

ISSN 1978-2071 (Print); ISSN 2580-5967 (Online)

JURNAL ILMIAH KEDOKTERAN

Vol. 11, No. 1, Maret 2022

Wijaya Kusuma

Diterbitkan oleh:
Universitas Wijaya Kusuma Surabaya
Jl. Dukuh Kupang XXV/54 Surabaya, 60225

Jurnal Ilmiah Kedokteran Wijaya Kusuma

Vol. 11, No. 1, Maret 2022

Jurnal Ilmiah Kedokteran Wijaya Kusuma (JIKW) merupakan jurnal terbitan Berkala dua kali dalam setahun yang memuat berbagai artikel/naskah berupa hasil penelitian, tinjauan pustaka, laporan kasus, dan komunikasi singkat dalam bidang kedokteran yang difokuskan pada Ilmu Biomedik, Ilmu Kedokteran Klinis, Ilmu Kesehatan Masyarakat dan Ilmu Pendidikan Medis atau *Medical Education*

Penanggungjawab : Prof. Dr. Suhartati, dr., MS

Ketua Redaksi : Dr. Budhi Setiawan, dr., M.Kes

Anggota Redaksi : 1. Ayu Cahyani N., dr., M.KKK
2. Putu Oky Ari Tania, S.Si., M.Si
3. Dr. Masfufatun, S.Si., M.Si
4. Noer Kumala Indahsari, S.Si., M.Si

Redaksi Pelaksana : Rachel Nova Durita, S.Kom.

Mitra Bestari :

1. Prof. Dr. Prihatini, dr. Sp.PK (K) (Patologi Klinik /FK Universitas Wijaya Kusuma Surabaya)
2. Prof. Sri Harmadji, dr. SP., THT-KL (THT/ FK Universitas Wijaya Kusuma Surabaya)
3. Prof. Dr. Ketut Suwiyoga, dr., Sp.OG (K) (Kebidanan & Penyakit Kandungan /FK Udayana)
4. Prof. H. Didik Sarudji, M.Sc (IKM/ FK Universitas Wijaya Kusuma Surabaya)
5. Pratika Yuhyi Hernanda, dr., M.Sc., Ph.D (Biomedik/ FK Universitas Wijaya Kusuma Surabaya)
6. Dr. Dra. Dorta Simamora, M.Si (Biomedik/ FK Universitas Wijaya Kusuma Surabaya)
7. Dr. Erny, dr., Sp.A (K) (Ilmu Kesehatan Anak/ FK Universitas Wijaya Kusuma Surabaya)
8. Dr. H. Artha Budi Susila Duarsa, dr., M.Kes (Ilmu Kesehatan Masyarakat FK Univ. Islam Al-Azhar Mataram)
9. Al Munawir, Ph.D., dr., M.Kes. (Patologi Anatomi/ FK Universitas Jember)
10. Prof. Win Darmanto, Ph.D., M.Si, (Biologi/ FST Universitas Airlangga)

11. Dr. Willy Sandhika, dr., M.Si., Sp.PA (K) (Patologi Anatomi/ FK Universitas Airlangga)
12. Ferry Efendi, Ph.D., S.Kep., Ns., M.Sc. (Fakultas Keperawatan/ Universitas Airlangga)
13. Joko Gunawan, Ph.D (Fakultas Keperawatan/ Chulalongkorn University, Bangkok)
14. Prof. Dr. Widji Soeratri, DEA., Apt. (Fakultas Farmasi/ Universitas Airlangga)
15. Erina Yatmasari, dr., M.Kes. (Parasitologi/ FK Universitas Hang Tuah Surabaya)
16. Fitri Handajani, dr., M.Kes. (Biokimia/ FK Universitas Hang Tuah Surabaya)
17. Dr. Handayani, dr., M.Kes (Farmakologi/ FK Universitas Nahdlatul Ulama Surabaya)
18. Brahmaputra Marjadi, Ph.D., dr., MPH (FK Universitas Wijaya Kusuma Surabaya; School of Medicine, Western Sydney University, Australia)
19. Dr. dr. Basuki Supartono, Sp.OT., FICS, MARS (Fakultas Kedokteran UPN Veteran Jakarta, Indonesia)
20. Prof. Dr. dr. Suhartati, MS (Biokimia/ FK Universitas Wijaya Kusuma Surabaya)

Alamat Redaksi : Fakultas Kedokteran UWKS
Gedung C, Lantai 2 (R. 216)
Jl. Dukuh Kupang XXV Surabaya, 60225
Telp (Fax) 031 5686531
Email: jurnalkedokteranuwks@gmail.com
Website: <http://journal.uwks.ac.id/index.php>

KATA PENGANTAR

Puji syukur Alhamdulillah bahwa Jurnal Ilmiah Kedokteran Wijaya Kusuma (JIKW) Vol. 11, No. 1, Edisi Maret 2022 dapat terbit. Terbitan kali ini memuat artikel yang membahas aspek Anestesiologi, Ilmu Biokimia, Ilmu Biomedik, ilmu Kebidanan dan Penyakit Kandungan, Ilmu Penyakit Jantung dan Pembuluh Darah, Ilmu Penyakit Gigi dan Mulut, Ilmu Kesehatan Masyarakat, dan Ilmu Pendidikan kedokteran baik dari hasil penelitian, Laporan Kasus, maupun tinjauan pustaka.

