Jurnal Nusantara Mengabdi (JNM)
ISSN 2797-7803, Vol 5 No 2, 2026, 15-24 https://doi.org/10.35912/jnm.v5i2.6140

Strengthening Community Economic Capacity in Sei Selincah through Gambier Jelly Candy Innovation

Budi Santoso[1], Boby Pranata[2], Onne Akbar Nur Ichsan[3*], Tri Nurmaseli[4], Anny Yanuriati[5], Hermanto Hermanto[6]
Universitas Sriwijaya, Palembang, Indonesia[1,2,3,4,5,6]
budisantoso@fp.unsri.ac.id[1], bobyprnt@fp.unsri.ac.id[2], onne.akbar@fp.unsri.ac.id[3]
michelnurmaseli@fp.unsri.ac.id[4]

Article History:
Received on 3 December 2025
1st Revision on 11 December 2025
2nd Revision on 29 December 2025
3rd Revision on 05 January 2026
Accepted on 11 January 2026

Abstract
Purpose: This community service initiative was developed to strengthen local economic capacity and promote the utilization of indigenous natural resources within community-based enterprises.
Research Methodology: The program specifically aimed to empower the residents of RT 01, Sei Selincah Subdistrict, Kalidoni District, Palembang City by introducing an innovative value-added herbal product in the form of gambir-based jelly candy. To achieve this objective, the service activities included program socialization, partner needs assessment, and technical training sessions that used simple kitchen equipment.
Results: Participants were also trained in product packaging and labeling using basic branding tools like a label sticker paper, as well as in production cost calculation through spreadsheet software and simple marketing strategies using social media platforms. The pre-test and post-test results demonstrated a knowledge increase of 61.82%, with the average score rising from 62.67 in the pre-test to 94.85 in the post-test.
Conclusions: The results demonstrated a notable increase in the participants' technical skills, knowledge, and confidence, as evidenced by their ability to independently produce gambir jelly candies and initiate a small-scale home-based business.
Limitations: Overall, the program effectively enhanced community competence, encouraged local product innovation, and supported long-term economic empowerment.
Contributions: These outcomes contribute to sustainable livelihood development and strengthen the community's self-reliance in creating functional herbal products with added value.

Keywords: *Community Empowerment, Food Innovation, Gambir, Herbal Products, Jelly Candy*

How to Cite: Santoso, B., Pranata, B., Ichsan, O, A, N., Nurmaseli, T., Yanuriati, A., Hermanto, H. (2026). Pemberdayaan Masyarakat Sei Selincah melalui Inovasi Permen Jelly Gambir. *Jurnal Nusantara Mengabdi*, 5(2), 15-24.

1. Introduction

Kelurahan Sei Selincah, Kalidoni District, Palembang City is a densely populated area covering approximately 1,515 hectares with a population of around 30,900 people. The area is home to 9,077 households, of which about 2,183 households are classified as low-income (Badan Pusat Statistik, 2025). RT 01, which serves as the main location for the program activities, is characterized by a socio-economic profile dominated by lower-middle-income communities. Most residents work in the informal sector, such as daily laborers, small-scale traders, and home-based entrepreneurs with fluctuating income levels. In addition, low technological literacy, limited access to skills training, and insufficient business capital pose significant barriers to improving household economic capacity. Nevertheless, the community possesses strong social capital, reflected in a culture of mutual cooperation, active

participation in environmental programs such as ProKlim, and close familiarity with gambier plants (*Uncaria gambir* Roxb.), which have long been used in traditional practices.

Gambier is widely recognized as a plant rich in bioactive compounds, particularly catechins, tannins, and flavonoids. Catechins exhibit very strong antioxidant activity, making them highly effective in scavenging free radicals and serving as potential agents for the prevention of degenerative diseases (Amelia, Listyani, & Raharjo, 2024; Ningsih & Rahayuningsih, 2019). The bioactivity strength of gambier catechins is strongly influenced by processing and fermentation methods, which determine the stability and antioxidant potential of the extract. Pharmacologically, gambier catechins have also been proven to possess antibacterial activity against *Streptococcus mutans,* the primary bacterium responsible for dental caries. Gambier extracts are capable of inhibiting biofilm formation and reducing bacterial metabolic activity, thereby effectively preventing tooth decay (Dibisono, Ginting, & Hariri, 2022; Inmawaty, Indrati, & Satari, 2012). Furthermore, other studies have demonstrated that gambier can be utilized in the formulation of oral care products such as toothpaste and mouthwash, promote the healing of oral mucosal wounds, and reduce the number of caries-causing microorganisms (Dewi, Handayani, Anastasia, & Maulina, 2023; Septiani, Yuslianti, & Nasroen, 2015).

