

ABSTRAK

LORENSIA, J., 2015, FORMULASI DAN UJI MUTU FISIK KRIM MINYAK WIJEN (*Virgin Sesami Oil*) DALAM BERBAGAI MACAM KONSENTRASI, KARYA TULIS ILMIAH, FAKULTAS FARMASI, UNIVERSITAS SETIA BUDI, SURAKARTA.

Minyak wijen kaya akan asam lemak tak jenuh, khususnya asam oleat dan asam linoleat, 8-10% asam lemak jenuh, dan sama sekali tidak mengandung asam linolenat. Minyak wijen juga kaya akan vitamin E yang merupakan anti penuaan dini. Tujuan penelitian ini adalah untuk mengetahui minyak wijen dapat dibuat dalam sediaan krim yang memenuhi mutu fisik dan stabilitas krim yang baik.

Pembuatan krim minyak wijen menggunakan metode pembuatan krim dengan tipe M/A. Krim minyak wijen dalam penelitian ini menggunakan berbagai macam konsentrasi yang berbeda, yakni formula I (3,5%), formula II (5,25%), formula III (7%). Setelah itu *krim* diuji mutu fisik dan stabilitas sediaan. Pengujian mutu fisik meliputi: uji organoleptis, uji homogenitas, Uji pemeriksaan pH, Uji Viskositas, Uji daya sebar dan Uji daya lekat, sedangkan untuk uji stabilitas krim diamati selama satu bulan. Data dianalisis secara statistik ANAVA satu arah dan jika terdapat perbedaan dilanjutkan uji *Post Hoc* dengan taraf kepercayaan 95%

Hasil penelitian menunjukkan bahwa minyak wijen dengan konsentrasi 3,5%, 5,25% dan 7 % dapat dibuat krim yang memenuhi uji mutu fisik dan stabilitas krim menunjukkan ada perbedaan viskositas ,daya lekat dan daya sebar tetap stabil.

Kata kunci: *krim*, minyak wijen, *krim* minyak wijen, *krim* tipe M/A

ABSTRAC

LORENSIA, J., 2015, FORMULATION AND PHYSICAL QUALITY TEST SESAME OIL CREAM (*Virgin Sesami Oil*) IN THE VARIOUS CONCENTRATION, SCIENTIFIC PAPER, FACULTY PHARMACY UNIVERSITY SETIA BUDI, SURAKARTA.

Sesame Oil-rich fatty acid does not get bored oleic acid, especially linoleic acid, and 8-polyunsaturated fatty acids 10 percent, and totally does not contain linoleic acid. Sesame Oil is rich in vitamin E, which is anti-aging at an early stage. The purpose of this research was to know sesame oil can be made in a cream that fulfill quality and physical stability cream is good.

Making cream sesame oil using methods of manufacturing cream with type M/A. Cream sesame oil in this research using various concentration that different, the formula I (3.5%), formula II (5.25%), formula III (7%). After that *cream* tested quality stability and physical preparations. Physical quality Testing include: trial organoleptis, trial homogenitas, trial examination pH, trial Viscosity, trial Coverage and adhesive test, while for trial stability cream observed during the first day of the month. Data analyzed in statistics ANAVA one direction and continued trial *Post Hoc* with equal confidence level of 95%.

Results of the study showed that sesame oil with an unfocused concentration 3.5%, 5.25% and 7 % can be made cream that fulfill quality test and physical stability cream shows that there ware differences viscosity ,adhesive and Coverage remained stable.

Key words: *sour cream*, sesame oil, *cream* sesame oil, *cream* type M/A