BUKTI KORESPONDENSI

JURNAL NASIONAL TERAKREDITASI KEMENRISTEKDIKTI PERINGKAT 2

Judul artikel	:	Preparation and Characterization of Red Dragon Fruit (Hylocereus polyrhizus) Starch as an Excipient in Solid Dosage Form
Jurnal	:	Journal of Food and Pharmaceutical Sciences
Edisi	:	Tahun 2024, Vol 12, No.2 Halaman 147-157
Penerbit	:	Integrated Research and Testing Laboratory, Universitas Gadjah Mada (LPPT-UGM)
Penulis	:	Melisa Nia Alfiona, Intan Martha Cahyani, Wulan Kartika Sari

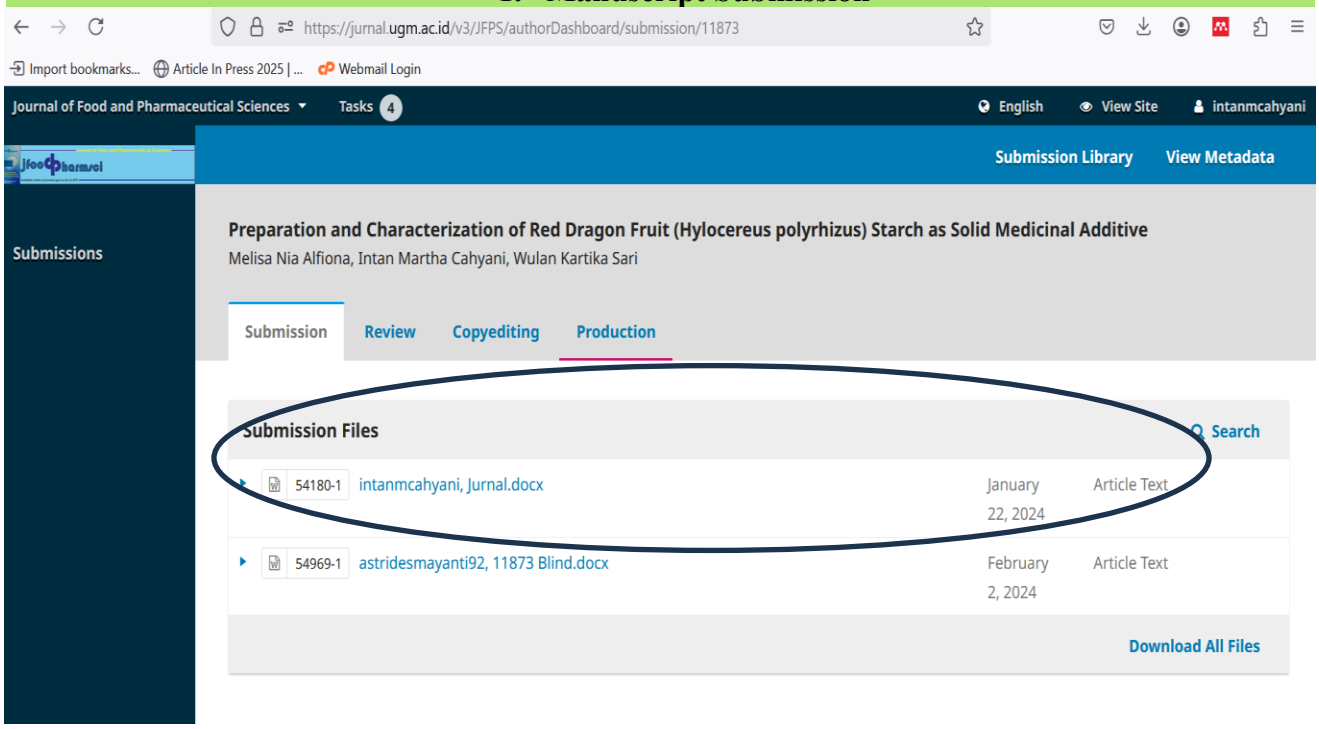
Tabel Tahapan Publikasi Artikel

No	Tahapan Publikasi	Tanggal	Halaman
1	Manuscript Submission	22 Januari 2024	Hal. 1
2	Editor Notification: Status Manuscript on Review	2 Februari 2024	Hal. 1
3	Review Discussions: Revisions Required and Comment of Reviewer B	10 Mei 2024	Hal. 2
4	Response to Revision Confirmation	10 Mei 2024	Hal. 6
5	Submit first revised manuscript	19 Juni 2024	Hal. 6
6	Review Discussions: Revisions Required and Comment of Reviewer A	21 Juni 2024	Hal. 7
7	Submit Second Revised Manuscript	22 Juni 2024	Hal. 9
8	Editor Decision**:** Article Acceptance and Final Revision from Editor	18 Juli 2024	Hal. 10
9	Submit Results of Final Revision Improvements	6 Agustus 2024	Hal. 11
10	Editor Decision: Notifications Editing is complete and sending it to production.	8 Agustus 2024	Hal. 11
11	Check Galley Proof	8 Agustus 2024	Hal. 12
12	Confirm final proofreading approval	12 Agustus 2024	Hal. 12
13	Article Published Vol 12 issue 2 (22 April 2025) on website https://jurnal.ugm.ac.id/v3/JFPS/article/view/11873 https://jurnal.ugm.ac.id/v3/JFPS/article/view/11873/4841	23 Agustus 2024	Hal. 13
14	Lampiran Bukti Korespondensi	-	14-77

