

INTISARI

KRIESTHY JANUARY.,2016. FORMULASI TABLET HISAP SARI BUAH SIRSAK (*Annona muricata* Linn) DENGAN KOMBINASI BAHAN PENGISI MANITOL – LAKTOSA, KARYA TULIS ILMIAH, FAKULTAS FARMASI, UNIVERSITSA SETIA BUDI, SURAKARTA.

Buah sirsak tidak selalu tersedia di setiap musim dan penyimpanan relatif singkat sehingga dibuat tablet hisap agar lebih efektif dan praktis penggunaannya serta mudah diperoleh. Buah sirsak mengandung senyawa polifenol dan flavonoid yang memiliki khasiat sebagai antioksidan dalam tubuh. Penelitian ini bertujuan untuk mengetahui kombinasi bahan pengisi manitol dan laktosa dari formula tablet hisap sari buah sirsak terhadap sifat fisik tablet.

Serbuk sari buah sirsak dibuat secara penyarian dari daging buah sirsak yang dibelender kemudian dikeringan dengan maltodekstri. Tablet hisap dibuat dalam 3 formula berdasarkan kombinasi bahan pengisi, yaitu F I (manitol 25% - laktosa 75%), F II (manitol 50% - laktosa 50%) dan F III (manitol 75% - laktosa 25%) dan dibuat dengan metode granulasi basaah. Granul yang diperoleh diuji sifat fisik meliputi waktu alir, sudut diam, dan susut pengeringan. Tablet yang diperoleh diuji sifat fisik meliputi keseragaman bobot, kekerasan, kerapuhan, uji tanggap rasa dan waktu larut. Data yang diperoleh dianalisis secara statistik menggunakan uji ANOVA.

Hasil penelitian tablet hisap sari buah sirsak dengan kombinasi manitol dan laktosa menunjukkan semua formula mampu menghasilkan tablet hisap yang memenuhi syarat uji sifat granul dan uji sifat fisik tablet. Kombinasi bahan pengisi manitol dan laktosa dapat berpengaruh terhadap sifat fisik tablet hisap sari buah sirsak. Tablet hisap yang paling diterima oleh responden adalah Formula II.

Kata kunci: buah sirsak, tablet hisap, manitol, laktosa.

ABSTRACT

KRIESTHY JANUARY., 2016. FORMULATION OF LOZENGES OF SOURSOP (*Annona muricata* Linn) ESSENCE WITH COMBINATION FILLER OF MANNITOL - LACTOSE, SCIENTIFIC PAPER, FACULTY OF PHARMACY, SETIA BUDI UNIVERSITY, SURAKARTA.

Soursop not always already in every season and the storage relatively short so made lozenges in order more effectivel and practic its use as well as easy obtain. Soursop contain high polyphenol and flavonoid compounds which have efficacy as antioxidant in the body. Antioxidant is very good for increase immune system, help to resist free radicals that enter the body and prevent or slow the aging process. Soursop taken the essence and then dried in oven at temperature 50-60°C with the addition of maltodextrin as desiccant. This study was aimed to determine the combination of mannitol and lactose fillers of the lozenges formula of soursop essence to the physical properties of tablet.

Soursop pollen was made dilution from soursop that blended then dried by maltodextry. Lozenges was made in three formulas, those are F I with combination of mannitol 25% - lactose 75%, F II with combination of mannitol 50% - lactose 50% and F III with combination of mannitol 75% - lactose 25%. Production of lozenges with wet granulation. The granule obtained was tested physical properties include: flow time, repose angle and drying shrinkage. The tablet results which obtained was tested the physical properties of tablet include: weight uniformity, hardness, friability, taste response and dissolve time test. The data obtained were analyzed statistically using ANOVA test.

The study results lozenges of soursop essence with combinations of mannitol and lactose show all formulas were able to produce lozenges that meet the requirements of granule properties and physical properties of tablet. Combination of mannitol and lactose fillers could affect to physical properties of soursop lozenges. The most accepted lozenges by respondent was Formula II.

Keywords: soursop, lozenges, mannitol, lactose.