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Antioxidant, Anti-Tyrosinase, and Anti-Skin Pathogenic Bacterial Activities and Phytochemical Compositions of Corn Silk Extracts, and Stability of Corn Silk Facial Cream Product

Pemanfaatan Tanaman dalam Sediaan Kosmetika Sebagai Antioksidan dan Anti-Tirosinase: Narrative Review

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... As for immature silks, the highest TPC value was obtained from oven-dried immature silks using methanolic extract and the value is 20.82 ± 0.62 mg GAE/g DM, while mature silk (8.95 ± 0.05 mg GAE/g DM) exhibited the lowest TPC. This result is comparable with Yucharoen et al. [22], who found TPC values of 12.81 ± 0.17 and 28.27 ± 0.86 mg GAE/g extract for ethyl acetate and ethanolic extract, respectively, from immature corn silk. The oven-dried sample of methanolic extract in the present study exhibited a higher TPC value than the sun-dried sample. ...

Extraction and Evaluation of Bioactive Compounds from Immature and Mature Corn Silk

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Journal of Food Quality

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PEMANFAATAN TANAMAN DALAM SEDIAAN KOSMETIKA SEBAGAI ANTIOKSIDAN DAN ANTI-TIROSINASE: *NARRATIVE REVIEW*

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INTISARI

Riset tentang aktivitas antioksidan dari berbagai tanaman yang tumbuh di Indonesia sudah banyak dilakukan, namun informasi yang berkaitan dengan pengujian aktivitasnya sebagai anti-tirosinase dan formulasinya dalam sediaan kosmetik masih terbatas. Literatur review ini bertujuan untuk memberikan informasi secara komprehensif tentang pemanfaatan tanaman yang memiliki aktivitas sebagai antioksidan sekaligus juga memiliki aktivitas anti-tirosinase dan pengembangannya dalam bentuk sediaan kosmetik. Metode penulisan referensi pada jurnal nasional dan internasional dilakukan dengan bantuan mesin pencari Google Scholar dan PubMed yang terbit 10 tahun terakhir (2014-2023). Setelah dilakukan penapisan dengan memperhatikan kriteria inklusi dan eksklusi, 32 artikel jurnal digunakan untuk penulisan artikel ini. Aktivitas antioksidan dan anti-tirosinase ditemukan hampir di semua bagian tanaman diekstraksi secara maserasi dengan pelarut etanol. Berbagai metode untuk pengujian aktivitas antioksidan secara *in vitro* berdasarkan adanya reaksi redoks antara pereaksi radikal bebas dan suatu antioksidan yang dianalisis secara spektrofotometri, sementara untuk pengujian aktivitas anti-tirosinase diuji berdasarkan pengurangan jumlah dopakrom yang terbentuk akibat keberadaan anti-tirosinase. Pemanfaatan tanaman dengan aktivitas antioksidan dan anti-tirosinase dalam sediaan kosmetik sudah dilakukan, meskipun masih terbatas pada sediaan konvensional, seperti krim dan gel.

Kata kunci: antioksidan, anti-tirosinase, tanaman, kosmetik

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Research Article

Extraction and Evaluation of Bioactive Compounds from Immature and Mature Corn Silk

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