Despite its high bioactive potential, the utilization of gambier among the Sei Selincah community remains very limited. The plant is generally used only for traditional purposes or sold as a raw material with low economic value (Hilmi & Rahayu, 2018). The lack of product diversification, limited food-processing technology skills, and insufficient entrepreneurial capacity are the main factors contributing to the suboptimal value addition of gambier. In addition, limited access to digital marketing further restricts opportunities for businesses to develop based on local natural resources. These challenges indicate the need for community empowerment interventions that integrate technological capacity building, product innovation, and comprehensive business mentoring (Rahmawati et al., 2025).

Global trends indicate a growing consumer interest in functional food products that emphasize natural ingredients, safety, convenience, and additional health benefits (Baker, Lu, Parrella, & Leggette, 2022). In this context, jelly candy technology represents a promising innovation. Jelly candies are characterized by textures favored by various age groups, palatable flavors, ease of consumption, and strong market appeal (Diningsih, Antoni, & Rangkuti, 2023). The utilization of gambier extract as an active ingredient in jelly candies results in functional products with strong antioxidant and antibacterial activities, thereby offering both nutraceutical value and economic potential (Putri, Kamal, & Surya, 2022; Santoso, Huda, & Pangawikan, 2021). Another advantage of this technology is that the production process can be carried out using simple equipment and low-cost raw materials, making it well-suited for Micro, Small, and Medium Enterprises (MSMEs) and household-scale businesses in urban areas such as Sei Selincah.

Field identification and discussions with community partners revealed that the community requires innovations that utilize appropriate technology based on natural resources, enhance the value addition of gambier, strengthen entrepreneurial skills, and provide structured managerial assistance. This mentoring program is designed using pre-test and post-test instruments, as well as partner empowerment indicators that refer to international frameworks such as the United Nations Community Empowerment Guidelines (Lidiasari et al., 2023). In the context of the local economy, diversification of herbal products derived from natural resources has been shown to increase community income, strengthen MSMEs, and encourage the establishment of new businesses through food technology training based on local potential, which has been successfully implemented in various urban areas in Indonesia (Firdawati, Zukryandry, Vidyarini, & Verdini, 2025; Rahmaddiansyah, Amriza, & Rita, 2024).

Based on these considerations, the development of functional jelly candies containing gambier catechins was selected as a flagship innovation due to its strong scientific foundation, support from previously patented research results and relevance to community needs (Santoso et al., 2021). The jelly candy production process involves simple steps, making it easy to adopt by housewives as the primary empowerment partners. Therefore, beyond generating a health-oriented functional product, the program provides evidence-based strategies for sustainable local economic strengthening, positioning gambier

not merely as a traditional commodity but as a value-added driver of community resilience and inclusive urban development (Diningsih et al., 2023).

2. Methodology

2.1 Activity Models and Methods

The stages of activities in this community empowerment activity include (Figure 1):

