

BAB V

KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Penggunaan isopropil miristat dengan konsentrasi 0,5%, 0,75% dan 1,0% mempengaruhi mutu fisik yaitu homogenitas, pH, ukuran partikel tetapi tidak berpengaruh signifikan pada kerapuhan, kekerasan dan stabilitas sediaan serta mempengaruhi efektivitas sediaan yaitu kemudahan sediaan untuk dapat dioleskan.
2. Formula terbaik adalah formula II karena telah memenuhi spesifikasi sediaan berdasarkan parameter uji mutu fisik yaitu homogenitas, ukuran partikel, pH, kerapuhan dan kekerasan serta memenuhi parameter uji efektifitas yaitu mudah dioles, uji keamanan dan merupakan formula yang paling banyak disukai.

5.2. Saran

Pada penelitian yang akan datang disarankan pada teknologi pembuatan ekstrak agar menggunakan ekstrak kering dalam memformulasikan sediaan pemerah pipi karena memiliki higroskopisitas dalam massa serbuk yang rendah jika dibandingkan dengan penggunaan ekstrak kental sehingga nantinya dapat mengupayakan peningkatan stabilitas warna dalam sediaan. Selain itu, pada formulasi sediaan disarankan penggunaan matriks warna dalam formula sediaan sehingga mampu menjaga kestabilan warna sediaan selama masa penyimpanan.

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