ABSTRACT


Key words: Ethnobotany, Raw Plats Material of Jamu Gendong, Microbiology Analysis

The presence of herbs can not be separated with the local cultural community, which is a manifestation of the application of ethnobotany. There are various types of herbal medicine, consisting of jamu gendong, godokan herbs, herbal pill or powder form packaged in preserved form. In general, the benefits of carrying herbs are well known by the public, but in writing the efficacy, benefit, and recipe of jamu gendong were not identified from the perspective of manufacturers and sellers, besides the important things that rarely identified is about jamu gendongs quality. If you no the production process that ussed the traditional method, the possibility of microbial contamination on jamu gendong was quite large, so it needs to research about Plants Ethnobotany as Raw Materials of Jamu Gendong and Quality Test with Microbiology Analysis.

The researchs type is conducted with qualitative descriptive method of semi-structured interviews with the active involvement of research in the manufacture of jamu gendong (Participatory Ethnobotanical Appraisal). The sample of this research are 30 respondents who as the producers of jamu gendong at Ngablak, Dander, Bojonegoro. Jamu gendongs products obtained from manufacturers and then examined their quality which using of Escherichia coli and Salmonella test. The studied sample of jamu gendong derived from six manufacturers and being repeated 3 times.

The result showed that there are 37 kinds of medicinal plants of jamu gendong materials. The most frequently plants that used are turmeric (Curcuma longa L.), kencur (Kaempferia galangal L.), tamarind (Tamarindus indica L.) and rice (Oryza sativa L.), each use of 100%. There are 12 kinds of product jamu gendong manufactured, the most popular types and percentages are indicated as follows: 34% gepyok, 19.4% beras kencur, 15% kunyit asam, 13.2% suruh kunci, 6.7% pahitan, 6.5% cabe puyang, 2.5% tape laos, 1.1% kates gantung, 0.7% temulawak, 0.5% wortel, 0.2% pacekap and 0.2% kunir putih. There are 3 method to process jamu gendong are 71% crushed, 17.4% boiled and 11.6% blended. The quality of jamu gendong exepesialy gepyok has good quality because of non-contaminated Escherichia coli and Salmonella.