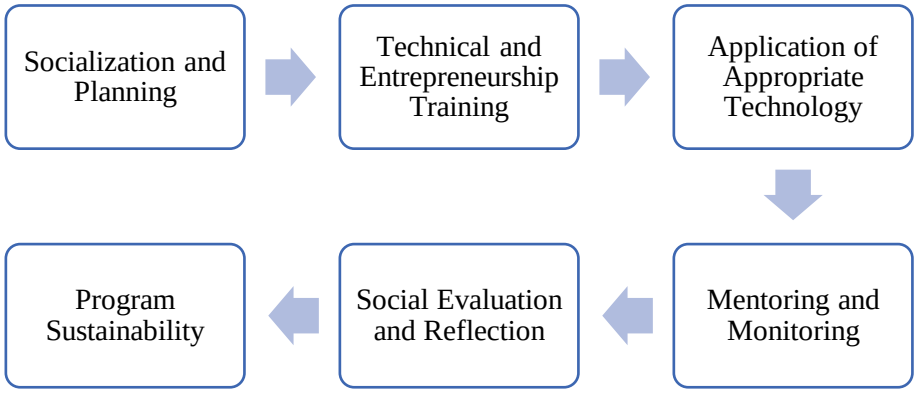

Figure 1. Stages of community empowerment activities

a. Socialization and Planning

Approximately 30 participants attended the activity, consisting of housewives from RT 01, Sei Selincah Subdistrict, Palembang City. The partners' participation at this stage included providing input on the design of the community service program and facilitating the activity by providing the venue, namely the residence of Mr. Sholeh in RT 01 and RT 02. In addition to participating in the activities, the partners also played roles as initial decision-makers and suppliers of local raw materials (gambier). This involvement is expected to foster a sense of ownership of the community service program and ensure that the activities are aligned with local needs, thereby contributing to the overall success of the program. At this stage, the session was delivered by Prof. Dr. Budi Santoso, S.TP., M.Si., as the main speaker. He presented material on the potential of gambier leaves and the processing techniques for producing gambier-based jelly candies.

b. Technical and Entrepreneurship Training

The technical phase of this activity consisted of training on the production of gambier-based jelly candies. The process of preparing gambier leaf extract was carried out through several stages. Initially, the gambier leaves were washed under running water to remove impurities. The leaves were then blanched in boiling water at 100 °C for 1 minute, followed by immediate immersion in ice water to halt the heating process. Subsequently, the ice-treated gambier leaves were blended with water at a ratio of 1:2 (50 g leaves to 100 mL water). The blended mixture was then filtered using an 80-mesh sieve to obtain a fine leaf extract free from solid residues. After the filtration process, the gambier leaf extract was considered ready for use.

The participants then practiced making gambier jelly candies and were divided into three groups. The procedure included the following steps: (1) granulated sugar and glucose syrup were added to a stainless-steel pan and heated to 110 °C; (2) fructose syrup was added while stirring continuously until a homogeneous mixture was obtained at a temperature of 140–150 °C; (3) once the mixture reached approximately 130 °C and a caramelized aroma was detected, it was removed from the heat source; (4) the mixture was then poured into silicone molds; (5) cooling was carried out at 27 °C until the jelly mass solidified in the molds; and (6) after solidification, the candies were removed from the molds. Entrepreneurship-related materials will be delivered in subsequent sessions. During the first meeting,

the activities focused primarily on theoretical explanations and hands-on practice in producing gambier-based jelly candies.

c. Application of appropriate technology

The candy production process utilized the following materials: (1) gambier leaves, (2) glucose syrup, (3) fructose syrup, (4) sucrose (granulated sugar), and (5) water. The equipment used included: (1) bowls, (2) stirring rods, (3) a blender, (4) silicone molds, (5) a stove, (6) a weighing scale, (7) pans, (8) knives, (9) sieves, (10) spoons, (11) spatulas, (12) cutting boards, (13) a thermometer, and (14) tissues. The technology applied in this activity was a gambier-based candy production method using simple equipment and locally sourced materials. The product formulation was based on previously patented research results, with an emphasis on product safety, nutritional value, and the antioxidant and antibacterial functions of catechins. The technological implementation also included the introduction of small-scale production equipment and standard operating procedures (SOPs) that are efficient and easy to understand. This approach aimed to ensure that the technology could be sustainably applied over the long term.

d. Mentoring and Monitoring

The implementation of gambier candy production was successfully carried out, and the participants demonstrated a high level of enthusiasm during the hands-on practice. This was reflected in the pre-test results, which are discussed in the results and discussion section. Further monitoring will be conducted in subsequent meetings. The purpose of this monitoring is to improve managerial skills, provide a basis for evaluation, and support further development of the gambier candy product (Pereiz, Oksal, Chuchita, Sylvani, & Komara, 2024).

e. Evaluation and Social Reflection

The evaluation at this stage is conducted after the mentoring activities have been implemented and will be carried out during subsequent meetings. The purpose of this evaluation is to provide feedback on the community empowerment program, thereby enabling continuous improvement of the program (Maulana, Novalia, & Wijaya, 2021).

f. Program Sustainability

At this stage, product launching, candy brand registration, and sustainable marketing activities both through digital marketing and offline channels will be implemented. The objectives of this stage are to ensure the independent sustainability of the program and to encourage the dissemination of benefits to other community groups.

