

**Sintesis enzimatis flavonoid-glikosida dari gambir (Uncaria gambir)
menggunakan enzim CGT-ase dari bacillus licheniformis**

Abstract

Laboratory scale-up of Flavonoid- α - glycoside was synthesized using enzyme of CGT-ase which was isolated from cultivated of Bacillus Licheniformis. CGT-ase enzyme has optimum capability at the temperature of 45°C, pH 6.5. yielded 7.864 unit/minute/mL. The pretest of CGT-ase transfer activity was carried out using pyrocatechol and resorcinol as an acceptor and iso-malto and commercial starch solution as the glucosyl donor. Subsequently, acceptor was replaced by flavonoid (Etyl acetate and butanol fraction) extracted from four types of gambir from West Sumatra.