

Uji antidiare jamu "DNR" pada mencit putih jantan

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Abstrak

Tomato (*Solanum lycopersicum* L.) that the fruit mainly contained lycopene, beta carotene, vitamin C and vitamin E indicated that the fruit had antioxidant activity. These compounds were known able to prevent and retention of free radicals forming which can cause aging and chronic disease. This research, tomato with different concentration 0,5%, 1%, 2%, and 3% were formulated in cream. Physicochemical stability test including the storage at three different temperatures including cool temperature (4°C), room temperature, and high temperature (40±2°C), mechanical test, and cycling test. Measurement of antioxidant activity tomato cream that using DPPH method pursuant to value of DPPH retention (EC50). This research resulted that shown tomato cream 0,5% 1%, 2%, and 3% have physicochemical stability with storage at cool temperature (4°C), room temperature, and high temperature (40±2°C). Tomato cream 1%, 2%, and 3% reach minimum value of retention DPPH (EC50) but tomato cream 0,5% not reach minimum value of retention DPPH (EC50). Cream tomato 1% have the best physicochemical stability and cream tomato extract 3% have the best antioxidant activity.