

## ABSTRACT

### OPTIMIZATION OF FERMENTATION TIME TO PRODUCE TROMBOLYTIC AGENT OF *Bacillus Subtilis* ATCC 6633 USING ADDITION *Centella asiatica* SUBSTRAT

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**Background :** Thrombolytic agents are fibrinolytic enzymes that can be used as therapy for cardiovascular disease. Thrombolytic agents can be found from plants such as *Centella asiatica* dan from bacteria such as *Bacillus subtilis* ATCC 6633. Both sources of these thrombolytic agents can be combined by fermentation. Fermentation can be influenced by factors of fermentation time dan temperature. **Objective :** This study aimed to determine the optimum fermentation time to produce maximum thrombolytic activity of the fermented product *Centella asiatica* by *Bacillus subtilis* ATCC 6633. **Methods :** Fermentation was carried out with variations in incubation time 0, 24, 48 dan 72 hours at a temperature  $30 \pm 1$  °C. Meanwhile, the thrombolytic activity was tested by *clot lysis* using jugular venous blood of cow which was incubated at  $37 \pm 1$  °C for 60 minutes with a positive control of nattokinase. **Results :** The maximum thrombolytic activity was found in the fermented product for 24 hours with a thrombolytic index of  $85.52 \pm 0.14$ . This result was greater than thrombolytic index of *Bacillus subtilis* ATCC 6633 ( $43.99 \pm 1.73$ ) and *Centella asiatica* ( $66.35 \pm 0.42$ ). **Conclusion :** There is an effect of fermentation time to increase thrombolytic activity of fermented *Centella asiatica* by *Bacillus subtilis* ATCC 6633 when compared to the results without fermentation.

**Keywords :** Thrombolytic, *Centella asiatica*, *Bacillus subtilis* ATCC 6633, Fermentation, Time