

**PENETAPAN KADAR ANTOSIANIN TOTAL EKSTRAK AIR,  
METANOL DAN ETANOL 70% BERAS KETAN HITAM (*Oryza glutinosa*  
Lour.) DAN TAPE KETAN HITAM**

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Beras ketan hitam dan tape ketan hitam merupakan bahan pangan yang mengandung senyawa antosianin. Tujuan dari penelitian ini yaitu untuk mengetahui kandungan total antosianin beras ketan hitam dan tape ketan hitam menggunakan berbagai macam pelarut. Dalam penelitian ini dilakukan ekstraksi pigmen antosianin melalui metode maserasi menggunakan pelarut aquadest, metanol, dan etanol 70% kemudian dikeringkan dengan metode *freeze dry*. Kandungan total antosianin ditentukan menggunakan metode pH *differensial* pada pH 1,0 dan pH 4,5. Berdasarkan penelitian yang dilakukan didapatkan hasil rata-rata kadar antosianin total ekstrak beras ketan hitam dengan pelarut aquadest sebesar 7,3197 mg/100g, pelarut metanol sebesar 10,2420 mg/100g, dan pelarut etanol 70% sebesar 12,8303 mg/100g. Sedangkan hasil rata-rata kadar antosianin total dari ekstrak tape ketan hitam dengan pelarut aquadest sebesar 3,6598 mg/100g, pelarut metanol sebesar 4,1191 mg/100g, dan pelarut etanol 70% sebesar 8,4190 mg/100g. Dari hasil tersebut, dapat disimpulkan bahwa pelarut etanol 70% merupakan pelarut yang paling baik dalam mengekstraksi senyawa antosianin dalam sampel.

**Kata kunci:** beras ketan hitam, tape ketan hitam, antosianin, metode pH differensial, pelarut, aquadest, metanol, etanol 70%.

**DETERMINATION OF ANTHOCYANIN CONTENT OF WATER,  
METHANOL AND ETHANOL 70% EXTRACT BLACK GLUTINOUS RICE  
(*Oryza glutinosa* Lour.) AND FERMENTED BLACK GLUTINOUS RICE**

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*Black glutinous rice and fermented black glutinous rice are foodstuffs that contain anthocyanin compounds. The purpose of this study is to determine the total content of anthocyanin of black glutinous rice and fermented black glutinous rice using various kinds of solvents. In this study, anthocyanin pigment extraction was carried out through the maceration method using aquadest, methanol, and 70% ethanol solvents and then dried by the freeze dry method. The total content of anthocyanins was determined using the differential pH method at pH 1.0 and pH 4.5. Based on the research conducted, the average anthocyanin content of total black glutinous rice extract with aquadest solvent was 7.3197 mg/100g, methanol solvent was 10.2420 mg/100g, and ethanol solvent was 70% of 12.8303 mg/100g. Meanwhile, the average yield of total anthocyanin levels from black glutinous tape extract with aquadest solvent was 3.6598 mg/100g, methanol solvent was 4.1191 mg/100g, and ethanol solvent was 70% of 8.4190 mg/100g. From these results, it can be concluded that 70% ethanol solvent is the best solvent in extracting anthocyanin compounds in the sample.*

**Keywords:** *black glutinous rice, black glutinous rice tape, anthocyanins, differential pH method, solvent, aquadest, methanol, 70% ethanol.*