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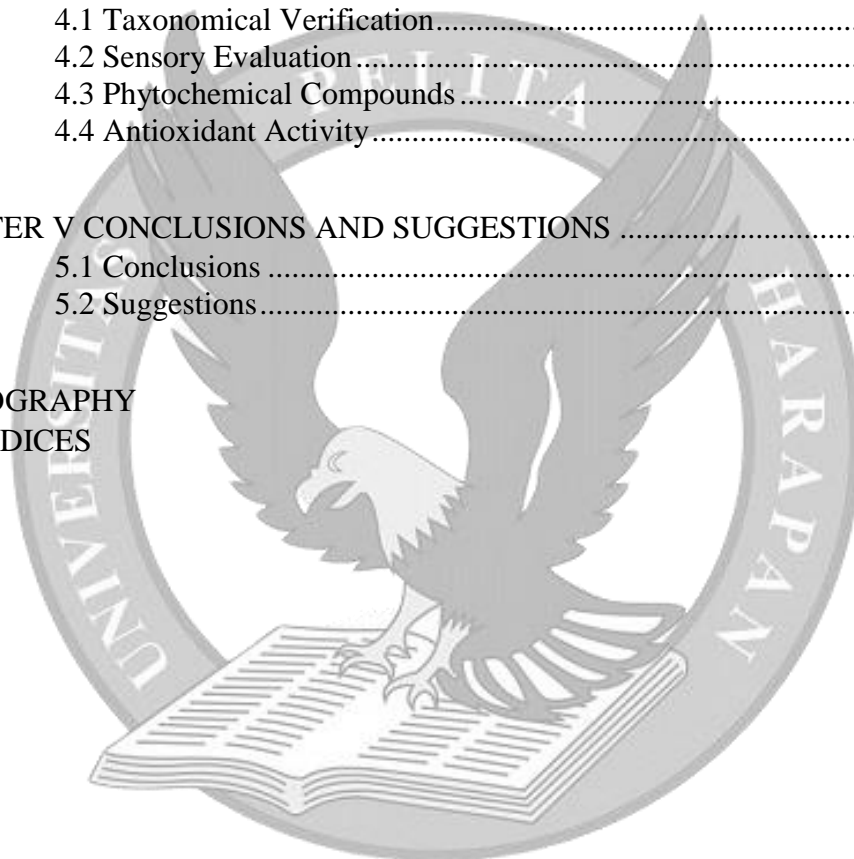
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## TABLE OF CONTENTS

	page
COVER.....	
FINAL ASSIGNMENT STATEMENT AND UPLOAD AGREEMENT.....	
APPROVAL BY THESIS SUPERVISOR.....	
APPROVAL BY THESIS EXAMINATION COMMITTEE.....	
ABSTRACT.....	v
<i>ABSTRAK</i> .....	vi
ACKNOWLEDGMENTS .....	vii
TABLE OF CONTENTS.....	x
LIST OF TABLES.....	xii
LIST OF FIGURES .....	xiii
LIST OF APPENDICES.....	xiv
CHAPTER I INTRODUCTION.....	1
1.1 Background.....	1
1.2 Research Problem.....	<b>Error! Bookmark not defined.</b>
1.3 Objectives.....	3
1.3.1 General Objectives.....	3
1.3.2 Specific Objectives.....	3
CHAPTER II LITERATURE REVIEW .....	5
2.1 Papaya Plant.....	5
2.2 Adsorption .....	6
2.2.1 Bentonite Clay.....	7
2.2.2 Activated Attapulgit.....	8
2.2.3 Diatomaceous Earth (Diatomite) .....	9
2.3 Phytochemical Compounds.....	10
2.3.1 Phenolics .....	10
2.3.2 Flavonoid .....	11
2.3.3 Tannin .....	12
CHAPTER III RESEARCH METHODOLOGY .....	14
3.1 Materials and Equipment.....	14
3.2 Research Method.....	15
3.2.1 Sample Preparation (Amaliawati, 2015 with modification) .....	15
3.2.2 Sample Extract Preparation (Mahatrinny <i>et al.</i> , 2014 with modification).....	16
3.3 Experimental Design .....	17