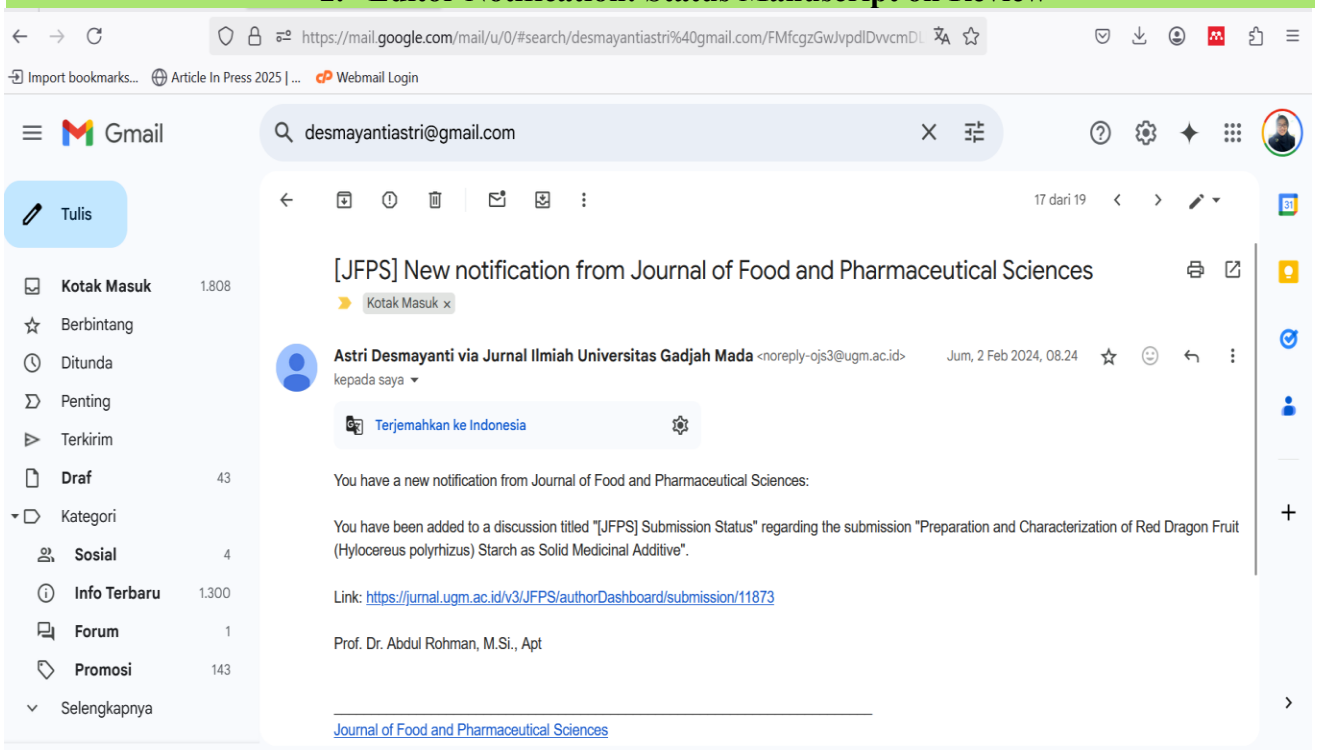
Pengusul

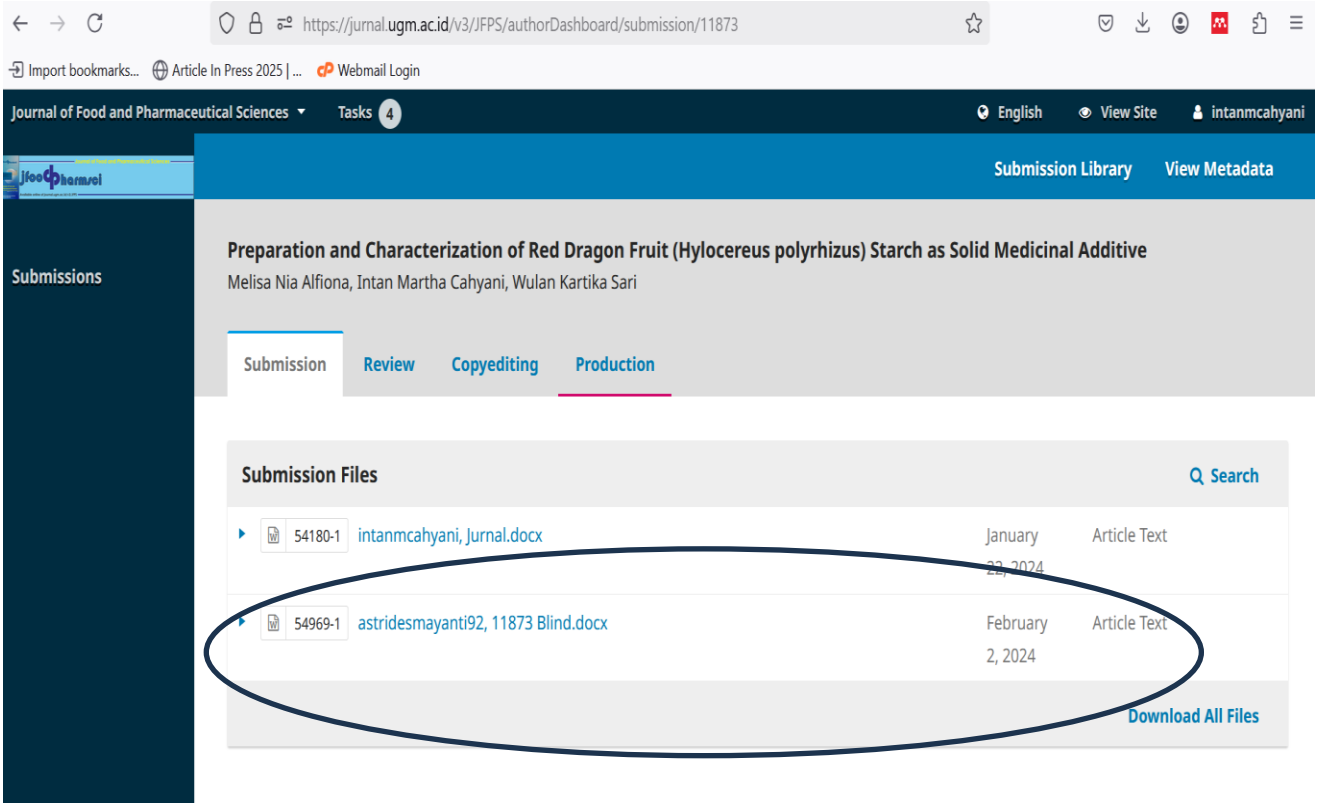
Dr. apt. Intan Martha Cahyani, M.Sc

1. Manuscript Submission

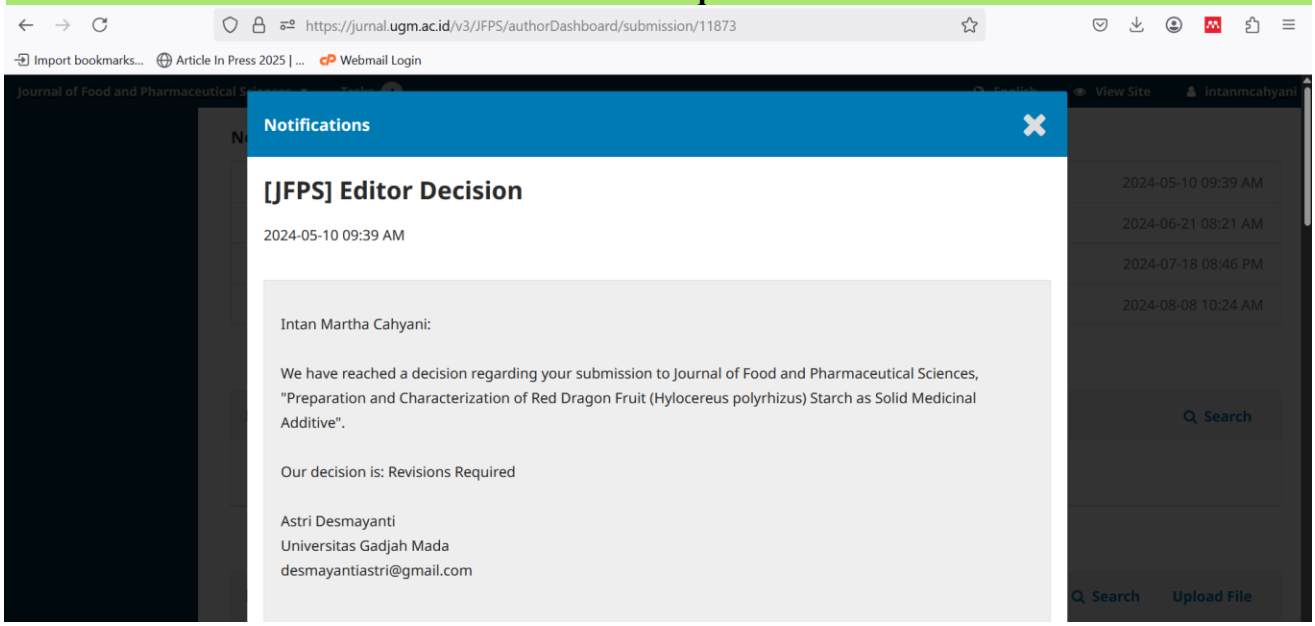


2. Editor Notification: Status Manuscript on Review





3. Review Discussions: Revisions Required and Comment of Reviewer B



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Reviewer B:
Recommendation: Revisions Required

Ttitle describes the content of papper properly and clearly

Fair

Revelance of data and conclusion

Poor

RECOMENDATION

Accepted with major revision

2024-05-10 09:39 AM

2024-06-21 08:21 AM

2024-07-18 08:46 PM

2024-08-08 10:24 AM

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Additional Comment

Dear Author's,

I hope this message finds you well. Firstly, congratulations on completing your research. It's no small feat, and your dedication is commendable.
Having reviewed your article, I believe it holds great potential for publication with some revisions. Below, I've outlined key points that, if addressed, could significantly enhance the quality and impact of your work:
1. Ensure that the grade of reagents or materials used is clearly stated, along with specifications of the instruments utilized in your study. This will help readers accurately understand the experimental setup and results.
2. It would be beneficial to format Latin names in italics to adhere to standard academic conventions. This small adjustment can enhance the readability and professionalism of your manuscript.
3. Pay close attention to the references that have not been included in the bibliography. Properly citing all relevant sources is crucial for acknowledging previous work and maintaining academic integrity.
4. Strengthen your discussion section by incorporating comparative analyses with other studies or data. Drawing parallels or distinctions with existing research can enrich your interpretations and provide valuable context for readers.
5. Consider conducting statistical analyses to assess the significance of the effect of soaking time on the characterization results. Statistical insights can provide robust support for your findings and deepen the understanding of your research outcomes.
6. Addressing these points will not only refine the clarity and rigor of your manuscript but also increase its potential for acceptance and impact within the academic community.

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context for readers.

5. Consider conducting statistical analyses to assess the significance of the effect of soaking time on the characterization results. Statistical insights can provide robust support for your findings and deepen the understanding of your research outcomes.

6. Addressing these points will not only refine the clarity and rigor of your manuscript but also increase its potential for acceptance and impact within the academic community.

Thank you for considering these suggestions. I look forward to seeing the revised version of your article and discussing further steps toward publication.

