ABSTRACT

THE EFFECT OF VARIATION OF CETIL ALCOHOL CONCENTRATION ON CREAM EXTRACT OF BEANS (*Phaseolus vulgaris L.)*

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In Indonesia, chickpea (*Phaseolus vulgaris L.*) is a leguminous plant that is favored by the public because it has many benefits. One of them contains antioxidant compounds which are suitable for use as active ingredients for cream preparations. The purpose of this study was to determine the effect of varying concentrations of cetyl alcohol on the physical characteristics of chickpea extract cream preparations (*Phaseolus vulgaris L.*) including organoleptic tests, pH, cream type, and spreadability then the results were analyzed statistically using the ANOVA method (*one way*) and descriptive.

In this study, the results of the physical characteristic test for each formula were the organoleptic test results for the three formulas having a white color, rose aroma, and forms F1, F2, F3 (less thick, thick, very thick). In the homogeneity test the three formulas show a homogeneous composition. In testing the pH F1, F2. F3 (7.48; 7.51; 7.68). In the spreadability test with a load of 50 grams F1, F2, F3 (4.07; 3.23; 3), a load of 100 grams F1, F2, F3 (4 .47; 3.7; 3.43), 150 gram load F1, F2, F3 (4.97; 4.43; 4.36), 200 gram load F1, F2, F3 (5.5; 5.16 ;5).

In testing the characteristics of chickpea extract cream with variations of cetyl alcohol can affect physical characteristics including organoleptic, pH, and spreadability but does not affect homogeneity and type of cream.

Keywords: chickpeas (*phaseolus vulgris l.*), cetyl alcohol, cream, physical characteristics