The Effect of Yellow Pumpkin Distillition Towards LDL level in Wistar Strain Rats Dyslipidemia (Efek Perasan Daging Buah Labu Kuning Terhadap Kadar LDL Darah Tikus Wistar Dislipidemia)

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ABSTRACT

Dyslipidemia is an abnormality in lipoprotein metabolism disorder characterized by an increased in levels of total cholesterol, LDL (Low Density Lipoprotein), and triglycerides, then decreased in HDL (High Density Lipoprotein) levels. One example of foods ingredient that contains the antioxidant beta carotene was pumpkin. The amount of beta carotene content in yellow pumpkin was 1,651 mg per 100 ml. The purposed of this research was to determine the effect of yelow pumpkin distillition on LDL levels in dyslipidemic wistar rats. Kind of the research is a true experimental research design with Pretest and Posttest Randomized Control Group Design. This research used 28 mice of weight 150-300 grams aged 2 to 3 months. Rats were divided into 2 control groups and 2 treatment groups at a dose of 0.121 ml / 200 grams BB / every 2 days. Posttest data were analyzed using the Kruskall Wallis test. Pretest data were analyzed using the One Way Anova test. Posttest data were analyzed using the Kruskall Wallis test. The average LDL level in the treatment group (P1) after the intervention was 17.29 mg / dL and the treatment group (P2) after the intervention was 30.00 mg / dL. There was no difference between treatment group and p value = 0.772 (p> 0.05). Squash juice had no effect on decreasing LDL levels.

Keywords: Yellow pumpkin distillition, LDL Levels, Dyslipidemia