis	15	
2.5 Total Phenolic Content		17	
CHAI	PTED 2-METHODOLOGY		
3.1	PTER 3:METHODOLOGY Material	1.0	
5.1	3.1.1 Raw materials	18 18	
	3.1.2 Chemicals	18	
	3.1.3 Apparatus	19	
3.2	Methods	19	
	3.2.1 Preparation of Plant Extraction	21	
	3.2.2 Antimicrobial Analysis	21	
	3.2.3 Phytochemical Screening	22	
	3.2.4 Total Phenolic Contents	23	
	3.2.5 Statistical Analysis	24	
СНАВ	PTER 4: RESULT AND DISCUSSION		
7.1	LAUGUOH YICH	25	

4.2 4.3 4.4	Antimicrobial Activity of <i>S. zalacca</i> Phytochemical Screening of <i>S. zalacca</i> Total Phenolic Content	26 32 34
СНАР	PTER 5: CONCLUSION AND RECOMMENDATION	35
APPE	D REFERENCES NDICES NCULUM VITAE	37 42 46

ABSTRACT

EVALUATION OF ANTIMICROBIAL ACTIVITY, PHYTOCEHMICAL SCREENING AND TOTAL PHENOLIC CONTENT IN Salacca zalacca

Salacca zalacca is a species of palm tree native to Southeast Asia. The fruit consists of three white in colour individual cloves with a very thin layer of transparent cuticular membrane cover on the cloves surface. Each of the clove has a hard and inedible seed at the centre. By using two solvent for extraction, this study was carried out to find the antimicrobial activity, phytochemical screening and total phenolic content of the fruit. Antimicrobial activity was done by using disc diffusion method against Gram-positive and Gram-negative bacteria strain which are Staphylococcus aureus and Pseudomonas aeruginosa respectively. Methanol extract of fruit exhibited the zone of inhibition against Staphylococcus aureus but not against Pseudomonas aeruginosa. Besides that, there is no inhibition zone for hexane extract whether against S. aureus or P. aeruginosa. Quantitative analysis showed that there are significant value between the different concentrations that were applied on the bacteria strain. The phytochemical analysis showed presence reducing sugar, saponins and flavonoids. The content of total phenolic was carried out based on the absorbance values of methanol extraction that react with Folin-Ciocalteu reagent and compared with the standard solutions of gallic acids equivalents and the result recorded 0.985mg GAE/g sample.