

## V. CONCLUSION AND SUGGESTIONS

### A. Conclusion

Based on the results and discussion it can be concluded that:

1. The study showed that neither the drying method nor the solvent concentration had a significant effect on the polyphenol content of stevia leaf extract. The solvent concentration contributed 11.2% to the variation in polyphenol content, while the drying method contributed 2.6%.
2. The study showed that the oven drying method with a solvent concentration of 70% ethanol obtained the highest total polyphenol content of  $18.5 \pm 16.5$  mg GAE/g. The combination of sunlight drying method with 96% ethanol solvent produces the lowest total polyphenol content of  $7.88 \pm 6.11$  mg GAE/g.

### B. Suggestions

Further research is needed to identify other factors that may affect the polyphenol content of stevia leaf extract, and to consider using more modern and efficient extraction techniques. In addition, further research can test the effect of a combination of drying methods and solvent concentrations under more varied conditions to obtain more optimal results.

