

BAB V

KESIMPULAN DAN SARAN

5.1 Kesimpulan

1. Perbedaan konsentrasi umbi bit merah (*Beta vulgaris* L.) 6%, 10% dan 20% berpengaruh terhadap hasil uji mutu fisik yakni organoleptis (warna), pH, ukuran partikel, kerapuhan dan kekerasan. Tetapi tidak berpengaruh pada uji dispersi warna dan hasil uji efektivitas yakni uji oles sediaan *eyeshadow* ekstrak umbi bit merah dalam bentuk *pressed powder*.
2. Formula terbaik dari sediaan *eyeshadow* ekstrak umbi bit merah (*Beta vulgaris* L.) adalah formula III (dengan ekstrak umbi bit merah 20%) berdasarkan hasil yang telah memenuhi uji mutu fisik dan uji efektivitas.

5.2 Saran

Pada penelitian yang akan datang disarankan untuk melakukan modifikasi pada bahan-bahan excipien dengan design optimasi sehingga dapat menghasilkan formula yang optimum.

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