Lampiran 1. Hasil identifikasi senyawa volatil dalam ekstrak kayu putih

<table>
<thead>
<tr>
<th>Nama Komponen</th>
<th>tx</th>
<th>tn</th>
<th>tn+1</th>
<th>n</th>
<th>LRIx</th>
</tr>
</thead>
<tbody>
<tr>
<td>α-thujene</td>
<td>11,537</td>
<td>10,868</td>
<td>13,064</td>
<td>9</td>
<td>930,464</td>
</tr>
<tr>
<td>α-pinene</td>
<td>11,756</td>
<td>10,868</td>
<td>13,064</td>
<td>9</td>
<td>940,437</td>
</tr>
<tr>
<td>β-pinene</td>
<td>12,724</td>
<td>10,868</td>
<td>13,064</td>
<td>9</td>
<td>984,517</td>
</tr>
<tr>
<td>Myrcene</td>
<td>12,836</td>
<td>10,868</td>
<td>13,064</td>
<td>9</td>
<td>989,617</td>
</tr>
<tr>
<td>α-Phellandrene</td>
<td>13,232</td>
<td>13,064</td>
<td>14,976</td>
<td>10</td>
<td>1008,787</td>
</tr>
<tr>
<td>β-cymene</td>
<td>13,692</td>
<td>13,064</td>
<td>14,976</td>
<td>10</td>
<td>1032,845</td>
</tr>
<tr>
<td>8-cineole</td>
<td>13,916</td>
<td>13,064</td>
<td>14,976</td>
<td>10</td>
<td>1044,561</td>
</tr>
<tr>
<td>terpinene</td>
<td>14,300</td>
<td>13,064</td>
<td>14,976</td>
<td>10</td>
<td>1093,985</td>
</tr>
<tr>
<td>p-pinolene</td>
<td>14,861</td>
<td>13,064</td>
<td>14,976</td>
<td>10</td>
<td>1098,013</td>
</tr>
<tr>
<td>linalool</td>
<td>14,938</td>
<td>13,064</td>
<td>14,976</td>
<td>10</td>
<td>1098,013</td>
</tr>
<tr>
<td>p-pinolen-4-ol</td>
<td>16,461</td>
<td>14,976</td>
<td>16,659</td>
<td>11</td>
<td>1188,235</td>
</tr>
<tr>
<td>terpineol</td>
<td>16,691</td>
<td>16,659</td>
<td>18,170</td>
<td>12</td>
<td>1202,118</td>
</tr>
<tr>
<td>thymyl acetate</td>
<td>18,981</td>
<td>18,170</td>
<td>19,563</td>
<td>13</td>
<td>1358,220</td>
</tr>
<tr>
<td>-copaene</td>
<td>19,471</td>
<td>18,170</td>
<td>19,563</td>
<td>13</td>
<td>1393,396</td>
</tr>
<tr>
<td>-elemene</td>
<td>19,678</td>
<td>19,563</td>
<td>20,856</td>
<td>14</td>
<td>1408,894</td>
</tr>
<tr>
<td>α-terrphyllene</td>
<td>20,227</td>
<td>19,563</td>
<td>20,856</td>
<td>14</td>
<td>1451,353</td>
</tr>
<tr>
<td>Aromadendrene</td>
<td>20,758</td>
<td>19,563</td>
<td>20,856</td>
<td>14</td>
<td>1492,421</td>
</tr>
<tr>
<td>α-selinene</td>
<td>20,853</td>
<td>19,563</td>
<td>20,856</td>
<td>14</td>
<td>1499,768</td>
</tr>
<tr>
<td>1,8-eudesmole</td>
<td>20,900</td>
<td>20,856</td>
<td>22,066</td>
<td>15</td>
<td>1503,636</td>
</tr>
<tr>
<td>cadinene</td>
<td>21,231</td>
<td>20,856</td>
<td>22,066</td>
<td>15</td>
<td>1530,992</td>
</tr>
<tr>
<td>eudesmol</td>
<td>22,423</td>
<td>22,066</td>
<td>23,212</td>
<td>16</td>
<td>1631,152</td>
</tr>
<tr>
<td>α-eudesmol</td>
<td>23,096</td>
<td>22,066</td>
<td>23,212</td>
<td>16</td>
<td>1689,878</td>
</tr>
</tbody>
</table>

tx: waktu retensi senyawa x, tn: waktu retensi alkana standar, dengan n atom karbon yang muncul sebelum waktu senyawa x, tn+1: waktu retensi alkana standar, dengan n+1 atom karbon yang muncul setelah waktu senyawa x, n: jumlah atom karbon alkana standar yang muncul sebelum senyawa x, LRIx: indeks retensi linier senyawa x.
Lampiran 2. Hasil identifikasi senyawa volatil dalam ekstrak peppermint

