

**TABLE OF CONTENTS**

TITLE	ii
Author's Declaration of Originality.....	iv
Table of Contents.....	v
List of Figures	vii
List of Tables	vii
Abstract.....	ix
CHAPTER I	1
INTRODUCTION	1
1.1. Background	1
1.2. Objectives	4
1.2.1. General Objective	4
1.2.2. Specific Objective	4
1.3. Impact of The Study.....	4
CHAPTER II.....	5
LITERATURE REVIEW	5
2.1. Allergy	5
2.1.1. Definition and Classification	5
2.1.2. Prevalence of Food Allergy	5
2.1.3. Coombs and Gell Classification.....	6
2.1.4. Immunoglobulin E (IgE).....	8
2.1.5. Mast Cells and Basophils	10
2.1.6. Mediators	11
2.1.7. β -Hexosaminidase Release	12
2.1.8. Mechanism of Allergic Reaction	13
2.1.9. RBL-2H3	15
2.1.10. Allergy Treatment Using Natural Antiallergic Medicine	16
2.2. Sweet Potato.....	16
2.2.1. Definition and Classification	16
2.2.2. The Origin of Sweet Potato.....	17
2.2.3. World Production of Sweet Potato.....	18
2.2.4. Characteristics of Sweet Potato.....	19
2.2.5. Japanese Type of Sweet Potatoes.....	20
2.2.6. Nutritive Value of Sweet potato.....	21
2.2.7. Health Potential of Sweet potato.....	21
2.2.8. Sweet Potato Peel	24
2.3. Antioxidant	25
2.4. QuEChERS Extraction.....	28
CHAPTER III	29
MATERIAL AND METHOD	29



3.1. Materials	29
3.1.1. Sample.....	29
3.1.2. Analytical.....	29
3.2. Procedure	30
3.2.1. Extraction Using The Quick, Easy, Cheap, Effective, Rugged, and Safe (QuEChERS) Method.....	30
3.2.2. Solvent Selection for Extraction of Sweet Potato Peels.....	30
3.2.3. Total Flavonoid.....	31
3.2.4. Total Phenolic	31
3.2.5. Liquid-Liquid Extraction for Fractionation	32
3.2.6. β -Hexosaminidase Release Assay of RBL-2H3 Cells	34
3.2.7. β -Hexosaminidase Inhibitory Activity Assay	35
3.2.8. DPPH Radical Scavenging Activity	36
3.2.9. HPLC Analysis.....	37
3.3. Statistical Analysis.....	37
CHAPTER IV	39
RESULT AND DISCUSSION	39
4.1. Total Phenolic and Total Flavonoid of Sweet Potato Peels in Selected Cultivar.....	39
4.2. DPPH Radical-Scavenging Activity of Extract from Sweet Potato Peels Selected Cultivar	40
4.3. Effect of Some Selected Sweet Potato Cultivars on The Release of β - Hexosaminidase Release from RBL-2H3 Cells	42
4.4. Amount of Different Extract Obtained by Different Extraction Method ..	45
4.5. Effect of Fraction from Narutokintoki Peels on The Release of β - Hexosaminidase from RBL-2H3	46
4.6. Identification and Quantification of Phenolic Compound in Ethyl Acetate Fraction from Narutokintoki Sweet Potato Peels Extract.....	50
CHAPTER V	54
CONCLUSIONS AND FUTURE WORK	54
5.1. Conclusions.....	54
5.2. Recommendation	55
BIBLIOGRAPHY	56
APPENDIX	72



LIST OF FIGURES

Figure 2.1 Structure of an antibody molecule. (Janeway et al., 2001)	9
Figure 2.2 Mast Cell and Basophil in Mammalia. Inset: mediators release by mast cells and bashophil (Voehringer, 2013)	11
Figure 2.3 Mechanism of IgE production in B Cell initiated by TH-2 combined by IL-4 signal (Janeway et al., 2001).....	13
Figure 2.4 Key player in immediate reaction, IgE bound via Fc ϵ RI to mast cell or basophil (Larché et al., 2006).....	14
Figure 2.5 Simplified mechanism of allergic reaction (Shier et al., 2009).....	15
Figure 2.6 Sweet potatoes production trend around the world (FAO, 2015)	19
Figure 2.7 Antioxidant (AH) reactions with free radicals generated during lipid oxidation (Cuppett et al., 1997)	26
Figure 3.1 Scheme of fractionation of sweet potato peel extract.....	33
Figure 4.1 IC ₅₀ value of DPPH scavenging activity of sweet potato peel from different cultivars	41
Figure 4.2 Antiallergic activities of sweet potatoes peel on β -hexosaminidase release suppression from the RBL-2H3 cell line	43
Figure 4.3 Antiallergic activities of each fractions of Narutokintoki extract on β -hexosaminidase release suppression from the RBL-2H3 cell line.....	46



LIST OF TABLE

Table 2.1 Sweet potato production quantity (metric tones) by country in year 2014.....	18
Table 2.2 The characteristics of local varieties of sweet potato in Indonesia.....	20
Table 2.3 Nutritive value of sweet potato per 100 g compare to the food source	21
Table 3.1 Gradient condition for HPLC	37
Table 4.1 Total phenolic content (TPC) and total flavonoid content (TFC) of sweet potato peel	39
Table 4.2 Antiallergic activity of sweet potatoes peel on different cultivar	43
Table 4.3 Yield and IC ₅₀ of sweet potato peel extract obtained from different solvent from 10 g wet sample	45