PEMBUATAN TABLET EFFERVESCENT DARI EKSTRAK MAWAR MERAH (Rosa sp.) : KAJIAN VARIETAS BUNGA, JENIS PELARUT DAN JENIS GULA

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ABSTRACT

Rose is one of agriculture products which has function to be decoration plant. Crown of rose has known contain of anthoxianin pigment, which has function become antioxidant. It can be used as medicine, like tablet effervescent. Anthoxianin can be extracted from polar solvent or the other which has suitability with anthoxianin like from polarity or level of soluble, example: aquades, alcohol and isopropanol. Variety of sugar from category of carbohydrate that is maltodextrin, sucrose, dextrose monohydrate.

The objective of this research in general is to learn influence of variety flower and solvent so obtain quality powder of rose extract, to learn influence of variety solvent to characteristic rose extract, and to learn influence of variety sugar so obtain characteristic and quality effervescent tablet. This research use group random planning arranged as factorial by 2 factors and repeatly three times. Parameter used cover soluble power, pH, texture, level of water, viscosities, color test consist of brightness, reddish, yellowish, and organoleptik (taste, aroma, color and a view of tablet). Data was obtained analyzed by various analysis method (Anova), continued by real difference test (DMRT) $\alpha = 5\%$ to organoleptik test by hedonic scale.

The research indicate that in effervescent tablet of rose extract in De Garmo test known that the best treatment is in treatment with variety solvent of aquades and variety sugar of sucrose with result, level of water 15,86%; texture 20 g/detik, pH 6,55; sugar reduction 1,23; soluble power 1,34 g/detik; TPT 0,99 %; viscosities 0,03 cps; color of brightness (L) 30,07; reddish 4,84; yellowish 0,50; a view of tablet 2,40; taste 1,94; color 3,00 and aroma 1,94.