<table>
<thead>
<tr>
<th>Nama Komponen</th>
<th>tx</th>
<th>tn</th>
<th>tn+1</th>
<th>n</th>
<th>LRIx</th>
</tr>
</thead>
<tbody>
<tr>
<td>α-pinene</td>
<td>11,75</td>
<td>10,868</td>
<td>13,064</td>
<td>9</td>
<td>940,1639344</td>
</tr>
<tr>
<td>sabinene</td>
<td>12,594</td>
<td>10,868</td>
<td>13,064</td>
<td>9</td>
<td>978,5974499</td>
</tr>
<tr>
<td>β-pinene</td>
<td>12,724</td>
<td>10,868</td>
<td>13,064</td>
<td>9</td>
<td>984,5173042</td>
</tr>
<tr>
<td>Myrcene</td>
<td>12,836</td>
<td>10,868</td>
<td>13,064</td>
<td>9</td>
<td>989,6174863</td>
</tr>
<tr>
<td>p-cymene</td>
<td>13,621</td>
<td>13,064</td>
<td>14,976</td>
<td>10</td>
<td>1029,131799</td>
</tr>
<tr>
<td>D-limonene</td>
<td>13,751</td>
<td>13,064</td>
<td>14,976</td>
<td>10</td>
<td>1035,930962</td>
</tr>
<tr>
<td>1,8-cineole</td>
<td>13,822</td>
<td>13,064</td>
<td>14,976</td>
<td>10</td>
<td>1039,644351</td>
</tr>
<tr>
<td>isopulegol</td>
<td>15,947</td>
<td>14,976</td>
<td>16,659</td>
<td>11</td>
<td>1157,694593</td>
</tr>
<tr>
<td>menthone</td>
<td>16,106</td>
<td>14,976</td>
<td>16,659</td>
<td>11</td>
<td>1167,142008</td>
</tr>
<tr>
<td>lavandulol</td>
<td>16,177</td>
<td>14,976</td>
<td>16,659</td>
<td>11</td>
<td>1171,360665</td>
</tr>
<tr>
<td>isomenthone</td>
<td>16,278</td>
<td>14,976</td>
<td>16,659</td>
<td>11</td>
<td>1177,361854</td>
</tr>
<tr>
<td>menthol</td>
<td>16,478</td>
<td>14,976</td>
<td>16,659</td>
<td>11</td>
<td>1189,245395</td>
</tr>
<tr>
<td>neo-isomenthol</td>
<td>16,620</td>
<td>14,976</td>
<td>16,659</td>
<td>11</td>
<td>1197,682709</td>
</tr>
<tr>
<td>methyl salicylate</td>
<td>16,785</td>
<td>16,659</td>
<td>18,170</td>
<td>12</td>
<td>1208,338848</td>
</tr>
<tr>
<td>pulegone</td>
<td>17,464</td>
<td>16,659</td>
<td>18,170</td>
<td>12</td>
<td>1253,275976</td>
</tr>
<tr>
<td>piperitone</td>
<td>17,694</td>
<td>16,659</td>
<td>18,170</td>
<td>12</td>
<td>1268,497684</td>
</tr>
<tr>
<td>β-buorbonene</td>
<td>19,696</td>
<td>18,170</td>
<td>19,563</td>
<td>13</td>
<td>1409,547739</td>
</tr>
</tbody>
</table>

- tx: waktu retensi senyawa x, tn: waktu retensi alkana standar, dengan n atom karbon yang muncul sebelum waktu senyawa x, tn+1: waktu retensi alkana standar, dengan n+1 atom karbon yang muncul setelah waktu senyawa x, n: jumlah atom karbon alkana standar yang muncul sebelum senyawa x, LRIx: indeks retensi linier senyawa x.
Lampiran 3. Hasil identifikasi senyawa volatil dalam cajuput candy (CC1)