Jurnal Ilmiah Kedokteran Wijaya Kusuma (JIKW) menerima artikel ilmiah dari hasil penelitian, laporan atau studi kasus, kajian atau tinjauan pustaka, maupun penyegar ilmu kedokteran, yang berorientasi pada kemutakhiran ilmu pengetahuan dan teknologi kedokteran, agar dapat menjadi sumber informasi ilmiah yang mampu memberikan kontribusi dalam mengatasi permasalahan kedokteran yang semakin kompleks.

Redaksi mengundang berbagai ilmuwan dari berbagai lembaga pendidikan tinggi maupun penelitian untuk memberikan sumbangan ilmiahnya, baik berupa hasil penelitian maupun kajian ilmiah mengenai berbagai topik Kesehatan dan Ilmu Kedokteran.

Redaksi sangat mengharapkan masukan-masukan dari para pembaca, profesional bidang kedokteran, atau yang terkait dengan penerbitan, demi makin meningkatnya kualitas jurnal sebagaimana harapan kita bersama.

Redaksi berharap semoga artikel-artikel ilmiah yang termuat dalam Jurnal Ilmiah Kedokteran Wijaya Kusuma (JIKW) bermanfaat bagi para akademisi, peneliti dan profesional yang berkecimpung dalam dunia Kedokteran.

Redaksi

Jurnal Ilmiah Kedokteran

Wijaya Kusuma

Vol. 10, No. 2, September 2021

DAFTAR ISI

Halaman

Penggunaan High Flow Nasal Cannula sebagai Terapi Oksigen pada Kasus Covid-19 Berat dengan Obesitas: Laporan Kasus <i>Pratama Yulius Prabowo, Ida Bagus Gede Dwi Dharmayana, Ida Ayu Manik, I Wayan Widana, I Gede Agus Shuarsedana</i>	1-11
Pengaruh Serbuk Daun Kelor (<i>Moringa oleifera</i>) Terhadap Apoptosis Sel Hepar Pada Tikus Bunting Diabetes Mellitus <i>Harry Kurniawan Gondo</i>	12-18
Manfaat Trimetazidine dalam Tatalaksana Pasien Chronic Coronary Syndrome dengan Stable Angina <i>Aldy Dion, Edgar Bezaluel Hartanto</i>	19-25
Hormone Therapy as A New Hope for Achondroplasia Patients <i>Basuki Supartono, Ayola Dewi Utami, Abyanka Rayhan Fuadi, Bintang Bayu Aryandi</i>	26-36
Efektivitas Daun Kemangi (<i>Ocimum Sanctum L.</i>) dalam Menurunkan Halitosis yang Berhubungan dengan Indeks DMF-T dan OHI-S <i>Enny Willianti</i>	37-41
Hubungan Tingkat Activity Daily Living (ADL) dan Kualitas Hidup Lansia di Magetan <i>Rinandha Yusufahreza Wildhan, Rivan Virlando Suryadinata, Ida Bagus Made Artadana</i>	42-48
Hubungan antara Perilaku Merokok dengan Timbulnya Kalkulus Gigi pada Mahasiswa Fakultas Kedokteran Di Surabaya <i>Fauzia Wulandari Ruslan, Wahyuni Dyah Parmasari</i>	49-55
Gambaran Tingkat Kesulitan Belajar Anatomi Sistem Daring dan Tatap Muka pada Mahasiswa Fakultas Kedokteran Wijaya Kusuma Surabaya <i>Rieke Aurellia, Aylly Soekanto</i>	56-60
Characteristics of Indonesian Wild honey and Cultivated Honey and Their Antibacterial Activity against <i>Staphylococcus aureus</i> and <i>Escherichia coli</i> <i>Lusiani Tjandra, Budhi Setyawan, Masfufatun masfufatun</i>	61-67

Nasotracheal Intubation under Videolaryngoscopy in Mandibular Abscess with Trismus <i>Albertus Medianto Walujo, I Gde Agus Shuarsedana Putra, Ida Ayu Manik Manuaba, I Wayan Widana</i>	68-72
Pengembangan Potensi Universitas Wijaya Kusuma Surabaya Menjadi Universitas Riset melalui Pembentukan Kelompok Riset – Tinjauan Literatur <i>Sri Lestari Utami</i>	73-86
Molecular Toxicology of Organophosphate Poisoning <i>Fery Setiawan, Arif Rahman Nurdianto, Heribertus Agustinus B Tena, Ahmad Yudianto, Jenny Sunariani, Achmad Basori, Acrivida Mega Charisma</i>	87-95
The impact of Pesticides and Workload on Osteoarthritis Incidence in Farmers: A Narrative Review <i>Lailatul Maghfiroh, Heni Fatmawati, Ika Rahmawati Sutejo</i>	96-104