2.2 Target Audience

The program partners consist of residents from RT 01 and RT 02 of Sei Selincah Subdistrict, the majority of whom are categorized as non-productive age groups. This condition presents an opportunity to empower non-productive-age residents to become productive through the production of gambier-based candies. Following the evaluation and sustainability stages of the program, the partners are expected to be able to independently produce gambier-based candies and generate additional income. The target outcomes for these partner groups are to address the identified focus areas, namely socio-economic community development, public health improvement, and cultural aspects.

2.3 Analysis Data and Evaluation

The design of this activity has been described in the implementation methodology of the community service program. Program evaluation is also included as part of the implementation methodology. The evaluation is conducted using pre-test and post-test assessment methods, with the improvement calculated using the formula: the difference between post-test and pre-test scores divided by the pre-test score, multiplied by 100%. The percentage of comprehension was calculated using the following formula:

$$\%\text{comprehension} = \frac{B-A}{A} \times 100 \quad (1)$$

Where A represents the pre-test score and B represents the post-test score.

The results of this evaluation indicate the level of improvement in participants' understanding of the delivered materials, applied technologies, and practical activities carried out by the partners (Maulana et al., 2021).

2.4 Time and Activity Schedule

The implementation of this community empowerment program was carried out on Thursday, 30 October 2025, at the residence of Mr. Sholeh, RT 01, Sei Selincah Subdistrict, Kalidoni District, Palembang City. The subsequent activity involves the evaluation stage, which is scheduled to be conducted in early December 2025 at the same location.

3. Results and Discussions

The community service activity entitled "Community Empowerment in Sei Selincah Subdistrict through Innovation of Gambier-Based Jelly Candy Products as an Effort to Diversify Herbal Products" was conducted on 30 October 2025 and involved 20 participants from RT 01 and RT 02 of Sei Selincah Subdistrict. The participants were predominantly housewives, who served as the primary partners in the empowerment program. The activity began with an introduction session between the service team and participants, followed by the distribution of production tools and materials, including gambier leaves, granulated sugar, glucose, fructose, pans, blenders, silicone molds, and other equipment to be used in the gambier candy production process.

Prior to the training session, a pre-test was administered to assess the participants' initial level of understanding regarding gambier and its processing techniques (Figure 2). The pre-test results indicated that most participants had limited knowledge of the potential of gambier as an economically valuable herbal material and lacked awareness of methods for processing it into more innovative products.

Figure 2. Socialization, handover of tools and materials, and the process of making gambier candy.

Through a series of training sessions consisting of theoretical explanations and direct demonstrations, participants gained an understanding of the characteristics of gambier, simple extraction techniques, and the formulation process of hygienic and safe jelly candies. The participants demonstrated a high level of enthusiasm, as evidenced by their active engagement in discussions and hands-on involvement in each stage of the candy-making process. Community service activities focusing on candy product development have been widely conducted, such as the production of karamunting fruit candy (Pereiz et al., 2024). Following the demonstration, participants were divided into three groups to carry out independent practice. All groups successfully produced gambier-based candies, although variations in product characteristics were observed among the groups. Group 1 produced candies with a more pronounced bitter aftertaste due to the excessive use of gambier extract, whereas Groups 2 and 3 produced candies with a distinctive gambier aroma without a strong bitter taste. This variation indicates that extract concentration directly influences the sensory properties of the product, which is consistent with the literature reporting that high tannin content increases bitterness and astringency in food products (Nofita & Dewangga, 2021).

After completing the gambier candy production practice, participants undertook a post-test to measure improvements in understanding following the educational intervention. The pre-test and post-test results demonstrated a knowledge increase of 61.82%, with the average score rising from 62.67 in the pre-test to 94.85 in the post-test (Figure 3). These findings indicate that the participants were able to effectively comprehend the material delivered. Experiential learning-based methods were shown to facilitate participants' ability to connect theoretical concepts with direct practice, thereby significantly enhancing understanding (Windayani, Calam, & Hasibuan, 2025).

