

**PENGARUH UKURAN DAN LAMA DESTILASI RIMPANG TERHADAP  
KUALITAS MINYAK ATSIRI JAHE MERAH (*Zingiber officinale* var.  
*rubrum*): SUATU KAJIAN LITERATUR**

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Penggunaan minyak atsiri dalam suatu sediaan farmasi memerlukan proses pengendalian mutu untuk memperoleh kualitas minyak atsiri yang baik berdasarkan persyaratan umum mutu baku. Jahe merah (*Zingiber officinale* var. *rubrum*) memiliki kandungan minyak atsiri paling tinggi dibandingkan dengan jahe emprit dan jahe gajah. Penelitian ini bertujuan untuk mengetahui pengaruh ukuran rimpang dan lama destilasi terhadap kualitas minyak atsiri jahe merah. Parameter kualitas minyak atsiri meliputi analisis kadar minyak atsiri, bobot jenis dan indeks bias. Pada penelitian ini dilakukan *Systematic Literature Review* mengenai kadar dan karakteristik minyak atsiri jahe merah. Data yang diperoleh dari beberapa jurnal penelitian seperti identitas sumber yang dirujuk, tujuan penelitian, ataupun metode yang digunakan dianalisis dengan melihat keterkaitan antar literatur. Berdasarkan hasil studi literatur dapat disimpulkan bahwa kualitas minyak atsiri jahe merah dipengaruhi ukuran rimpang dan lama destilasi.

**Kata Kunci :** Jahe merah, minyak atsiri, destilasi, slr

**THE INFLUENCE OF SIZE AND DISTILLATION TIME ON THE  
ESSENTIAL OIL QUALITY OF RED GINGER (*Zingiber officinale* var.  
*rubrum*): A LITERATURE REVIEW**

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*The use of essential oils in a pharmaceutical preparation requires a quality control process to obtain good quality essential oils based on general quality standard requirements. Red ginger (*Zingiber officinale* var. *rubrum*) has the highest essential oil content compared to emprit and elephant ginger. This study aims to determine the effect of rhizome size and distillation time on the quality of red ginger essential oil. Essential oil quality parameters include analysis of essential oil content, specific gravity and refractive index. This type of research was conducted using Systematic Literature Review regarding the levels and characteristics of red ginger essential oil. Data obtained from several research journals such as the identity of the source referenced, the purpose of the study, or the method used were analyzed by looking at the interrelationships between the literature. Based on the results of literature studies it can be concluded that the quality of red ginger essential oil is influenced by size of rhizome and the duration of distillation.*

**Key words :** Red ginger, essential oil, distillation, slr