UCAPAN TERIMA KASIH KEPADA MITRA BESTARI

Redaksi Jurnal Ilmiah Kedokteran Wijaya Kusuma (JIKW) mengucapkan terimakasih setulus-tulusnya kepada *peer review*/ Mitra Bestari yang telah menelaah artikel-artikel yang telah diterbitkan dalam Jurnal Ilmiah Kedokteran Wijaya Kusuma Vol. 11, No. 2, Maret 2022. Mitra Bestari berikut antara lain:

1. Fitri Handayani, dr., M.Kes (Biokimia/ FK Universitas Hang Tuah Surabaya)
2. Brahmaputra Marjadi, Ph.D., dr., MPH FK Universitas Wijaya Kusuma Surabaya; School of Medicine, Western Sydney University, Australia)
3. Dr. dr. Basuki Supartono, Sp.OT., FICS, MARS (Fakultas Kedokteran UPN Veteran Jakarta, Indonesia)
4. Pratika Yuhyi Hernanda, dr., M.Sc., Ph.D (Biomedik/ FK UWKS)
5. Ferry Efendi, Ph.D., S.Kep., Ns., M.Sc (Fakultas Keperawatan/ Universitas Airlangga)
6. Prof. Win Darmanto, PhD., M.Si (Biologi/ FST Universitas Airlangga)
7. Dr. Willy Sandhika, dr., M.Si., Sp.PA (K) (Patologi Anatomi/ FK Universitas Airlangga)
8. Dr. Dra. Dorta Simamora, M.Si (Biomedik/ FK Universitas Wijaya Kusuma Surabaya)
9. Dr. H. Artha Budi Susila Duarsa, dr., M.Kes
10. Joko Gunawan, Ph.D (Fakultas Keperawatan/ Chulalongkorn University, Bangkok)
11. Al Munawir, Ph.D., dr., M.Kes. (Patologi Anatomi/ FK Universitas Jember)
12. Dr. Handayani, dr., M.Kes (Farmakologi/ FK Universitas Nahdlatul Ulama Surabaya)
13. Prof. Dr. dr. Suhartati, MS (Biokimia/ FK Universitas Wijaya Kusuma Surabaya)
14. Prof. H. Didik Sarudji, M.Sc (IKM/ FK Universitas Wijaya Kusuma Surabaya)

pISSN 1978-2071
 eISSN 2580-5967
 Jurnal Ilmiah Kedokteran
 Wijaya Kusuma (JIKW)
 Volume 11, No. 1 Maret 2022

AUTHORS' AFFILIATIONS

Department of Pharmacology,
 Faculty of Medicine, Wijaya
 Kusuma University, Surabaya,
 East Java, Indonesia^{1,2}
 Department of Biochemistry,
 Faculty of Medicine, Wijaya
 Kusuma Surabaya University,
 East Java, Indonesia³

CORRESPONDING AUTHOR

Masfufatun
 Department of Biochemistry,
 Faculty of Medicine, Wijaya
 Kusuma Surabaya University, East
 Java, Indonesia³
 Jl. Dukuh Kupang XXV/54
 Surabaya, 60225
E-mail:
 masfufatun@uwks.ac.id

Characteristics of Indonesian Wild honey and Cultivated Honey and Their Antibacterial Activity against *Staphylococcus aureus* and *Escherichia coli*

Lusiani Tjandra¹, Budhi Setyawan², Masfufatun^{3*}

Abstract

*Indonesia's natural wealth is very abundant in the form of flora and fauna that can be developed as raw materials for medicine. Honey in Indonesia is very diverse from Sabang to Merauke. Different types of honey are influenced by regional origin, season at harvest, type of bee, type of plant source of nectar, way of life of bees (cultivated or wild), harvesting method and post-harvest handling. This study aims to determine the characteristics of forest bee honey and cultivated honey and to determine the potential of honey as an antibacterial in the treatment of infectious diseases caused by *Staphylococcus aureus* and *Escherichia Coli* bacteria. The materials used were Carisa honey samples from Wild honey [Wild Klanceng and Wild Cerana] and Cultivation [Cerana Cultivation], *S. aureus* and *E. coli* bacteria. The characteristic test method is in accordance with the Indonesian National Standard and the honey inhibition test against the growth of *S. aureus* and *E. Coli* bacteria using the diffusion method. The results showed that Wild Cerana (WC) and Wild Klanceng (WK) honey demonstrated higher water content, ash content, acidity and glucose from Cerana Cultivated (CC) honey. Carissa Honey (beside Cerana cultivated honey) had antibacterial activity against *S. aureus* and *E. Coli* at different concentrations. Wild Wild Honey has the highest antibacterial activity compared to other types of honey. Conclusion Indonesian wild honey showed weak antibacterial activity against *Staphylococcus aureus*. Meanwhile, honey that is cultivated does not have antibacterial activity.*