<table>
<thead>
<tr>
<th>Nama Komponen</th>
<th>tx</th>
<th>tn</th>
<th>tn+1</th>
<th>n</th>
<th>LRIx</th>
</tr>
</thead>
<tbody>
<tr>
<td>1R-α-Pinene</td>
<td>11,795</td>
<td>10,868</td>
<td>13,064</td>
<td>9</td>
<td>942,213</td>
</tr>
<tr>
<td>β-pinene</td>
<td>12,752</td>
<td>10,868</td>
<td>13,064</td>
<td>9</td>
<td>985,792</td>
</tr>
<tr>
<td>δ-3-carene</td>
<td>13,265</td>
<td>13,064</td>
<td>14,976</td>
<td>10</td>
<td>1010,513</td>
</tr>
<tr>
<td>α-terpinene</td>
<td>13,507</td>
<td>13,064</td>
<td>14,976</td>
<td>10</td>
<td>1023,169</td>
</tr>
<tr>
<td>p-cymene</td>
<td>13,667</td>
<td>13,064</td>
<td>14,976</td>
<td>10</td>
<td>1031,538</td>
</tr>
<tr>
<td>1,8-Cineol</td>
<td>13,920</td>
<td>13,064</td>
<td>14,976</td>
<td>10</td>
<td>1044,770</td>
</tr>
<tr>
<td>Terpinen</td>
<td>14,316</td>
<td>13,064</td>
<td>14,976</td>
<td>10</td>
<td>1065,481</td>
</tr>
<tr>
<td>α-pinolene</td>
<td>14,489</td>
<td>13,064</td>
<td>14,976</td>
<td>10</td>
<td>1095,450</td>
</tr>
<tr>
<td>Linalool</td>
<td>14,965</td>
<td>13,064</td>
<td>14,976</td>
<td>10</td>
<td>1099,425</td>
</tr>
<tr>
<td>Terpinene-4-ol</td>
<td>16,494</td>
<td>14,976</td>
<td>16,659</td>
<td>11</td>
<td>1190,196</td>
</tr>
<tr>
<td>Terpineol</td>
<td>16,748</td>
<td>16,659</td>
<td>18,170</td>
<td>12</td>
<td>1205,890</td>
</tr>
<tr>
<td>Geraniol</td>
<td>17,486</td>
<td>16,659</td>
<td>18,170</td>
<td>12</td>
<td>1254,732</td>
</tr>
<tr>
<td>Eugenol</td>
<td>19,115</td>
<td>18,170</td>
<td>19,563</td>
<td>13</td>
<td>1367,839</td>
</tr>
<tr>
<td>Geraniol acetate</td>
<td>19,287</td>
<td>18,170</td>
<td>19,563</td>
<td>13</td>
<td>1380,187</td>
</tr>
<tr>
<td>‘langene</td>
<td>19,505</td>
<td>18,170</td>
<td>19,563</td>
<td>13</td>
<td>1395,836</td>
</tr>
<tr>
<td>Cubebene</td>
<td>19,564</td>
<td>19,563</td>
<td>20,856</td>
<td>14</td>
<td>1400,077</td>
</tr>
<tr>
<td>-elemene</td>
<td>19,712</td>
<td>19,563</td>
<td>20,856</td>
<td>14</td>
<td>1411,524</td>
</tr>
<tr>
<td>α-caryophyllene</td>
<td>20,278</td>
<td>19,563</td>
<td>20,856</td>
<td>14</td>
<td>1455,298</td>
</tr>
<tr>
<td>-guaiene</td>
<td>20,449</td>
<td>19,563</td>
<td>20,856</td>
<td>14</td>
<td>1468,523</td>
</tr>
<tr>
<td>aromadendren</td>
<td>20,573</td>
<td>19,563</td>
<td>20,856</td>
<td>14</td>
<td>1478,113</td>
</tr>
<tr>
<td>Humulene</td>
<td>20,715</td>
<td>19,563</td>
<td>20,856</td>
<td>14</td>
<td>1489,095</td>
</tr>
<tr>
<td>All aromadendren</td>
<td>20,798</td>
<td>19,563</td>
<td>20,856</td>
<td>14</td>
<td>1495,514</td>
</tr>
<tr>
<td>Epizonarene</td>
<td>20,939</td>
<td>20,856</td>
<td>22,066</td>
<td>15</td>
<td>1506,860</td>
</tr>
<tr>
<td>δ-cadinene</td>
<td>21,424</td>
<td>20,856</td>
<td>22,066</td>
<td>15</td>
<td>1546,942</td>
</tr>
<tr>
<td>viridiflorol</td>
<td>22,457</td>
<td>22,066</td>
<td>23,212</td>
<td>16</td>
<td>1634,119</td>
</tr>
<tr>
<td>Ledol</td>
<td>22,592</td>
<td>22,066</td>
<td>23,212</td>
<td>16</td>
<td>1645,899</td>
</tr>
<tr>
<td>α-Eudesmol</td>
<td>23,135</td>
<td>23,212</td>
<td>24,298</td>
<td>17</td>
<td>1692,910</td>
</tr>
<tr>
<td>Cadalene</td>
<td>23,295</td>
<td>23,212</td>
<td>24,298</td>
<td>17</td>
<td>1707,643</td>
</tr>
</tbody>
</table>

$tx$: waktu retensi senyawa x, $tn$: waktu retensi alkana standar, dengan n atom karbon yang muncul sebelum waktu senyawa x, $tn+1$: waktu retensi alkana standar, dengan n+1 atom karbon yang muncul setelah waktu senyawa x, n: jumlah atom karbon alkana standar yang muncul sebelum senyawa x, LRIx: indeks retensi linear senyawa x. Komponen flavor yang digunakan dalam cajuput candy non sukrosa (CC1) hanya ekstrak kayu putih.
Lampiran 4. Hasil identifikasi senyawa volatil dalam *cajuputs candy* (CC2)

