ABSTRACT

EFFECT OF STORAGE TEMPERATURE ON THE PHYSICAL CHARACTERISTICS OF CREAM PREPARATIONS FROM AVOCADO LEAF EXTRACT *(Persea americana Mill.)*

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Premature aging can cause skin distrust so that various ways are carried out to prevent premature aging with the use of antioxidants. Antioxidants are one of the efforts made to prevent aging. Antioxidants are compounds that can neutralize and inhibit oxidation in cells so as to reduce the occurrence of cell damage such as premature aging. Natural antioxidants such as from vegetables, fruits and other sources such as avocado leaves *(Persea americana Mill.)* which are known to be high in antioxidants and have a compound called quercetin that is able to remove free radicals from the body, therefore the pharmaceutical industry utilizes these leaves to make cream preparations. Cream is a semi-solid preparation used for external use whose use is by applying it on the skin. In this study, we examined the effect of storage temperature on the physical characteristics of cream preparations from avocado leaf extract *(Persea americana Mill.)*. The physical characteristics of cream preparations include organoleptic tests, homogeneity tests, pH tests, and dispersion tests. This cream preparation is also carried out stability tests with the *freeze thaw* method which aims to determine the ability of drugs or cosmetics to stay within the criteria set during storage and use. This stability test was carried out for 6 cycles with different temperatures, namely refrigerator temperature 4 °C ± 3 ° C and oven temperature 40 ° C ± 5 ° C for 24 hours.

Keyword :Creams, Physical characteristics, Stability tests, freeze thaw.