

ABSTRACT

THE EFFECT OF VARIATIONS OF MALTODEXTRIN–SUCROSE ON CHARACTERISTICS OF INSTANT GRANULES EXTRACT OF ETHANOL LEAVES OF PURPLE SWEET (*Ipomoea batatas. L*) VARIETY OF ANTIN-3

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Antin-3 contains flavonoid compounds of $4.83 \pm 0.07\%$ and polyphenols of 16.98 ± 0.07 which can be used as a source of antioxidants used orally nutraceutical namely insta granules. This instant granule uses the wet granulation method. This study aims to determine the effect of maltodextrin-sucrose variation on the characteristics of the instant granule ethanol extract of the leaves of purple sweet potato (*Ipomoea batatas. L*) Antin-3 variety. The benefit of the research is to provide information about how the variation of maltodextrin-sucrose on the granule test. In this study using 3 kinds of formulas with different variations of maltodextrin-sucrose as much as (F1):(F2):(F3) = (63.5%; 30%) ; (58.5%;35%) ; (53.5%; 40%) then the instant granule evaluation test was carried out, namely; organoleptic, moisture content, flow rate, and angle of repose. The results of this study indicate that instant granules have a water content of F1:F2:F3, which is 1.6%; 1.3%; 1.6% with good water content test requirements, namely with a concentration range of 2% - 5%, flow rate F1:F2:F3 which is 19.56 g/second; 24.27 g/sec; 04.07 g/second with a good flow rate requirement that is not less than 5.5 g/second, angle of repose F1:F2:F3 which is 26.90°; 25,20°; 24.17° with a good angle of repose requirement of <40°. From the evaluation results that have been obtained, then the data is processed using statistical data using the Kruskal Wallis test. In future research, it can be tested for compatibility, stability test, particle size distribution test, dissolving speed test and pH.

Keyword : (*Ipomoea batatas. L*), antioxidant, wet granulation, maltodextrin, sucrose, instant granul.