<table>
<thead>
<tr>
<th>Nama Komponen</th>
<th>RTx</th>
<th>tn</th>
<th>tn+1</th>
<th>n</th>
<th>LRI</th>
</tr>
</thead>
<tbody>
<tr>
<td>β-Pinene</td>
<td>12,757</td>
<td>10,868</td>
<td>13,064</td>
<td>9</td>
<td>986,020</td>
</tr>
<tr>
<td>δ-3-carene</td>
<td>13,265</td>
<td>10,868</td>
<td>13,064</td>
<td>9</td>
<td>1009,153</td>
</tr>
<tr>
<td>α-terpinene</td>
<td>13,507</td>
<td>13,064</td>
<td>14,976</td>
<td>10</td>
<td>1023,169</td>
</tr>
<tr>
<td>1,8-Cineol</td>
<td>13,896</td>
<td>13,064</td>
<td>14,976</td>
<td>10</td>
<td>1043,515</td>
</tr>
<tr>
<td>γ-terpinene</td>
<td>14,309</td>
<td>13,064</td>
<td>14,976</td>
<td>10</td>
<td>1065,115</td>
</tr>
<tr>
<td>terpinolene</td>
<td>14,888</td>
<td>13,064</td>
<td>14,976</td>
<td>10</td>
<td>1095,397</td>
</tr>
<tr>
<td>linalool</td>
<td>14,971</td>
<td>13,064</td>
<td>14,976</td>
<td>10</td>
<td>1118,093</td>
</tr>
<tr>
<td>Menthol</td>
<td>16,505</td>
<td>14,976</td>
<td>16,659</td>
<td>11</td>
<td>1190,850</td>
</tr>
<tr>
<td>terpinene-4-ol</td>
<td>16,553</td>
<td>14,976</td>
<td>16,659</td>
<td>11</td>
<td>1193,702</td>
</tr>
<tr>
<td>neo-isomenthol</td>
<td>16,647</td>
<td>14,976</td>
<td>16,659</td>
<td>11</td>
<td>1199,287</td>
</tr>
<tr>
<td>α-terpineol</td>
<td>16,801</td>
<td>16,659</td>
<td>18,170</td>
<td>12</td>
<td>1209,398</td>
</tr>
<tr>
<td>Pulegone</td>
<td>17,503</td>
<td>16,659</td>
<td>18,170</td>
<td>12</td>
<td>1255,857</td>
</tr>
<tr>
<td>Piperitone</td>
<td>17,733</td>
<td>16,659</td>
<td>18,170</td>
<td>12</td>
<td>1271,079</td>
</tr>
<tr>
<td>methyl acetate</td>
<td>18,200</td>
<td>18,170</td>
<td>19,563</td>
<td>13</td>
<td>1302,154</td>
</tr>
<tr>
<td>Eugenol</td>
<td>19,121</td>
<td>18,170</td>
<td>19,563</td>
<td>13</td>
<td>1368,270</td>
</tr>
<tr>
<td>Citronellol acetate</td>
<td>19,227</td>
<td>18,170</td>
<td>19,563</td>
<td>13</td>
<td>1375,879</td>
</tr>
<tr>
<td>Geraniol acetate</td>
<td>19,292</td>
<td>18,170</td>
<td>19,563</td>
<td>13</td>
<td>1380,546</td>
</tr>
<tr>
<td>α-Ylangene</td>
<td>19,504</td>
<td>18,170</td>
<td>19,563</td>
<td>13</td>
<td>1395,765</td>
</tr>
<tr>
<td>α-cubebene</td>
<td>19,569</td>
<td>19,563</td>
<td>20,856</td>
<td>14</td>
<td>1400,464</td>
</tr>
<tr>
<td>β-elemene</td>
<td>19,717</td>
<td>19,563</td>
<td>20,856</td>
<td>14</td>
<td>1411,910</td>
</tr>
<tr>
<td>α-gurjunene</td>
<td>20,189</td>
<td>19,563</td>
<td>20,856</td>
<td>14</td>
<td>1444,415</td>
</tr>
<tr>
<td>α-Caryophyllene</td>
<td>20,284</td>
<td>19,563</td>
<td>20,856</td>
<td>14</td>
<td>1455,762</td>
</tr>
<tr>
<td>aromadendrene</td>
<td>20,360</td>
<td>19,563</td>
<td>20,856</td>
<td>14</td>
<td>1461,640</td>
</tr>
<tr>
<td>γ-muurolene</td>
<td>20,573</td>
<td>19,563</td>
<td>20,856</td>
<td>14</td>
<td>1478,113</td>
</tr>
<tr>
<td>β-Caryophyllene</td>
<td>20,720</td>
<td>19,563</td>
<td>20,856</td>
<td>14</td>
<td>1489,482</td>
</tr>
<tr>
<td>alloaromadendrene</td>
<td>20,803</td>
<td>19,563</td>
<td>20,856</td>
<td>14</td>
<td>1495,901</td>
</tr>
<tr>
<td>γ-selinene</td>
<td>20,892</td>
<td>20,856</td>
<td>22,066</td>
<td>15</td>
<td>1502,975</td>
</tr>
<tr>
<td>α-muurolene</td>
<td>20,939</td>
<td>20,856</td>
<td>22,066</td>
<td>15</td>
<td>1506,860</td>
</tr>
<tr>
<td>δ-selinene</td>
<td>21,092</td>
<td>20,856</td>
<td>22,066</td>
<td>15</td>
<td>1519,504</td>
</tr>
<tr>
<td>β-selinene</td>
<td>21,145</td>
<td>20,856</td>
<td>22,066</td>
<td>15</td>
<td>1523,884</td>
</tr>
<tr>
<td>α-selinene</td>
<td>21,240</td>
<td>20,856</td>
<td>22,066</td>
<td>15</td>
<td>1531,736</td>
</tr>
<tr>
<td>γ-cadinene</td>
<td>21,376</td>
<td>20,856</td>
<td>22,066</td>
<td>15</td>
<td>1542,975</td>
</tr>
<tr>
<td>δ-cadinene</td>
<td>21,423</td>
<td>20,856</td>
<td>22,066</td>
<td>15</td>
<td>1546,860</td>
</tr>
<tr>
<td>Epizonarene</td>
<td>21,494</td>
<td>20,856</td>
<td>22,066</td>
<td>15</td>
<td>1552,727</td>
</tr>
<tr>
<td>Syringaldehyde</td>
<td>21,582</td>
<td>20,856</td>
<td>22,066</td>
<td>15</td>
<td>1560,000</td>
</tr>
<tr>
<td>valencene</td>
<td>21,706</td>
<td>20,856</td>
<td>22,066</td>
<td>15</td>
<td>1570,248</td>
</tr>
<tr>
<td>dehydro-ar-ionene</td>
<td>21,748</td>
<td>20,856</td>
<td>22,066</td>
<td>15</td>
<td>1573,719</td>
</tr>
<tr>
<td>Nama Komponen</td>
<td>RTx</td>
<td>tn</td>
<td>tn+1</td>
<td>n</td>
<td>LRI</td>
</tr>
<tr>
<td>---------------</td>
<td>------</td>
<td>--------</td>
<td>--------</td>
<td>-----</td>
<td>---------</td>
</tr>
<tr>
<td>(R)-γ-cadinene</td>
<td>21,795</td>
<td>20,856</td>
<td>22,066</td>
<td>15</td>
<td>1577,603</td>
</tr>
<tr>
<td>Caryophyllene oxide</td>
<td>22,362</td>
<td>22,066</td>
<td>23,212</td>
<td>16</td>
<td>1625,829</td>
</tr>
<tr>
<td>Veridiflorol</td>
<td>22,462</td>
<td>22,066</td>
<td>23,212</td>
<td>16</td>
<td>1634,555</td>
</tr>
<tr>
<td>Ledol</td>
<td>22,598</td>
<td>22,066</td>
<td>23,212</td>
<td>16</td>
<td>1646,422</td>
</tr>
<tr>
<td>α-elemene</td>
<td>22,769</td>
<td>22,066</td>
<td>23,212</td>
<td>16</td>
<td>1661,344</td>
</tr>
<tr>
<td>γ-eudesmol</td>
<td>22,857</td>
<td>22,066</td>
<td>23,212</td>
<td>16</td>
<td>1669,023</td>
</tr>
<tr>
<td>Eudesmol</td>
<td>23,141</td>
<td>22,066</td>
<td>23,212</td>
<td>16</td>
<td>1693,805</td>
</tr>
<tr>
<td>Cadalene</td>
<td>23,300</td>
<td>23,212</td>
<td>24,298</td>
<td>17</td>
<td>1708,103</td>
</tr>
</tbody>
</table>

