Pengaruh formulasi sediaan losio terhadap efektifitas minyak buah merah sebagai tabir surya dibandingkan terhadap sediaan tabir surya yang mengandung oktinoksat

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Abstrak

Tomato (Solanum lycopersycum L.) that the fruit mainly contained lycopene, beta carotene, vitamin C and vitamin E indECated that the fruit had antioxidant activity. These compound were known able to prevent and retention of free radECal forming whECh can cause aging and chronEC disease. This research, tomato with different concentration 0,5%, 1%, 2%, and 3% were formulated in cream. PhysECal stability test including the storage at three different temperatures including cool temperature (4oC), room temperature, and high temperature (40+2oC), mechanECal 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 physECal stability with storage at cool temperature (4oC), room temperature, and high temperature (40+2oC). 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 physECal stability and cream tomato extract 3% have the best antioxidant activity.