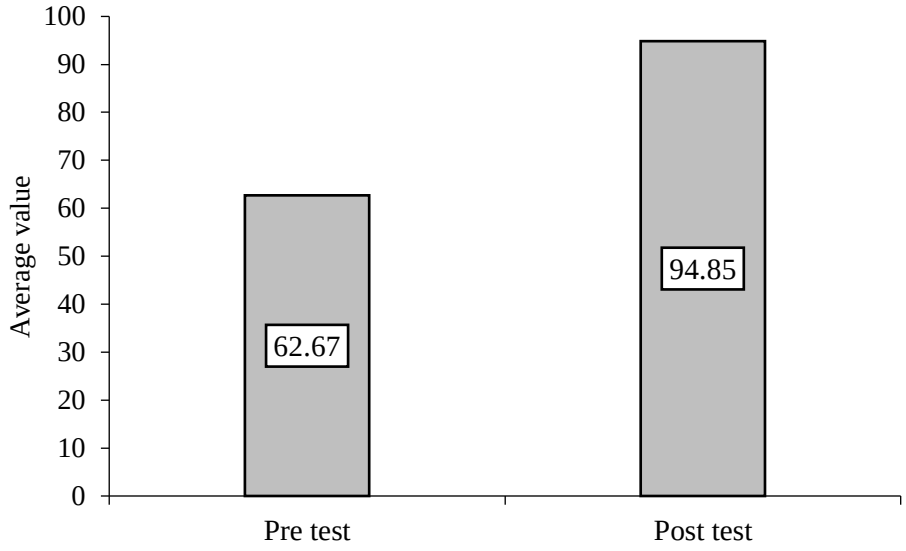

Figure 3. Average pre-test and post-test scores

Scientifically, gambier (*Uncaria gambir* Roxb.) is a plant rich in catechins, tannins, and flavonoids, with catechins known to exhibit antioxidant, antimicrobial, antibacterial, and anti-inflammatory activities (Hilmi & Rahayu, 2018; Isromarina, Rosa, & Rusli, 2019; Monica & Husna, 2022; Rahmaddiansyah et al., 2024). Numerous studies have demonstrated the potential of gambier as a herbal ingredient for maintaining oral health, inhibiting the growth of pathogenic bacteria, use in facial masks, and as a natural source of antioxidants (Adinda Putri & Linda, 2024; Dewi et al., 2023). However, the presence of tannins contributes to a strong bitter taste, making product innovation such as jelly candy essential to enhance the palatability of gambier while preserving its functional benefits. The gambier candy products produced by the participants indicated that the use of sugar and glucose syrup helped balance the taste through a taste-masking mechanism (Efe & Dawson, 2022).

From a food technology perspective, jelly candy formulation requires a balance among sugar, glucose, pectin/gelatin, and herbal active ingredients to achieve stable texture and consistency (Grace, Nurali, &

Assa, 2021). Heating at temperatures of 110–150 °C is necessary for candy structure formation, while cooling in molds results in a solid final shape (Ishchenko & Zlotek, 2025). Other studies have also shown that herbal-based jelly candy formulations must carefully consider the proportion of active ingredients to maintain an optimal balance between texture and flavor. Differences in product characteristics among the groups, including variations in setting time, were primarily influenced by the amount of extract and water used (Rokana, Akbar, & Arie W.K, 2022). Group 1 required a longer cooling time due to the higher amounts of water and extract applied (Figure 4). Furthermore, fundamental principles of food chemistry indicate that water content, sugar concentration, and total soluble solids significantly affect viscosity and gel formation in confectionery products (Avallone et al., 2022).

Figure 4. Gambir candy made by partners

In addition to improving technical skills, this activity also provided education on food safety, process sanitation, and business opportunities based on herbal products. Previously, gambier had primarily been utilized as a raw material with low economic value. Through processing into jelly candies, the community was introduced to the concept of value-added processing, which is capable of increasing the economic value of gambier and creating new business opportunities. Innovation in candy production has also been implemented in several community service programs (Nugraheni et al., 2024). Some participants even expressed interest in continuing production independently and have begun preparing documents to apply for PIRT (Home Industry Food Production License) as an initial step toward business development (Marwati, Khairi, Alexandra, Fadillah, & Anggyasti, 2025).

Overall, this community service activity had a positive impact on improving food literacy, technical skills, and the economic capacity of residents in Sei Selincah Subdistrict. The participants' interest in continuing production and pursuing business legality indicates that the gambier jelly candy innovation has strong sustainability potential. Furthermore, the success of this activity may serve as a community empowerment model based on local resource utilization for other regions with similar herbal commodity potential (Lathifah, Widiastuti, Aqilah, Amalia, & Meyradhia, 2023).