- Nama Komponen: Nama senyawa atau alkan yang ditemukan dalam cajuputs candy non sukrosa (CC2).
- RTx: waktu retensi senyawa x.
- tn: waktu retensi alkana standar, dengan n atom karbon yang muncul sebelum waktu senyawa x.
- tn+1: waktu retensi alkana standar, dengan n+1 atom karbon yang muncul setelah waktu senyawa x.
- n: jumlah atom karbon alkana standar yang muncul sebelum senyawa x.
- LRI: indeks retensi linier senyawa x.

Komponen flavor yang digunakan dalam cajuputs candy non sukrosa (CC2) adalah ekstrak kayu putih dan peppermint.
Lampiran 5. Hasil amplifikasi mRNA *gtfB* pada blanko (ulangan I)

<table>
<thead>
<tr>
<th>Masa inkubasi</th>
<th>CT mean <em>gtfB</em></th>
<th>CT mean 16S Rrna</th>
<th>ΔCт</th>
<th>ΔΔCт</th>
<th>Level ekspresi mRNA <em>gtfB</em></th>
</tr>
</thead>
<tbody>
<tr>
<td>2 jam</td>
<td>28,522</td>
<td>21,462</td>
<td>7,061</td>
<td>0</td>
<td>1</td>
</tr>
<tr>
<td>4 jam</td>
<td>28,567</td>
<td>21,247</td>
<td>7,320</td>
<td>0,259</td>
<td>0,836</td>
</tr>
<tr>
<td>6 jam</td>
<td>27,891</td>
<td>21,486</td>
<td>6,404</td>
<td>-0,656</td>
<td>1,576</td>
</tr>
</tbody>
</table>

Lampiran 6. Hasil amplifikasi mRNA *gtfB* pada blanko (ulangan II)

<table>
<thead>
<tr>
<th>Masa inkubasi</th>
<th>CT mean <em>gtfB</em></th>
<th>CT mean 16S Rrna</th>
<th>ΔCт</th>
<th>ΔΔCт</th>
<th>Level ekspresi mRNA <em>gtfB</em></th>
</tr>
</thead>
<tbody>
<tr>
<td>2 jam</td>
<td>28,803</td>
<td>25,758</td>
<td>3,046</td>
<td>0</td>
<td>1</td>
</tr>
<tr>
<td>4 jam</td>
<td>27,987</td>
<td>24,696</td>
<td>3,292</td>
<td>0,246</td>
<td>0,843</td>
</tr>
<tr>
<td>6 jam</td>
<td>31,539</td>
<td>28,697</td>
<td>2,842</td>
<td>-0,204</td>
<td>1,152</td>
</tr>
</tbody>
</table>