Keywords: antibacterial, Wild honey, cultivated honey

Original Research Article

Abstrak

Kekayaan alam Indonesia sangat melimpah berupa flora dan fauna yang dapat dikembangkan sebagai bahan baku obat. Madu di Indonesia sangat beragam dari Sabang sampai Merauke. Berbagai jenis madu dipengaruhi oleh daerah asal, musim panen, jenis lebah, jenis tanaman sumber nektar, cara hidup lebah (budidaya atau liar), cara panen dan penanganan pasca panen. Penelitian ini bertujuan untuk mengetahui karakteristik madu lebah hutan dan madu budidaya serta mengetahui potensi madu sebagai antibakteri dalam pengobatan penyakit infeksi yang disebabkan oleh bakteri *Staphylococcus aureus* dan *Escherichia coli*. Bahan yang digunakan adalah sampel madu

Carisa dari madu Liar [Klanceng Liar dan Cerana Liar] dan Budidaya [Budidaya Cerana], bakteri *S. aureus* dan *E. coli*. Metode uji karakteristik madu disesuaikan dengan Standar Nasional Indonesia dan uji daya hambat madu terhadap pertumbuhan bakteri *S. aureus* dan *E. Coli* dilakukan menggunakan metode difusi. Hasil penelitian menunjukkan bahwa madu Cerana Liar (WC) dan Klanceng Liar (WK) menunjukkan kadar air, kadar abu, keasaman dan glukosa yang lebih tinggi dari madu Cerana Budidaya (CC). Madu Carissa (selain madu budidaya Cerana) memiliki aktivitas antibakteri terhadap *S. aureus* dan *E. Coli* pada konsentrasi yang berbeda. Madu Liar Liar memiliki aktivitas antibakteri paling tinggi dibandingkan dengan jenis madu lainnya. Kesimpulan Madu liar

Indonesia menunjukkan aktivitas antibakteri yang lemah terhadap *Staphylococcus aureus*. Sedangkan madu budidaya tidak memiliki aktivitas antibakteri.

Kata Kunci: antibakteri, Madu liar, madu yang dibudidayakan

INTRODUCTION

Honey is a natural product that has been widely used by people. In addition to its sweet flavour, honey also known to have antibacterial property (Arawwawala and Hewageegana, 2017). Various studies have been conducted over years to investigate the antibacterial activity of honey by determining its minimum inhibitory concentration (MIC), such as the forest honey from Australia and Manuka honey from New Zealand (Sindi et al., 2019). The antibacterial activity of honey is attributed to its active compounds, hydrogen peroxide, high osmolarity, and low pH.

Honey has been used for several kinds of wound treatments (Arawwawala and Hewageegana, 2017) (Greenwood et al., 2012). Manuka honey from New Zealand has been used as standardized medical honey in various researches, yet Manuka honey is costly and not easy to be found in Indonesia. Therefore, it is necessary to conduct research about Indonesian local honey characteristic.

There are various kinds of Indonesian local honey originated from Sabang to Merauke. The diversity of local Indonesian honey could be affected from the different origins, harvest seasons, bees species, nectar source plants, bees way of life (cultivated or wild), harvest methods and honey processing methods after harvest. The different nectar sources would produce the different kinds of honey. The variety of honey could be observed physically by the difference in colour, scents and tastes. The dark-colored honey indicated that the honey is ripe and it contains less water. The darker-colored honey varieties contain higher amounts of antioxidants (Fatma et al., 2017) (Erejuwa et al., 2012).

Staphylococcus aureus and *Escherichia coli* are the most common bacteria species found in sepsis and infected wounds. The bacterial culture sensitivity test in a research discovered that the various bacteria showed the multidrug resistance characteristic in infected wounds and sepsis (Ayub, 2015). The efforts to reduce resistance and microbial production rate are slower than the

growth of antibiotic resistance level (WHO, 2014). Therefore, a novel strategy is needed to treat the infections. Honey could be used as complementary medication to reduce the microbial resistance.

Until recently, the local honey researches were limited to the honey quality assay, thus, the characteristic of cultivated and wild local honey were mostly unidentified. Therefore, this research aims for studying the local Indonesian honey (from cultivated and wild bees) characteristics and the antibacterial activity against *staphylococcus aureus* and *Escherichia coli*.

MATERIALS AND METHODS

Study period and location

This research was conducted from April 2021 to July 2021 in Biochemistry laboratory, Biochemistry Department, Medical Faculty, UWKS, Surabaya. Honey samples characterization were conducted in Assessment Service Unit, Faculty of Pharmacy, Airlangga University, Surabaya. Antibacterial assay was conducted in Gastroenteritis and Salmonellosis laboratory, ITD, UNAIR Surabaya.