4. Conclusions

4.1 Conclusion

The community service activity in Sei Selincah Subdistrict successfully improved participants' knowledge and skills regarding the utilization of gambier through jelly candy product innovation. Through theoretical sessions, demonstrations, and hands-on practice, predominantly housewives were able to understand simple extraction processes and hygienic candy formulation techniques. The pre-test and post-test results indicated a significant increase in understanding of 61.82%, demonstrating the effectiveness of experiential learning-based methods.

4.2 Research Limitations

The jelly candy production practice resulted in variations in product characteristics among groups, indicating that gambier extract concentration influenced sensory attributes, particularly bitterness

intensity due to tannin content. In addition to enhanced technical skills, participants also gained insights into food safety, sanitation, and herbal product-based business opportunities.

4.2 Suggestion and Directions for Future Research

The interest of several participants in continuing production and obtaining PIRT certification indicates that the gambier jelly candy innovation has strong economic potential and sustainability as a community empowerment model based on local commodities. This finding provides a basis for the need to conduct further training on business licensing processes, including Business Identification Numbers (NIB), PIRT certification, and halal certification, in future programs.

Acknowledgement

The authors would like to express their sincere gratitude to the Lembaga Penelitian dan Pengabdian kepada Masyarakat (LPPM) of Universitas Sriwijaya for providing financial support that enabled the successful implementation of this community service activity. This funding support was instrumental in facilitating all aspects of the program's implementation.

References

Adinda Putri, A., & Linda, R. (2024). Eksplorasi Potensi Ekstrak Gambir (Uncaria Gambir Rox.b) dan Daun Pepaya (Carica Papaya L.) sebagai Masker Wajah. *Nian Tana Sikka : Jurnal ilmiah Mahasiswa, 2*(6), 18-28. doi:10.59603/niantanasikka.v2i6.539

Amelia, V. R., Listyani, T. A., & Raharjo, D. (2024). Penetapan Kadar Flavonoid Total Dan Uji Aktivitas Antioksidan Ekstrak Dan Fraksi Air, N-Heksana, Etil Asetat Batang Adas (Foeniculum Vulgare Mill) Metode Dpph (2,2-Diphenyl-1-Picrylhydrazyl). *Jurnal Kajian Ilmiah Multidisipliner, 8*(10), 30-45.

Avallone, P. R., Romano, M., Sarrica, A., Delmonte, M., Pasquino, R., & Grizzuti, N. (2022). Effect of Sugars on Gelation Kinetics of Gelatin Gels. *Fluids, 7*(5). doi:10.3390/fluids7050163

Badan Pusat Statistik. (2025). *Kecamatan Kalidoni Dalam Angka 2025*. Palembang Badan Pusat Statistik Retrieved from https://palembangkota.bps.go.id/id/publication/2025/09/26/9e70876bef0b3c8bcdac36c6/kecamatan-kalidoni-dalam-angka-2025.html.

Baker, M. T., Lu, P., Parrella, J. A., & Leggette, H. R. (2022). Consumer Acceptance toward Functional Foods: A Scoping Review. *Int J Environ Res Public Health, 19*(3). doi:10.3390/ijerph19031217

Dewi, S. R. P., Handayani, P., Anastasia, D., & Maulina, S. T. (2023). Antimicrobial potency of toothpaste containing gambir (Uncaria gambir) extract. *Padjadjaran Journal of Dentistry, 35*(2). doi:10.24198/pjd.vol35no2.47130

Dibisono, M. Y., Ginting, M. S., & Hariri, S. (2022). Potensi Ekstrak Daun gambir (*Uncaria gambir* Roxb) sebagai Pestisida Nabati untuk Mengendalikan Hama Ulat Api (*Sethotosea asigna* van Eecke). *Jurnal Agroplasma, 9*(2), 262-266. doi:https://doi.org/10.36987/agroplasma.v9i2.3338

Diningsih, A., Antoni, A., & Rangkuti, N. A. (2023). Pemanfaatan Extrak Gambir (*Uncaria gambir* Roxb) Dan Ekstrak Jahe (*Zingiber officinale*) Pada Pembuatan Permen Jelly Fungsional. *Jurnal Education and Development, 11*(1), 491-295. doi:https://doi.org/10.37081/ed.v11i1.4467