Lampiran 7. Hasil amplifikasi mRNA *gtfB* pada masa inkubasi 4 jam (ulangan I)

<table>
<thead>
<tr>
<th>Model uji</th>
<th>CT mean <em>gtfB</em></th>
<th>CT mean 16S Rrna</th>
<th>ΔCт</th>
<th>ΔΔCт</th>
<th>Level ekspresi mRNA <em>gtfB</em></th>
</tr>
</thead>
<tbody>
<tr>
<td>Blanko</td>
<td>27,987</td>
<td>24,696</td>
<td>3,292</td>
<td>0</td>
<td>1</td>
</tr>
<tr>
<td>Kontrol</td>
<td>27,956</td>
<td>25,722</td>
<td>2,233</td>
<td>-1,058</td>
<td>2,082</td>
</tr>
<tr>
<td>CC1</td>
<td>27,742</td>
<td>25,083</td>
<td>2,659</td>
<td>-0,633</td>
<td>1,550</td>
</tr>
<tr>
<td>CC2</td>
<td>27,905</td>
<td>24,817</td>
<td>3,088</td>
<td>-0,204</td>
<td>1,152</td>
</tr>
</tbody>
</table>

1: *cajuput candy* non sukrosa, CC2: *cajuputs candy* non sukrosa. Komponen flavor yang digunakan dalam *cajuput candy* non sukrosa (CC1) hanya ekstrak kayu putih sedangkan komponen flavor yang digunakan dalam *cajuputs candy* non sukrosa (CC2) adalah ekstrak kayu putih dan peppermint.

Lampiran 8. Hasil amplifikasi mRNA *gtfB* pada masa inkubasi 4 jam (ulangan II)

<table>
<thead>
<tr>
<th>Model uji</th>
<th>CT Mean <em>gtfB</em></th>
<th>CT Mean 16S Rrna</th>
<th>ΔCт</th>
<th>ΔΔCт</th>
<th>Level Ekspresi mRNA <em>gtfB</em></th>
</tr>
</thead>
<tbody>
<tr>
<td>Blanko</td>
<td>28,567</td>
<td>24,700</td>
<td>3,867</td>
<td>0</td>
<td>1</td>
</tr>
<tr>
<td>Kontrol</td>
<td>28,515</td>
<td>25,726</td>
<td>2,789</td>
<td>-1,078</td>
<td>2,110</td>
</tr>
<tr>
<td>CC1</td>
<td>28,088</td>
<td>25,087</td>
<td>3,001</td>
<td>-0,866</td>
<td>1,823</td>
</tr>
<tr>
<td>CC2</td>
<td>28,155</td>
<td>24,821</td>
<td>3,334</td>
<td>-0,533</td>
<td>1,447</td>
</tr>
</tbody>
</table>

1: *cajuput candy* non sukrosa, CC2: *cajuputs candy* non sukrosa. Komponen flavor yang digunakan dalam *cajuput candy* non sukrosa (CC1) hanya ekstrak kayu putih sedangkan komponen flavor yang digunakan dalam *cajuputs candy* non sukrosa (CC2) adalah ekstrak kayu putih dan peppermint.
### Lampiran 9. Hasil amplifikasi mRNA *gtfB* pada masa inkubasi 6 jam (ulangan I)

<table>
<thead>
<tr>
<th>Model uji</th>
<th>CT Mean <em>gtfB</em></th>
<th>CT Mean 16S Rrna</th>
<th>ΔCт</th>
<th>ΔΔCт</th>
<th>Level Ekspresi mRNA <em>gtfB</em></th>
</tr>
</thead>
<tbody>
<tr>
<td>Blanko</td>
<td>28,464</td>
<td>26,737</td>
<td>1,726</td>
<td>0</td>
<td>1</td>
</tr>
<tr>
<td>Kontrol</td>
<td>28,610</td>
<td>26,632</td>
<td>1,978</td>
<td>0,252</td>
<td>0,840</td>
</tr>
<tr>
<td>CC1</td>
<td>28,932</td>
<td>26,797</td>
<td>2,134</td>
<td>0,408</td>
<td>0,754</td>
</tr>
<tr>
<td>CC2</td>
<td>28,594</td>
<td>26,297</td>
<td>2,297</td>
<td>0,571</td>
<td>0,673</td>
</tr>
</tbody>
</table>

CC1: *cajuput candy* non sukrosa, CC2: *cajuputs candy* non sukrosa. Komponen flavor yang digunakan dalam *cajuput candy* non sukrosa (CC1) hanya ekstrak kayu putih sedangkan komponen flavor yang digunakan dalam *cajuputs candy* non sukrosa (CC2) adalah ekstrak kayu putih dan peppermint.