Materials

Carisa honey sample from wild bees [Wild Klanceng (WK) and Wild Cerana (WC)] and cultivated [Cultivated Cerana (CC) and Cultivated Malifera (CM)], Mueller Hinton Agar (MHA), Mueller Hinton Broth (MHB), *Escherichia coli* (*E. coli*) and *Staphylococcus aureus* (*S. aureus*) were used in this research. The equipments used for this research were analytical balance, spectrophotometer, autoclave, moisture balance, calipers, petri dish, glass bottle, volumetric flask, Beaker glass and stirrer.

Honey characterization

Honey characterization consisted of ash content, free acidity, Hydroxy Methyl Furfural, Diastase enzyme, glucose and water content analysis were determined using standard SNI

8664-2018 methods (Badan Standardisasi Nasional, 2018).

Bacterial Isolate Rejuvenation

E. coli and *S. aureus* bacterial isolates were purchased from Gastroenteritis and Salmonellosis laboratory, ITD, UNAIR Surabaya. The isolates were cultured in NA medium using streak method and incubated for 24 h in the temperature of 37°C.

Mueller Hinton Agar (MHA) Preparation

A 19 g of MHA powder was weighed and diluted to 500 ml using distilled water in an Erlenmeyer flask. The suspension was homogenized by heating in a hot plate. Then, the medium suspension was sterilized using autoclave (121°C, 15 min). The sterilized medium was poured in a petri dish (±25 ml) and allowed to solidify at room temperature (Utomo et al., 2018).

Mueller Hinton Broth (MHB) Preparation

A 21 g of MHB powder (2 g Beef infusion, 17.5 g Casein hydrolysate) were diluted to 1L of distilled water. The medium was heated on a hot plate, and stirred using a magnetic stirrer. The final homogenized medium colour was clear yellow. The medium was sterilized using autoclave (121°C, 15 min), and poured in a sterile micro tube aseptically in LAF (Maarisit et al., 2021).

Bacteria Inoculum Preparation

E.coli and *S.aureus* inoculation were prepared by picking one single colony from NA medium to the Muller Hinton Broth (MHB) tube

and were incubated overnight in 37°C. The bacterial cultures were then centrifugated (5000rpm; 5min). The supernatant was separated from the bacterial pellet (precipitate) from each tube. The pellet was resuspended with saline water and adjusted to OD 490=0.5 to be used for inoculum/suspension in every treatment (Debalke et al., 2018 and modification).

Antibacterial Assay

The 0.1 ml of bacterial suspensions were inoculated in MHA using spread method. The 20 µL of honey samples were dropped to the test discs along with the blank solution (control solution) and placed on the MHA medium aseptically. The medium were then incubated in 37°C with reverse position (Debalke et al., 2018 and modification).

Data Analysis

The clear zones around the test discs were measured for diameter using calipers. The data obtained were tabulated and analyzed statistically.

RESULTS

Honey Characterization

Carisa Honey WK, WC, CC and CM were tested for ash content, free acidity, Hydroxy Methyl Furfural, Diastase enzyme, glucose and water content. The characterization results were shown in Table 1.

Table 1. Honey Characteristics

Parameter	SNI 8664-2018	Wild Cerana Honey (WC)	Wild Klanceng Honey (WK)	Cerana Honey (Cultivated)
HMF (mm/kg)	Max 40	4,01 ± 0,06	6,92 ± 0,18	5,32 ± 0,11
Diastase Enzyme (DN)	Min 3	5,11 ± 0,09	4,2 ± 0,12	5,38 ± 0,08
Water Content %(w/w)	Max 22	20,10 ± 0,14	>25	18,3 ± 0,07
Ash Content %(w/w)	Max 0,5	0,46 ± 0,01	1,3 ± 0,01	0,10 ± 0,00
Acidity (ml eq/kg)	Max 50	75,7 ± 0,37	418,9 ± 8,55	61,8 ± 0,11
Glucose (%)	Min 65	18,69 ± 0,32	29,24 ± 0,06	9,29 ± 1,73

Antibacterial Assay against *E. coli* and *S. aureus*

The antibacterial assay was performed using agar diffusion method. The assay used 6 treatment groups and 4 honey samples concentration of 40%, 60%, 80% and 100%. The positive control

(chloramphenicol) and negative control (distilled water) were used in this assay. Table 2 and Table 3 demonstrated the inhibition ability of honey samples against *E. coli* and *S. aureus* growth.

Table 2. The average inhibition zone of honey against *S. aureus* growth

Honey samples	The average inhibition zone against <i>S. aureus</i> (mm)				C +	C -
	40%	60%	80%	100%		
CC	0 ^a	0 ^a	0 ^a	1,75 ± 0,96 ^b	21,5 ± 0,58 ^c	0 ^a
WC	0 ^a	0 ^a	2 ± 0,82 ^b	4,25 ± 1,89 ^c	23,5 ± 1,73 ^d	0 ^a
WK	9,18 ± 0,85 ^b	9,55 ± 1,17 ^b	10,1 ± 0,71 ^b	12,33 ± 1,69 ^c	25,93 ± 1,42 ^d	0 ^a