Best regards

Best regards,

Journal of Food and Pharmaceutical Sciences

https://mail.google.com/mail/u/0/#search/desmayantiastri%40gmail.com/FMfcgzGxTFZVHHtNzcB

desmayantiastri@gmail.com

[JFPS] Editor Decision ([JFPS] Keputusan Editor)

Astri Desmayanti via Jurnal Ilmiah Universitas Gadjah Mada <noreply-ojs3@ugm.ac.id> Jum, 10 Mei 2024, 09.39

kepada saya

Terjemahkan ke Indonesia

Intan Martha Cahyani:

We have reached a decision regarding your submission to Journal of Food and Pharmaceutical Sciences, "Preparation and Characterization of Red Dragon Fruit (Hylocereus polyrhizus) Starch as Solid Medicinal Additive".

Our decision is: Revisions Required

Astri Desmayanti
Universitas Gadjah Mada
desmayantiastri@gmail.com

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Penting
Terkirim
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Kategori
Sosial 4
Info Terbaru 1.300
Forum 1
Promosi 143
Selengkapnya

15 dari 19

Reviewer B:
Recommendation: Revisions Required

Ttitle describes the content of papper properly and clearly

Fair

Revelance of data and conclusion

Poor

RECOMENDATION

Accepted with major revision

Additional Comment

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Draf 43
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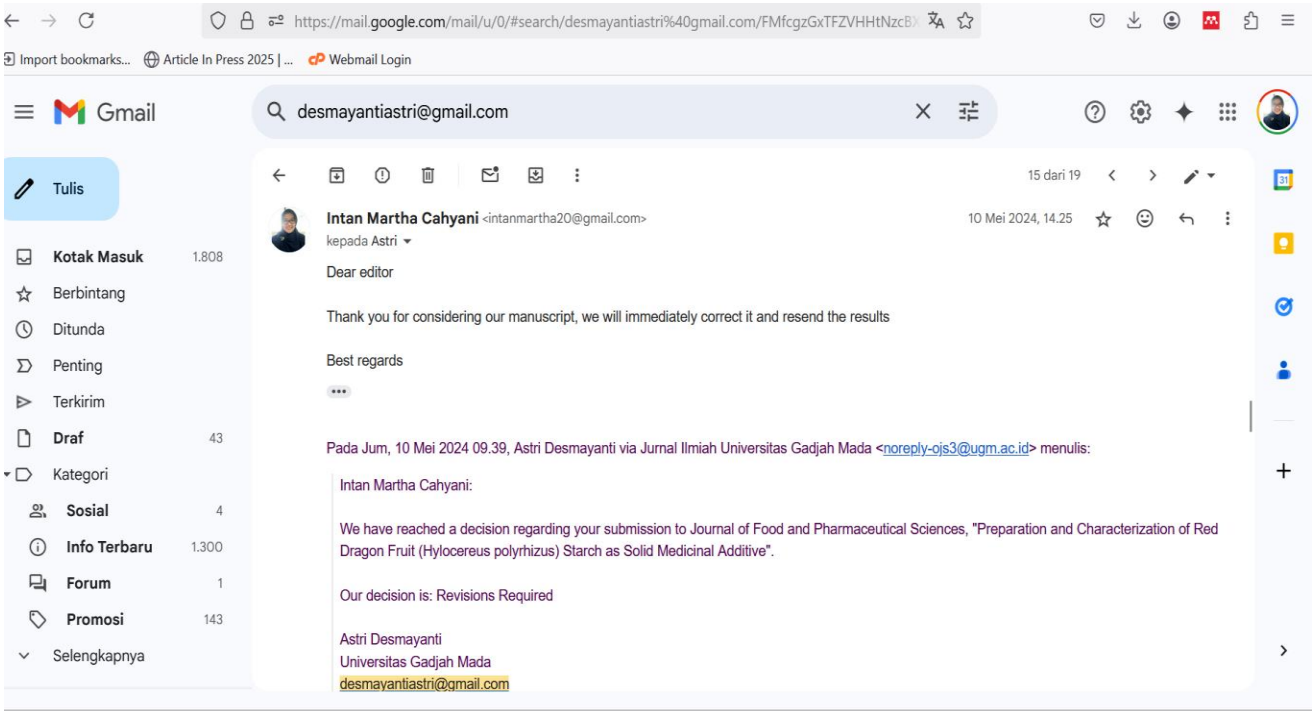
1. Ensure that the grade of reagents or materials used is clearly stated, along with specifications of the instruments utilized in your study. This will help readers accurately understand the experimental setup and results.
2. It would be beneficial to format Latin names in italics to adhere to standard academic conventions. This small adjustment can enhance the readability and professionalism of your manuscript.
3. Pay close attention to the references that have not been included in the bibliography. Properly citing all relevant sources is crucial for acknowledging previous work and maintaining academic integrity.
4. Strengthen your discussion section by incorporating comparative analyses with other studies or data. Drawing parallels or distinctions with existing research can enrich your interpretations and provide valuable context for readers.
5. Consider conducting statistical analyses to assess the significance of the effect of soaking time on the characterization results. Statistical insights can provide robust support for your findings and deepen the understanding of your research outcomes.
6. Addressing these points will not only refine the clarity and rigor of your manuscript but also increase its potential for acceptance and impact within the academic community.