### Lampiran 10. Hasil amplifikasi mRNA *gtfB* pada masa inkubasi 6 jam (ulangan II)

<table>
<thead>
<tr>
<th>Model uji</th>
<th>CT Mean <em>gtfB</em></th>
<th>CT Mean 16S Rrna</th>
<th>ΔCт</th>
<th>ΔΔCт</th>
<th>Level Ekspresi mRNA <em>gtfB</em></th>
</tr>
</thead>
<tbody>
<tr>
<td>Blanko</td>
<td>31,539</td>
<td>28,847</td>
<td>2,692</td>
<td>0</td>
<td>1</td>
</tr>
<tr>
<td>Kontrol</td>
<td>31,394</td>
<td>28,690</td>
<td>2,704</td>
<td>0,012</td>
<td>0,992</td>
</tr>
<tr>
<td>CC1</td>
<td>31,442</td>
<td>28,697</td>
<td>2,744</td>
<td>0,052</td>
<td>0,965</td>
</tr>
<tr>
<td>CC2</td>
<td>31,707</td>
<td>28,798</td>
<td>2,909</td>
<td>0,217</td>
<td>0,860</td>
</tr>
</tbody>
</table>

CC1: *cajuput candy* non sukrosa, CC2: *cajuputs candy* non sukrosa. Komponen flavor yang digunakan dalam *cajuput candy* non sukrosa (CC1) hanya ekstrak kayu putih sedangkan komponen flavor yang digunakan dalam *cajuputs candy* non sukrosa (CC2) adalah ekstrak kayu putih dan peppermint.

### Lampiran 11. Hasil amplifikasi mRNA *gtfC* pada blanko (ulangan I)

<table>
<thead>
<tr>
<th>Masa inkubasi</th>
<th>CT Mean <em>gtfC</em></th>
<th>CT Mean 16S Rrna</th>
<th>ΔCт</th>
<th>ΔΔCт</th>
<th>Level Ekspresi mRNA <em>gtfC</em></th>
</tr>
</thead>
<tbody>
<tr>
<td>2 jam</td>
<td>33,614</td>
<td>21,462</td>
<td>12,153</td>
<td>0</td>
<td>1</td>
</tr>
<tr>
<td>4 jam</td>
<td>32,998</td>
<td>21,247</td>
<td>11,751</td>
<td>-0,402</td>
<td>1,322</td>
</tr>
<tr>
<td>6 jam</td>
<td>32,777</td>
<td>21,486</td>
<td>11,291</td>
<td>-0,862</td>
<td>1,818</td>
</tr>
</tbody>
</table>

### Lampiran 12. Hasil amplifikasi mRNA *gtfC* pada blanko (ulangan II)

<table>
<thead>
<tr>
<th>Masa inkubasi</th>
<th>CT Mean <em>gtfC</em></th>
<th>CT Mean 16S Rrna</th>
<th>ΔCт</th>
<th>ΔΔCт</th>
<th>Level Ekspresi mRNA <em>gtfC</em></th>
</tr>
</thead>
<tbody>
<tr>
<td>2 jam</td>
<td>32,680</td>
<td>25,758</td>
<td>6,922</td>
<td>0</td>
<td>1</td>
</tr>
<tr>
<td>4 jam</td>
<td>33,175</td>
<td>27,440</td>
<td>5,736</td>
<td>-1,187</td>
<td>2,277</td>
</tr>
<tr>
<td>6 jam</td>
<td>32,745</td>
<td>26,737</td>
<td>6,008</td>
<td>-0,915</td>
<td>1,885</td>
</tr>
</tbody>
</table>
Lampiran 13. Hasil amplifikasi mRNA \textit{gtfC} pada masa inkubasi 4 jam (ulangan I)

<table>
<thead>
<tr>
<th>Model uji</th>
<th>CT Mean \textit{gtfC}</th>
<th>CT Mean 16S Rrna</th>
<th>(\Delta Ct)</th>
<th>(\Delta\Delta Ct)</th>
<th>Level Ekspresi mRNA \textit{gtfC}</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blanko</td>
<td>33,175</td>
<td>27,440</td>
<td>5,736</td>
<td>0</td>
<td>1</td>
</tr>
<tr>
<td>Kontrol</td>
<td>33,035</td>
<td>26,068</td>
<td>6,966</td>
<td>1,231</td>
<td>0,426</td>
</tr>
<tr>
<td>CC1</td>
<td>32,698</td>
<td>26,411</td>
<td>6,287</td>
<td>0,551</td>
<td>0,682</td>
</tr>
<tr>
<td>CC2</td>
<td>33,270</td>
<td>26,134</td>
<td>7,136</td>
<td>1,401</td>
<td>0,379</td>
</tr>
</tbody>
</table>

CC1: \textit{cajuput candy} non sukrosa, CC2: \textit{cajuputs candy} non sukrosa. Komponen flavor yang digunakan dalam \textit{cajuput candy} non sukrosa (CC1) hanya ekstrak kayu putih sedangkan komponen flavor yang digunakan dalam \textit{cajuputs candy} non sukrosa (CC2) adalah ekstrak kayu putih dan peppermint.