Efe, N., & Dawson, P. (2022). A Review: Sugar-Based Confectionery and the Importance of Ingredients *European Journal of Agriculture and Food Sciences 4*(5), 1-8. doi:https://doi.org/10.24018/ejfood.2022.4.5.552

Firdawati, Zukryandry, Vidyarini, A., & Verdini, L. (2025). Pemberdayaan Wanita Nelayan Wai Muli Timur melalui Pengolahan Nugget Ikan Tanjan. *Yumary: Jurnal Pengabdian kepada Masyarakat, 6*(2), 459-469. doi:https://doi.org/10.35912/yumary.v6i2.5447

Grace, P. A., Nurali, E. J. N., & Assa, J. R. (2021). Pengaruh Konsentrasi Gelatin Dan Sukrosa Terhadap Kualitas Fisik, Kimia Dan Sensoris Permen Jelly Tomat (*Lycopersicum esculentum* Mill). *Jurnal Teknologi Pertanian, 12*(2), 80-88. doi:https://doi.org/10.35791/jteta.v12i2.38962

Hilmi, H. L., & Rahayu, D. (2018). Artikel Tinjauan: Aktivitas Farmakologi Gambir (*Uncaria Gambir* Roxb.). *Farmaka, 16*(2), 134-141. doi:https://doi.org/10.24198/jf.v16i2.17643.g8749

Inmawaty, J., Indrati, & Satari, M. H. (2012). Inhibitory concentrations of gambier (*Uncaria gambir* Roxb.) catechins extract against *Streptococcus mutans*. *Padjadjaran Journal of Dentistry, 24*(3), 161-166. doi:https://doi.org/10.24198/pjd.vol24no3.26832

Ishchenko, S., & Zlotek, U. (2025). Herbal and Spice Additives in Functional Confectionery Products: A Review. *Molecules, 30*(16). doi:10.3390/molecules30163449

Isromarina, R., Rosa, E., & Rusli, D. (2019). Aktivitas Anbakteri Ekstrak Daun Gambir (*Uncaria gambir* (Hunter) Roxb) Terhadap Bakteri *Vibrio Cholerae* ATCC 14033. *Jurnal Ilmiah Bakti Farmasi, 4*(1), 21-26.

Lathifah, S. S., Widiastuti, D., Aqilah, S., Amalia, N. N., & Meyradhia, A. G. (2023). Pemberdayaan Masyarakat melalui Diversifikasi Produk Olahan Pala (Myristica Fragrans) menjadi Kerupuk Kulit Pala. *Yumary: Jurnal Pengabdian kepada Masyarakat, 4*(2), 175-182. doi:10.35912/yumary.v4i2.2492

Lidiasari, E., Syafutri, M. I., Parwiyanti, Syaiful, F., Widowati, T. W., Pratama, F., & Rosidah, U. (2023). Sosialisasi dan Pelatihan Pengolahan *Jelly* Nata Siap Saji dan Minuman Nata *Ready To Drink* Pada Ukm Nata De Coco Di Kota Prabumulih. *J-Abdi: Jurnal Pengabdian Kepada Masyarakat 3*(2), 389-398. doi:https://doi.org/10.53625/jabdi.v3i2.6010

Marwati, Khairi, N., Alexandra, F. D., Fadillah, N., & Anggyasti. (2025). Pendampingan Pembuatan Jamu Instan Tanaman sebagai Produk KB Alami pada Ibu Pkk. *Yumary: Jurnal Pengabdian kepada Masyarakat, 6*(1), 151-160. doi:https://doi.org/10.35912/yumary.v6i1.3826

Maulana, A., Novalia, N., & Wijaya, W. A. (2021). Penguatan Kapasitas Ibu Rumah Tangga Melalui Pemanfaatan Tanaman Obat Keluarga di Desa Kerinjing Kecamatan Tanjung Raja Kabupaten Ogan Ilir. *Yumary: Jurnal Pengabdian kepada Masyarakat 2*(1), 1-8. doi:https://doi.org/10.35912/jpm.v2i1.430

Monica, S., & Husna, Z. (2022). Antibacterial activity test of (+)- katekin and gambir (*uncaria gambier* roxb.) against some types of grambled bacteries negative bacteria and their mechanism *International Journal on Health and Medical Sciences, 1*(1), 29-37. doi:https://journals.iarn.or.id/index.php/HealMed/article/view/26