3.4 Method of Analysis .....	18
3.4.1 Sensory Evaluation .....	19
3.4.1.1 Panelists Selection and Screening.....	19
3.4.1.2 Panelist Training .....	21
3.4.1.3 Scalar Test.....	21
3.4.2 Total Phenolic Content (Javanmardi <i>et al.</i> , 2003) .....	22
3.4.3 Total Flavonoid Content (Lamien-Meda <i>et al.</i> , 2008) .....	22
3.4.4 Total Tannin Content (Mohan and Divya, 2017).....	22
3.4.5 Total Alkaloid Content (Alasa <i>et al.</i> , 2017).....	23
3.4.6 Antioxidant Activity (Parlina <i>et al.</i> , 2012) .....	23
CHAPTER IV RESULTS AND DISCUSSION.....	25
4.1 Taxonomical Verification.....	25
4.2 Sensory Evaluation .....	25
4.3 Phytochemical Compounds .....	27
4.4 Antioxidant Activity.....	32
CHAPTER V CONCLUSIONS AND SUGGESTIONS .....	36
5.1 Conclusions .....	36
5.2 Suggestions.....	36
BIBLIOGRAPHY	
APPENDICES	



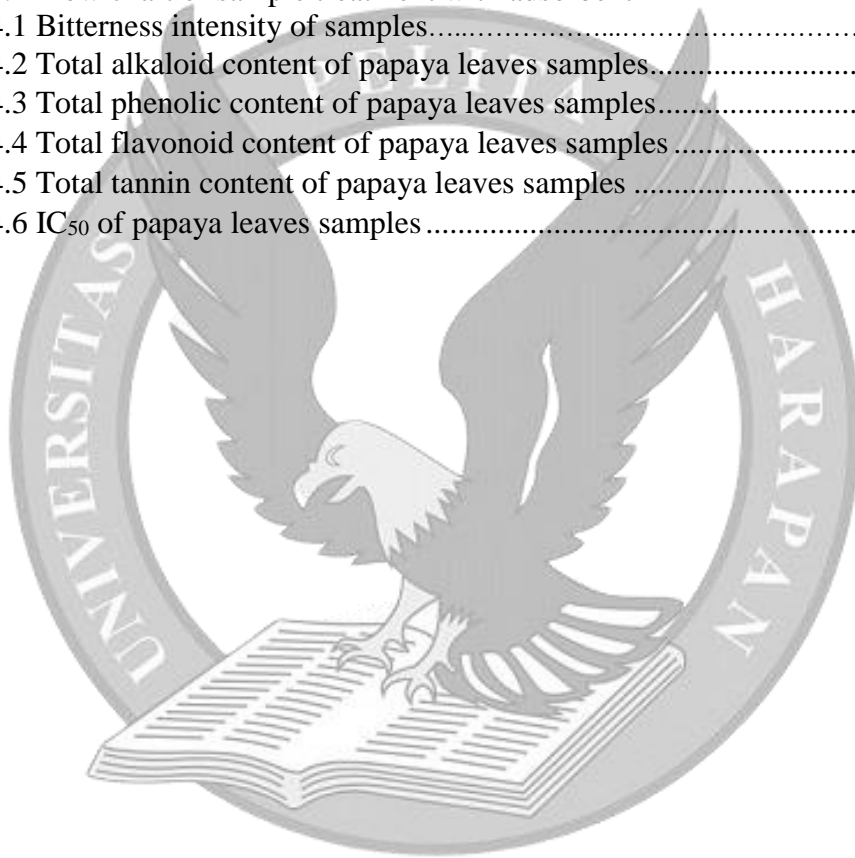
## LIST OF TABLES

	Page
Table 3.1 Experimental design.....	17
Table 3.2 Matching test samples.....	20
Table 3.3 Panelist training sessions .....	21
Table 4.1 Pearson correlation between bitterness intensity and phytochemical compounds.....	32
Table 4.2 Correlation between antioxidant activity, bitterness and phytochemical compounds.....	33
Table 4.3 Percentage (%) loss of bitterness intensity and antioxidant activity.....	35