Lampiran 14. Hasil amplifikasi mRNA \textit{gtfC} pada masa inkubasi 4 jam (ulangan II)

<table>
<thead>
<tr>
<th>Model uji</th>
<th>CT Mean \textit{gtfC}</th>
<th>CT Mean 16S Rrna</th>
<th>(\Delta Ct)</th>
<th>(\Delta\Delta Ct)</th>
<th>Level Ekspresi mRNA \textit{gtfC}</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blanko</td>
<td>27,227</td>
<td>24,696</td>
<td>2,532</td>
<td>0</td>
<td>1</td>
</tr>
<tr>
<td>Kontrol</td>
<td>27,676</td>
<td>25,722</td>
<td>1,954</td>
<td>-0,578</td>
<td>1,493</td>
</tr>
<tr>
<td>CC1</td>
<td>27,440</td>
<td>25,083</td>
<td>2,357</td>
<td>-0,174</td>
<td>1,128</td>
</tr>
<tr>
<td>CC2</td>
<td>27,289</td>
<td>24,817</td>
<td>2,472</td>
<td>-0,060</td>
<td>1,042</td>
</tr>
</tbody>
</table>

CC1: \textit{cajuput candy} non sukrosa, CC2: \textit{cajuputs candy} non sukrosa. Komponen flavor yang digunakan dalam \textit{cajuput candy} non sukrosa (CC1) hanya ekstrak kayu putih sedangkan komponen flavor yang digunakan dalam \textit{cajuputs candy} non sukrosa (CC2) adalah ekstrak kayu putih dan peppermint.

Lampiran 15. Hasil amplifikasi mRNA \textit{gtfC} pada masa inkubasi 6 jam (ulangan I)

<table>
<thead>
<tr>
<th>Model uji</th>
<th>CT Mean \textit{gtfC}</th>
<th>CT Mean 16S Rrna</th>
<th>(\Delta Ct)</th>
<th>(\Delta\Delta Ct)</th>
<th>Level Ekspresi mRNA \textit{gtfC}</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blanko</td>
<td>32,745</td>
<td>26,737</td>
<td>6,008</td>
<td>0</td>
<td>1</td>
</tr>
<tr>
<td>Kontrol</td>
<td>32,768</td>
<td>26,632</td>
<td>6,136</td>
<td>0,128</td>
<td>0,915</td>
</tr>
<tr>
<td>CC1</td>
<td>32,950</td>
<td>26,797</td>
<td>6,152</td>
<td>0,144</td>
<td>0,905</td>
</tr>
<tr>
<td>CC2</td>
<td>32,736</td>
<td>26,297</td>
<td>6,438</td>
<td>0,431</td>
<td>0,742</td>
</tr>
</tbody>
</table>

CC1: \textit{cajuput candy} non sukrosa, CC2: \textit{cajuputs candy} non sukrosa. Komponen flavor yang digunakan dalam \textit{cajuput candy} non sukrosa (CC1) hanya ekstrak kayu putih sedangkan komponen flavor yang digunakan dalam \textit{cajuputs candy} non sukrosa (CC2) adalah ekstrak kayu putih dan peppermint.
Lampiran 16. Hasil amplifikasi mRNA gtfC pada masa inkubasi 6 jam (ulangan II)

<table>
<thead>
<tr>
<th>Model uji</th>
<th>CT Mean gtfC</th>
<th>CT Mean 16S Rrna</th>
<th>ΔCт</th>
<th>ΔΔCт</th>
<th>Level Ekspresi mRNA gtfC</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blanko</td>
<td>33,358</td>
<td>28,697</td>
<td>4,661</td>
<td>0</td>
<td>1</td>
</tr>
<tr>
<td>Kontrol</td>
<td>33,634</td>
<td>28,690</td>
<td>4,945</td>
<td>0,284</td>
<td>0,821</td>
</tr>
<tr>
<td>CC1</td>
<td>34,410</td>
<td>28,847</td>
<td>5,563</td>
<td>0,902</td>
<td>0,535</td>
</tr>
<tr>
<td>CC2</td>
<td>33,701</td>
<td>28,798</td>
<td>4,903</td>
<td>0,242</td>
<td>0,846</td>
</tr>
</tbody>
</table>

CC1: Cajuput candy non sukrosa, CC2: Cajuputs candy non sukrosa. Komponen flavor yang digunakan dalam cajuput candy non sukrosa (CC1) hanya ekstrak kayu putih sedangkan komponen flavor yang digunakan dalam cajuputs candy non sukrosa (CC2) adalah ekstrak kayu putih dan peppermint.

Lampiran 17. Nilai Optical Density (OD) suspensi biofilm

<table>
<thead>
<tr>
<th>Masa Inkubasi</th>
<th>Model uji</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 jam</td>
<td>blanko</td>
</tr>
<tr>
<td>6 jam</td>
<td>0,063</td>
</tr>
<tr>
<td>8 jam</td>
<td>0,151</td>
</tr>
</tbody>
</table>

CC1: Cajuput candy non sukrosa, CC2: Cajuputs candy non sukrosa. Komponen flavor yang digunakan dalam cajuput candy non sukrosa (CC1) hanya ekstrak kayu putih sedangkan komponen flavor yang digunakan dalam cajuputs candy non sukrosa (CC2) adalah ekstrak kayu putih dan peppermint.