Ningsih, E., & Rahayuningsih, S. (2019). Extraction, Isolation, Characterisation and Antioxidant Activity Assay of Catechin Gambir (*Uncaria gambir* (Hunter). Roxb. *Al-kimia, 7*(2), 177-188. doi:https://doi.org/10.24252/al-kimia.v7i2.7800

Nofita, D., & Dewangga, R. (2021). Optimasi Perbandingan Pelarut Etanol Air Terhadap Kadar Tanin pada Daun Matoa (Pometia pinnata J.R & G. Forst) Secara Spektrofotometri. *Chimica et Natura Acta, 9*(3), 102-106. doi:https://doi.org/10.24198/cna.v9.n3.36768

Nugraheni, K. S., Palupiningtyas, D., Wijoyo, T. A., Intiar, S., Cahyaningtyas, F. D., & Yosiano, T. C. (2024). Inovasi Permen Jeli Jamu: Mendorong Semangat Kewirausahaan Siswa Sekolah Dasar. *Jurnal Abdimas Multidisiplin, 2*(2), 87-94. doi:10.35912/jamu.v2i2.2690

Pereiz, Z., Oksal, E., Chuchita, C., Sylvani, M. M., & Komara, N. K. (2024). Permen Buah Karamunting: Inovasi Pangan Lokal untuk Penanggulangan Stunting pada Anak. *Yumary: Jurnal Pengabdian Kepada Masyarakat 4*(4), 571-577. doi:https://doi.org/10.35912/yumary.v4i4.2515

Putri, L. E., Kamal, S., & Surya, S. (2022). Formulasi Dan Uji Aktivitas Antibakteri Sediaan Gel Dari Ekstrak Gambir Terpurifikasi Terhadap Bakteri *Propionibacterium acnes*. *Syntax literate, 7*(11), 16150-16167. doi:https://doi.org/10.36418/syntax-literate.v7i11.9911

Rahmaddiansyah, R., Amriza, M. Z., & Rita, R. S. (2024). The Antioxidant and Antibacterial Effects of Gambier Catechin (Uncaria gambir Roxb) in Streptococcal Gingivitis: A Review. *South East European Journal of Immunology, 7*, 50-55. doi:10.3889/seejim.2024.6067

Rahmawati, I. D., A'yun, D. Q., Ningsih, P. R., Nikmah, A., A'la, R., Nifa, M., . . . Aprilianyani, R. R. (2025). Pelatihan Ecoprint Sebagai Pemberdayaan Ekonomi Kreatif Bagi Ibu- Ibu PKK Desa Padelegan Pamekasan. *Yumary: Jurnal Pengabdian kepada Masyarakat, 5*(4), 819-829. doi:10.35912/yumary.v5i4.3680

Rokana, E., Akbar, M., & Arie W.K, D. (2022). Pengaruh Lama Waktu Pemanasan Terhadap Kualitas Organoleptik dan Fisik Biskuit Biosuplemen "Moringa" Kelinci (BBCI). *Jurnal Buana Sains, 22*(3), 137-150. doi:https://doi.org/10.33366/bs.v22i3.4499

Santoso, B., Huda, D. N., & Pangawikan, A. D. (2021). Pemanfaatan Ekstrak Gambir (*Uncaria Gambir* Roxb) Pada Pembuatan Permen Jelly Fungsional. *Jurnal Dinamika Penelitian Industri, 31*(2), 110-119. doi:https://media.neliti.com/media/publications/455752-none-3ecd5a6d.pdf

Septiani, D., Yuslianti, E. R., & Nasroen, S. L. (2015). Pengaruh Ekstrak Etanol Daun Gambir (*Uncaria Gambir*) Dibandingkan Dengan *Chlorhexidine Gluconate* 0,2% Topikal Terhadap Penyembuhan Luka Mukosa Palatum Tikus Galur Wistar. *Dentika: Dental Journal, 18*(3), 262-267. doi:https://doi.org/10.32734/dentika.v18i3.1973

Windayani, Calam, A., & Hasibuan, A. M. (2025). Pengaruh pendekatan experiential learning terhadap kemampuan literasi sains siswa sd pab 33 sidodadi kab. deli serdanger. *Jurnal Penelitian Ilmiah Multidisipliner, 2*(2), 359-381.