

INTISARI

Penelitian tentang prediksi penggunaan Avicel PH 101® dan Aerosil® optimal sebagai eksipien dalam formula tablet perasan daging buah mahkota dewa secara granulasi basah: aplikasi desain faktorial telah dilakukan. Penelitian bertujuan mengetahui faktor Avicel PH 101®, Aerosil® atau interaksinya yang dominan terhadap sifat fisik granul, serta mengetahui area komposisi optimum campuran Avicel PH 101® dan Aerosil® yang dapat menghasilkan sifat fisik granul yang dikehendaki.

Penelitian ini merupakan penelitian eksperimental murni menggunakan desain faktorial. Kategori respon yang diharapkan yaitu sifat alir granul, daya serap granul, kadar air granul, dan kompaktibilitas granul. Berdasarkan rumus desain faktorial $Y = b_0 + b_1(A) + b_2(B) + b_{12}(A)(B)$ dan data yang diperoleh, dihitung b_0 , b_1 , b_2 , b_{12} untuk kemudian dibuat *contour plot* sifat-sifat granul perasan daging buah mahkota dewa.

Dari hasil pengolahan data diketahui bahwa faktor dominan dalam menentukan daya serap granul terhadap air dan kadar air granul adalah Avicel PH 101® sedangkan interaksi Aerosil® dan Avicel PH 101® merupakan faktor dominan dalam menentukan kecepatan alir alir granul dan kompaktibilitas granul. Dari *contour plot* diperoleh area komposisi Aerosil® dan Avicel PH 101® optimal yang dapat menghasilkan menghasilkan sifat fisik granul yang dikehendaki pada formula tablet perasan daging buah mahkota dewa yang baik secara granulasi basah.

Kata kunci : mahkota dewa, Aerosil®, Avicel PH 101®, granulasi basah, desain faktorial

ABSTRACT

The research concerning the prediction use of Avicel PH 101[®] and Aerosil[®] optimal as excipient in the tablet formula from the squeezed mahkota dewa fruit by means of wet granulation: desain factorial application has been conducted. The research aimed at knowing the dominant factor and the influence of optimum area composition of Avicel PH 101[®] and Aerosil[®] mixture, which could be result in physical granule's property desirable.

This research was pure experimental study with factorial design. The respond category preferred were granule's flow properties, water absorbtion capacity, moisture content, and compactibility. Based on factorial design formula, $Y = b_0 + b_1(A) + b_2(B) + b_{12}(A)(B)$, and data obtained, b_0 , b_1 , b_2 , b_{12} , was computed, and then completed the contour plot of granule property in squeezed mahkota dewa fruit.

From the data analysis obtained that dominant factor in the determination of the granule's water absorbtion capacity and moisture content was Avicel PH 101[®], whereas the interaction between Aerosil[®] and Avicel PH 101[®] was the dominant factor determines the flow properties and the compactibility of the granule. From the contour plot, was known area was Aerosil[®] and Avicel PH 101[®] optimal compotition area which could be result in physical granule's property desirable at the tablet formula from the sgueezed mahkota dewa fruit by means of wet granulation has been conducted.

Key words : mahkota dewa, Aerosil[®], Avicel PH 101[®], wet granulation, factorial design