Notes: abc superscript consists of different alphabets on the same row implies the significant difference (P<0,05) according to Anova test and Post Hoc LSD (CC: Cultivated Cerana; WC: Wild Cerana; Wild Klanceng; C+: positive Control; C-: Negative Control)

Tabel 3. The average inhibition zone of honey against *Escherichia coli* growth

Honey sample	The average inhibition zone against <i>Escherichia coli</i> (mm)				C +	C -
	40%	60%	80%	100%		
CC	0 ^a	0 ^a	0 ^a	0 ^a	23.3 ± 1,89 ^b	0 ^a
WC	0 ^a	0 ^a	0 ^a	3.28 ± 0,17 ^b	19 ± 1,16 ^c	0 ^a
WK	2.23 ± 0,86 ^{a,b}	3.33 ± 0,86 ^b	4,10 ± 1.13 ^b	5.68 ± 1,25 ^b	26.25 ± 3,69 ^c	0 ^a

Notes: abc superscript consists of different alphabets on the same row implies the significant difference (P<0,05) according to Anova test and Post Hoc LSD (CC: Cultivated Cerana; WC: Wild Cerana; Wild Klanceng; C+: positive Control; C-: Negative Control)

DISCUSSION

Cultivated honey and wild honey are two different types of honey. The cultivated honey are mostly produced from a single area with limited or even single plant variations. The single plant cultivation is frequently called monofloral cultivation. The forest honey cultivation could be produced naturally or intentionally from a wide range of species of plants, called multi-floral cultivation. In this research, Cerana Cultivated honey (CC) were produced from Avocado plant nectare. Bhal chandra et al. (2014) stated that the flowering schedule is influenced by soil type, climate, and vegetation conditions which then affect the quality and quantity of nectar secretion produced (Erejuwa et al., 2012).

Wild Cerana (WC) and Wild Klanceng (WK) honey demonstrated higher water content, ash content, acidity and glucose from Cerana Cultivated (CC) honey as shown in Table 1. These results are in accordance with research in Greece, which stated that Wild/forest multi-floral honey possessed a higher acidity to inhibit the growth of microbes in honey and loaded with minerals, such as calcium (Karabagias et al., 2018).

In the provisions of SNI 8664:2018 honey quality that the maximum HMF content is 40 mg/kg and all types of Carisa Honey have low HMF levels around 4-7.16 mg/Kg below the SNI standard. This shows that the Carissa honey sample used in this study is categorized as fresh

honey (Boussaid et al., 2018; Sumarlin et al., 2021)

Based on the results of the research conducted, it can be seen that all honey samples have diastase enzyme activity above 3 DN (minimum SNI requirement 3), so the three honeys above are categorized as Qualified. Diastase enzyme itself is an enzyme that converts complex carbohydrates into simple carbohydrates (Adji, 2007).

The water content of honey according to SNI 8664:2018 is a maximum of 22%. Based on Table 1, it shows that each type of honey has a different moisture content, which meet the SNI requirements are wild cerana honey and cultivated cerana honey. The difference in water content of honey is related to climatic conditions and the level of maturity of honey.

Determination of ash content using the Gravimetric method with a maximum ash content of 0.5%. Cultivated Cerana Honey has an ash content of 0.1%, Wild cerana honey is 0.46% while the highest ash content is Klanceng wild honey 1.3% (Table 1). It is possible that the mineral content in Klanceng honey is the most among other honeys. The ash content in honey is influenced by the presence of minerals derived from nectar and bee food sources. According to Setya Sri Antary (2013), various minerals such as potassium (K), sodium (Na), calcium (Ca), magnesium (Mg), iron (Fe), chlorine (Cl),

phosphorus (P), sulfur (S), and iodine (I) and radium salt (Ra) contained in honey. Among these minerals, the most abundant in general are calcium, sodium and potassium (Boussaid et al., 2018)

Based on Table 1, it shows that all types of Carissa honey have low glucose levels below the SNI 8664-2018 standard, which is at least 65%. There are several factors that affect the reducing sugar content of honey, among others, water content, humidity, and harvest time. There are studies that show that the high water content in honey can stimulate yeast activity to grow and develop in honey, thus causing the fermentation process. The yeast that causes fermentation in honey is an osmophilic yeast from the genus *Zygosaccharomyces*, which is resistant to high sugar concentrations, so it can live and thrive in honey. Yeast in honey will degrade sugar, especially dextrose and levulose into alcohol and CO₂, thus affecting the dextrose (glucose) and levulose (fructose) content of honey. (Hariyati, 2010).

The antibacterial properties of honey samples were tested using clear zone measurement around the discs from the diffusion of the antibacterial compounds in solid medium to inhibit the growth of bacteria and were referred as inhibition zone (Perdana and Setyawati, 2017). The inhibition zones were formed due to the potential of honey samples as an antibacterial agent. According to the series of data in Table 2 and 3, in 100% concentration, WC and WK samples were able to inhibit both Gram positive (+) bacteria *S. aureus* and Gram negative (-) bacteria *E. coli*, meanwhile CC sample only inhibited Gram positive (+) bacteria *S. aureus*. It could be concluded that the antibacterial activities of WK > WC > CC consecutively. The potential of honey as an antibacterial agent is attributed to its osmolarity, acidity, pH, high glucose, hydrogen peroxide, and non-hydrogen peroxide compounds such as phenolic acid and flavonoids (Aggad H, 2014)(Kwakman and Zaat, 2012) (Nolan et al., 2019). In this study, the factors that caused the honey to have the highest inhibition were the acidity, pH and high glucose factors.

