

INTISARI

PRASETYO, AD., 2014, FORMULASI GRANUL UNDUR-UNDUR LAUT (*Emerita emeritus*) SECARA GRANULASI BASAH MENGGUNAKAN BAHAN PENGISI AMILUM DAN LAKTOSA, SKRIPSI, FAKULTAS FARMASI, UNIVERSITAS SETIA BUDI, SURAKARTA.

Undur-undur laut (*Emerita emeritus*) penting untuk kesehatan manusia karena mengandung Omega 3. Amilum dan laktosa digunakan sebagai bahan pengisi. Penelitian ini bertujuan untuk mengetahui pengaruh amilum dan laktosa terhadap formulasi granul undur-undur laut sehingga didapatkan formula terbaik yang memiliki mutu fisik granul dan tanggapan rasa yang baik.

Penelitian ini dilakukan dengan enam formula menggunakan metode granulasi basah, yaitu: F I (75% serbuk undur-undur laut kering sinar matahari : 25% amilum), F II (75% serbuk undur-undur laut kering sinar matahari : 25% laktosa), F III (100% serbuk undur-undur laut kering sinar matahari), F IV (75% serbuk undur-undur laut kering sinar matahari dan disangrai : 25% amilum), F V (75% serbuk undur-undur laut kering sinar matahari dan disangrai : 25% laktosa), dan F VI (100% serbuk undur-undur laut kering sinar matahari dan disangrai). Granul yang terbentuk dilakukan pengujian sifat fisik granul dan tanggapan rasa kemudian dianalisis dengan uji statistik menggunakan ANAVA dua jalan.

Formula terbaik granul undur-undur laut adalah formula 5, yaitu 75% serbuk undur-undur laut kering sinar matahari dan disangrai dengan 25% laktosa. Hasil menunjukkan ada perbedaan yang bermakna pada amilum dan laktosa terhadap sifat fisik granul dan tanggapan rasa. Granul yang dihasilkan memiliki mutu fisik granul dan tanggapan rasa yang baik.

Kata kunci : granul undur-undur laut, omega 3, amilum, laktosa.

ABSTRACT

PRASETYO, AD., 2014, FORMULATION GRANULE MOLE CRAB (*Emerita emeritus*) WET GRANULATION BY USING STARCH AND LACTOSE AS FILLER, THESIS, FACULTY OF PHARMACY, UNIVERSITY OF SETIA BUDI, SURAKARTA.

Mole crab (*Emerita emeritus*) was important for human healthy because it contained Omega 3. Starch and lactose were used as filler. This study aimed to determined the effect of starch and lactose so it was obtained the best formula that had the physical quality of the granules and good taste response.

This study consisted of six formulas used wet granulation method, namely: FI (75% powder dry mole crab sunshine : 25% starch), FII (75% powder dry mole crab sunshine : 25% lactose), FIII (100% powder mole crab sun dried), FIV (75% powder mole crab and sun dried roasted : 25% starch), FV (75% powder mole crab and sun dried roasted : 25% lactose), and FVI (100% powder mole crab and sun dried roasted). The granules were formed tested physical properties of the granules and the taste responses were analyzed by statistical tests used two-way ANOVA.

The best formula of mole crab's granule was formula 5, which contained 75% powder mole crab and sun dried roasted with 25% lactose. The results showed no significant difference in starch and lactose on the physical properties of granules and taste flavor response. The granules obtained granule physical quality and good taste response.

Keyword : granule mole crab, omega 3, starch, lactose.