

PENGARUH VARIASI PEMANIS TERHADAP FORMULASI GRANUL *EFFERVESCENT* (*Glycine max* (L.) Merr.) VARIETAS DETAM 1

Rika Yulia*, Aty Dwijayanti*, Aditya Trias Pradana*
Fakultas Farmasi Universitas Surabaya
rika_y@staff.ubaya.ac.id

Telah dilakukan penelitian yang bertujuan untuk mengetahui pengaruh pemanis terhadap karakteristik fisik granul *effervescent* biji kedelai (*Glycine max* (L.) Merr.) varietas Detam I dan melihat pengaruh formulasi terhadap kadar fenolik total pada serbuk dan granul *effervescent*. Pembuatan granul *effervescent* dilakukan dengan metode granulasi kering yang dibuat dalam tiga formula yang berbeda, formula 1 dengan variasi pemanis aspartam, formula 2 dengan pemanis siklamat, dan formula 3 dengan pemanis sukralosa. Formula 2 dipilih sebagai formula terbaik karena semua persyaratan karakteristik telah terpenuhi. Formula 1 memenuhi 5 dari 7 persyaratan karakteristik fisik, sedangkan Formula 3 memenuhi 6 dari 7 persyaratan karakteristik fisik. Penetapan kadar fenolik total pada serbuk dan granul *effervescent* biji kedelai (*Glycine max* (L.) Merr.) varietas Detam 1 dilakukan dengan metode spektrofotometri uv-vis. Kadar yang didapat pada serbuk biji kedelai (*Glycine max* (L.) Merr.) varietas Detam 1 adalah $9 \pm 8,14$ mg GAE/g dan pada granul *effervescent* didapat $4,6 \pm 1,62$ mg GAE/g.

Kata Kunci : Kedelai (*Glycine max* (L.) Merr.), varietas Detam I, granul *effervescent*, Pemanis, Fenolik total.

INFLUENCE OF SWEETENER VARIATION TO THE GRANUL EFFERVESCENT FORMULATION (Glycine max (L.) Merr.) VARIETY DETAM 1

Rika Yulia*, Aty Dwijayanti*, Aditya Trias Pradana*
Faculty of Pharmacy University of Surabaya
rika_y@staff.ubaya.ac.id

The purpose of this research is to see the impact of sweetener variant for the physical characteristics of effervescent granules (Glycine max (L.) Merr) Detam 1 variety and analyze the impact of formulation for the effervescent granules and soybean powder toward level of total phenolic. The creation of granule effervescent is using dry granulation method which created in three different formulas, the first formula is using aspartame variant as sweetener, whereas the second formula is using cyclamate variant as sweetener, and the last formula is using suclarose variant as sweetener. The researcher choose the second formula as the best formula because it pass all of the characteristic requirement. In the first formula, five from seven the physical characteristic requirement has been fulfilled, on the other hand third formula, six from seven the physical characteristic requirement. The determination of total phenolic in the powder and effervescent granules of soybean ((Glycine max (L.) Merr.) Detam 1 variety which is using spektrofotometri uv-vis method. The researcher found the level of soybean powder (Glycine max (L.) Merr.) Detam 1 variety is $9 \pm 8,14$ mg GAE/g and $4,6 \pm 1,62$ mg GAE/g in the level of soybean effervescent granules.

Key Words : Soybean (*Glycine max* (L.) Merr.) Detam I Variety, Effervescent granules, Sweeteners, Total Phenolic.