Klanceng Wild honey (WK) showed the highest antibacterial activity compared to the other samples, due to the highest acidity in WK sample. The acidity in honey is caused by the presence of gluconic acid, that is formed by the

reaction of glucose oxidase and glucose (Bittmann et al., 2010). The higher the glucose level is, the higher the acidity. The acidity of honey is caused by the presence of organic acids, especially gluconic acid, pyruvic acid, malic acid and citric acid, as well as inorganic ions, such as phosphate, sulfate, and chloride (Terrab et al., 2003). Honey provides an acid environment that is unfavorable for bacteria to grow and also inhibits most microorganisms activities (Brudzynski et al., 2011). With the higher acidity level in honey, the hydrogen ion concentration is increased. The enhancement in hydrogen ion concentration could interfere the proton transmembrane gradient from bacterial cells (HARIYATI, 2010).

Cerana Cultivated (CC) honey showed weak activity against Gram-positive bacteria (+) *S. aureus*. The bioactive compounds of CC honey, phenol and flavonoids, are suspected to be at a lower level than the wild honey. Ahmed (2013) stated that total phenolic and flavonoids compounds of commonly cultivated honey were lower compared to the wild honey, that the cultivated honey was ineffective against Gram-negative bacteria (Ahmed and Othman, 2013). A phytochemical research in Indonesia also stated that wild honey contains more flavonoids and saponins than the forest and cultivated honey (Yelin and Kuntadi, 2019). The antibacterial mechanism of phenol is by poisoning the protoplasm, breaking and invading the cell wall, then precipitating the microbe cell protein (HARIYATI, 2010).

Table 2 and 3 show that Gram (-) bacteria *E. coli* was insensitive against antibacterial compounds from honey samples, where *E. coli* inhibition zones were narrower than *S. aureus*. It could be caused by *E. coli* as Gram-negative bacteria is equipped with complex cell wall structure, consists of peptidoglycan, lipopolysaccharide and periplasmic space. The periplasmic space has more ability to hold the plasma membrane firmly. Meanwhile, *S. aureus* has a thick cell wall consists of peptidoglycan only, therefore the antibacterial agent might work effectively to inhibit the bacterial growth (Nur, 2019).

CONCLUSION

Indonesian wild honey showed relatively antibacterial weak against *S. aureus* bacteria.

Cultivated honey possessed minimum antibacterial effect. Both wild honey and cultivated honey showed insignificant antibacterial activity against *E. coli*. The characteristic of honey that might contribute to the antibacterial effect was acidity level and high glucose.

ACKNOWLEDGEMENT

Researchers are grateful for the funding provided by the research institute and community service at Universitas Wijaya Kusuma Surabaya, 2021