## LIST OF FIGURES

	Page
Figure 2.1 Papaya plant.....	5
Figure 2.2 Papaya leaf.....	6
Figure 2.3 Attapulgite structure .....	9
Figure 2.4 Diatomaceous earth structure .....	10
Figure 2.5 Structure of flavonoid compounds .....	11
Figure 2.6 Structure of carpaine.....	13
Figure 2.7 Structure of pseudocarpaine .....	13
Figure 3.1 Flow chart of sample treatment with adsorbent.....	16
Figure 4.1 Bitterness intensity of samples.....	26
Figure 4.2 Total alkaloid content of papaya leaves samples.....	28
Figure 4.3 Total phenolic content of papaya leaves samples.....	28
Figure 4.4 Total flavonoid content of papaya leaves samples .....	30
Figure 4.5 Total tannin content of papaya leaves samples .....	30
Figure 4.6 IC <sub>50</sub> of papaya leaves samples.....	33



## LIST OF APPENDICES

Appendix A. Verification of Sample	
Appendix B. Sensory Evaluation Questionnaires	
B-1. Matching Test Questionnaire for Panel Screening.....	B-1
B-2. Triangle Test Questionnaire for Panel Screening.....	B-2
B-3. Ranking Test Questionnaire for Panel Screening.....	B-3
B-4. Scalar Test Questionnaire.....	B-4
Appendix C. Scalar Test Results	
Table C-1. Data of scalar test result.....	C-1
Table C-2. Descriptive analysis of sensory evaluation.....	C-2
Table C-3. Univariate analysis of sensory evaluation.....	C-2
Table C-4. Post hoc Duncan test of sensory evaluation.....	C-3
Appendix D. Yield of Sample Extract	
Table D-1. Result of sample yield.....	D-1
Appendix E. Results of Total Alkaloid Content	
Table E-1. Alkaloid content results.....	E-1
Table E-2. Descriptive analysis of alkaloid content.....	E-2
Table E-3. Univariate analysis of alkaloid content.....	E-3
Table E-4. Post hoc Duncan test of alkaloid content.....	E-3
Appendix F. Results of Total Phenolic Content	
Table F-1. Standard curve absorbance for total phenolic content.....	F-1
Table F-2. Absorbance and total phenolic content of samples.....	F-1
Table F-3. Descriptive analysis of total phenolic content.....	F-3
Table F-4. Univariate analysis of total phenolic content.....	F-3
Table F-5. Post hoc Duncan test of total phenolic content.....	F-4
Appendix G. Results of Total Flavonoid Content	
Table G-1. Standard curve absorbance for total flavonoid content.....	G-1
Table G-2. Absorbance and total flavonoid content of samples.....	G-1
Table G-3. Descriptive analysis of total flavonoid content.....	G-3
Table G-4. Univariate analysis of total flavonoid content.....	G-3
Table G-5. Post hoc Duncan test of total flavonoid content.....	G-4
Appendix H. Results of Total Tannin Content	
Table H-1. Standard curve absorbance for total tannin content.....	H-1
Table H-2. Absorbance and total tannin content of samples.....	H-1
Table H-3. Descriptive analysis of total tannin content.....	H-3
Table H-4. Univariate analysis of total tannin content.....	H-3
Table H-5. Post hoc Duncan test of total tannin content.....	H-4
Appendix I. Results of IC <sub>50</sub> Content	
Table I-1. Results and absorbance of IC <sub>50</sub> .....	I-1
Table I-2. Descriptive analysis of IC <sub>50</sub> .....	I-10
Table I-3. Univariate analysis of IC <sub>50</sub> .....	I-11
Table I-4. Post hoc Duncan test of IC <sub>50</sub> .....	I-12
Appendix J. Correlation	
Table J-1. Correlation between bitterness intensity, antioxidant activity	



and phytochemicals.....J-1