REFERENCES

- Adji, S., 2007. Terapi madu. Jakarta : Penebar Plus.
- Aggad H, G.D., 2014. Honey Antibacterial Activity. *Med. Aromat. Plants* 03, 3–4. <https://doi.org/10.4172/2167-0412.1000152>
- Ahmed S, Othman NH, 2013. Review of the medicinal effects of tualang honey and a comparison with manuka honey - PubMed [WWW Document]. URL <https://pubmed.ncbi.nlm.nih.gov/23966819/> (accessed 8.25.21).
- Arawwawala M, Hewageegana, sujatha, 2017. Health Benefits and Traditional Uses of Honey: A Review. *J. Apitherapy* 2, 9. <https://doi.org/10.5455/JA.20170208043727>
- Ayub M, 2015. Isolation of Pathogens Causing Sepsis, Pus and Infected Wounds from Critical Care Unit: A Retrospective Study. *Ann. Clin. Lab. Res.* 3. <https://doi.org/10.21767/2386-5180.100050>
- Badan Standardisasi Nasional, 2018. Standar Nasional Indonesia SNI 8664:2018 Madu. www.bsn.go.id Jakarta.
- Boussaid A, Chouaibi M, Rezig L, Hellal R, Donsi F, *et al.*, 2018. Physicochemical and bioactive properties of six honey samples from various floral origins from Tunisia. *Arab. J. Chem.* 11, 265–274. <https://doi.org/10.1016/j.arabjc.2014.08.011>
- Brudzynski K, Abubaker K, St-Martin L, Castle A, Hayashi MAF, *et al.*, 2011. Re-examining the role of hydrogen peroxide in bacteriostatic and bactericidal activities of honey. <https://doi.org/10.3389/fmicb.2011.00213>
- Debalke D, Birhan M, Kinubeh A, Yayeh M, 2018. Assessments of Antibacterial Effects of Aqueous-Ethanol Extracts of *Sida rhombifolia*'s Aerial Part. *Sci. World J.* 2018. <https://doi.org/10.1155/2018/8429809>
- Erejuwa OO, Sulaiman SA, Ab Wahab MS, 2012. Honey: A Novel Antioxidant. *Molecules* 17, 4400–4423. <https://doi.org/10.3390/molecules17044400>
- Fatma II, Haryanti S, Suedy SWA, 2017. Uji kualitas madu pada beberapa wilayah budidaya lebah madu di Kabupaten Pati. *J. Akad. Biol.* 6, 58–65.
- Greenwood D, Slack R, Barer M, Irving W, 2012. *Medical Microbiology - 18th Edition.*
- HARIYATI LF., 2010. AKTIVITAS ANTIBAKTERI BERBAGAI JENIS MADU TERHADAP MIKROBA PEMBUSUK (*Pseudomonas fluorescens* FNCC 0071 dan *Pseudomonas putida* FNCC 0070).
- Karabagias IK, Louppis AP, Kontakos S, Drouza C, Papastephanou C, 2018. Characterization and Botanical Differentiation of Monofloral and Multifloral Honeys Produced in Cyprus, Greece, and Egypt Using Physicochemical Parameter Analysis and Mineral Content in Conjunction with Supervised Statistical Techniques. <https://doi.org/10.1155/2018/7698251>
- Kwakman PHSS, Zaat SAJJ, 2012. Antibacterial components of honey. *IUBMB Life* 64, 48–55. <https://doi.org/10.1002/iub.578>
- Maarisit S, Angkouw ED, Manoppo REPMNDRH, Ginting2*, E.L., 2021. Isolasi dan Uji Aktivitas Antibakteri dari Bakteri Epifit Symbion Lamun *Thalassia hemprichii* dari Perairan Bahowo, Sulawesi Utara 9, 115–122.
- Nolan VC, Harrison J, Cox JAG., 2019. Dissecting the Antimicrobial Composition of Honey. *Antibiotics* 8, 251. <https://doi.org/10.3390/antibiotics8040251>
- Nur A, 2019. Aktivitas Antibakteri Madu Trigona Terhadap Bakteri Gram Positif (*Staphylococcus Aureus*) dan Bakteri Gram Negatif (*Escherichia Coli*). *J. Kesehatan.* 12,

- 134–140.
<https://doi.org/10.32763/JUKE.V12I1.110>
- Perdana R, Setyawati T, 2017. Uji IN-VITRO SENSITIVITAS ANTIBIOTIK TERHADAP BAKTERI SALMONELLA TYPHI DI KOTA PALU. *Med. Tadulako J. Ilm. Kedokt. Fak. Kedokt. dan Ilmu Kesehat.* 3, 11–22.
- Setya Sri Antary P, Ratnayani K, Mayun Laksmiwati A, 2013. Nilai Daya Hantar Listrik, Kadar Abu, Natrium, Dan Kalium Pada Madu Bermerk Di Pasaran Dibandingkan Dengan Madu Alami (Lokal). *J. Kim.* 7, 172–180. <https://doi.org/10.24843/JCHEM.2013.v07.i02.p08>
- Sindi A, Chawn MVB, Hernandez ME, Green K, Islam MK, *et al.*, 2019. Anti-biofilm effects and characterisation of the hydrogen peroxide activity of a range of Western Australian honeys compared to Manuka and multifloral honeys. *Sci. Rep.* 9, 1–17. <https://doi.org/10.1038/s41598-019-54217-8>
- Sumarlin LO, Ernita N, Afandi FR, Fathoni A, 2021. Identification of active chemical compounds of honey from some regions in Indonesia. *Sci. Technol. Indones.* 6, 74–84. <https://doi.org/10.26554/STI.2021.6.2.74-84>
- Terrab A, Díez MJ, Heredia FJ, 2003. Palynological, physico-chemical and colour characterization of Moroccan honeys: I. River red gum (*Eucalyptus camaldulensis* Dehnh) honey. *Int. J. Food Sci. Technol.* 38, 379–386. <https://doi.org/10.1046/J.1365-2621.2003.00715.X>
- Utomo SB, Fujiyanti M, Lestari WP, Mulyani S, 2018. Antibacterial Activity Test of the C-4-methoxyphenylcalix[4]resorcinarene Compound Modified by Hexadecyltrimethylammonium-Bromide against *Staphylococcus aureus* and *Escherichia coli* Bacteria. *JKPK (Jurnal Kim. dan Pendidik. Kim.* 3, 201. <https://doi.org/10.20961/jkpk.v3i3.22742>
- WHO, 2014. GLOBAL report on AM resistance. *Who* 33, 3–8.
- Yelin, A., Kuntadi, 2019. Phytochemical identification of honey from several regions in Java and Sumbawa. *AIP Conf. Proc.* 2120. <https://doi.org/10.1063/1.5115762>