Thank you for considering these suggestions. I look forward to seeing the revised version of your article and discussing further steps toward publication.

4. Response to Revision Confirmation



Intan Martha Cahyani <intanmartha20@gmail.com> 10 Mei 2024, 14.25
kepada Astri

Dear editor

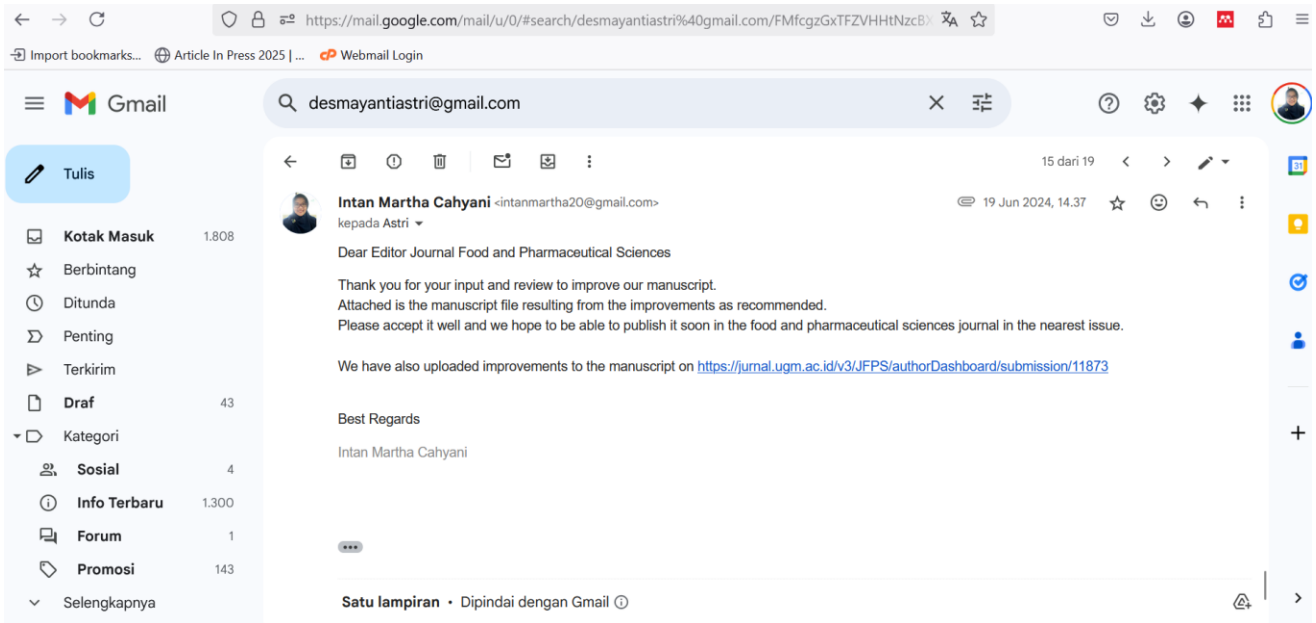
Thank you for considering our manuscript, we will immediately correct it and resend the results

Best regards

Pada Jum, 10 Mei 2024 09.39, Astri Desmayanti via Jurnal Ilmiah Universitas Gadjah Mada <noreply-ojs3@ugm.ac.id> menulis:

> Intan Martha Cahyani:
>
> We have reached a decision regarding your submission to Journal of Food and Pharmaceutical Sciences, "Preparation and Characterization of Red Dragon Fruit (Hylocereus polyrhizus) Starch as Solid Medicinal Additive".
>
> Our decision is: Revisions Required
>
> Astri Desmayanti
> Universitas Gadjah Mada
> desmayantiastri@gmail.com

5. Submit first revised manuscript



Intan Martha Cahyani <intanmartha20@gmail.com> 19 Jun 2024, 14.37
kepada Astri

Dear Editor Journal Food and Pharmaceutical Sciences

Thank you for your input and review to improve our manuscript.
Attached is the manuscript file resulting from the improvements as recommended.
Please accept it well and we hope to be able to publish it soon in the food and pharmaceutical sciences journal in the nearest issue.

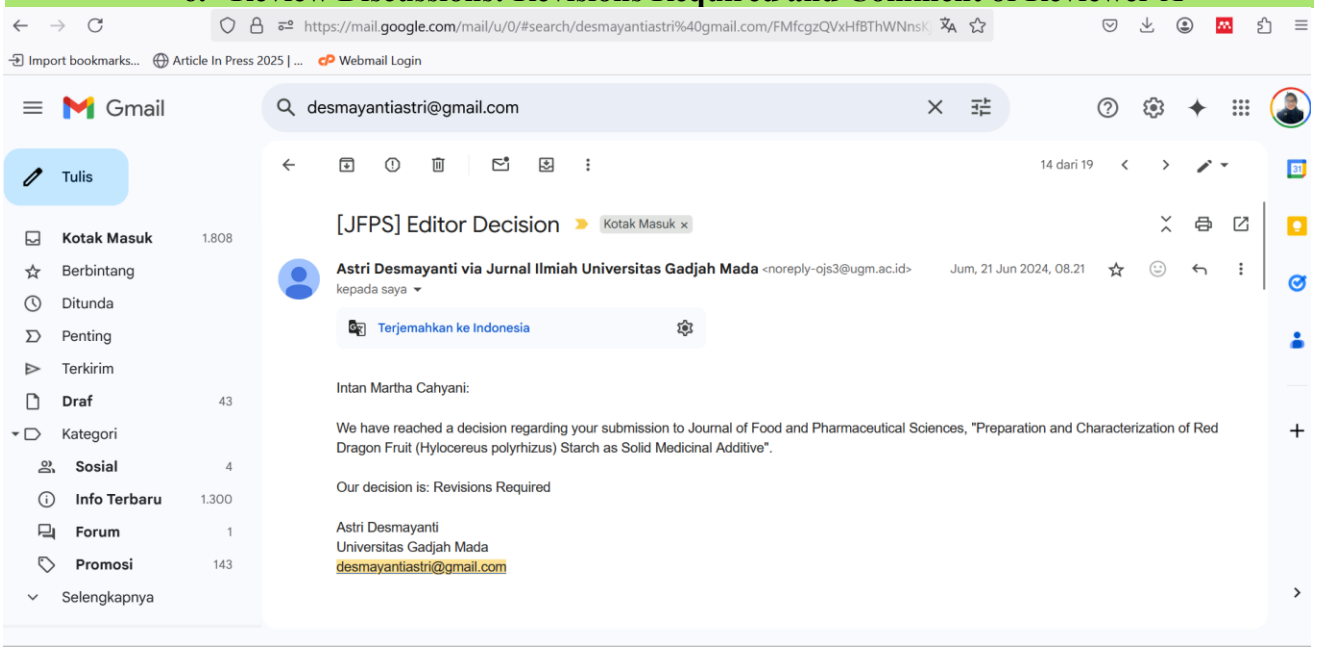
We have also uploaded improvements to the manuscript on https://jurnal.ugm.ac.id/v3/JFPS/authorDashboard/submission/11873

Best Regards

Intan Martha Cahyani

Satu lampiran • Dipindai dengan Gmail

6. Review Discussions: Revisions Required and Comment of Reviewer A



[JFPS] Editor Decision

Astri Desmayanti via Jurnal Ilmiah Universitas Gadjah Mada <noreply-ojs3@ugm.ac.id> Jum, 21 Jun 2024, 08.21
kepada saya

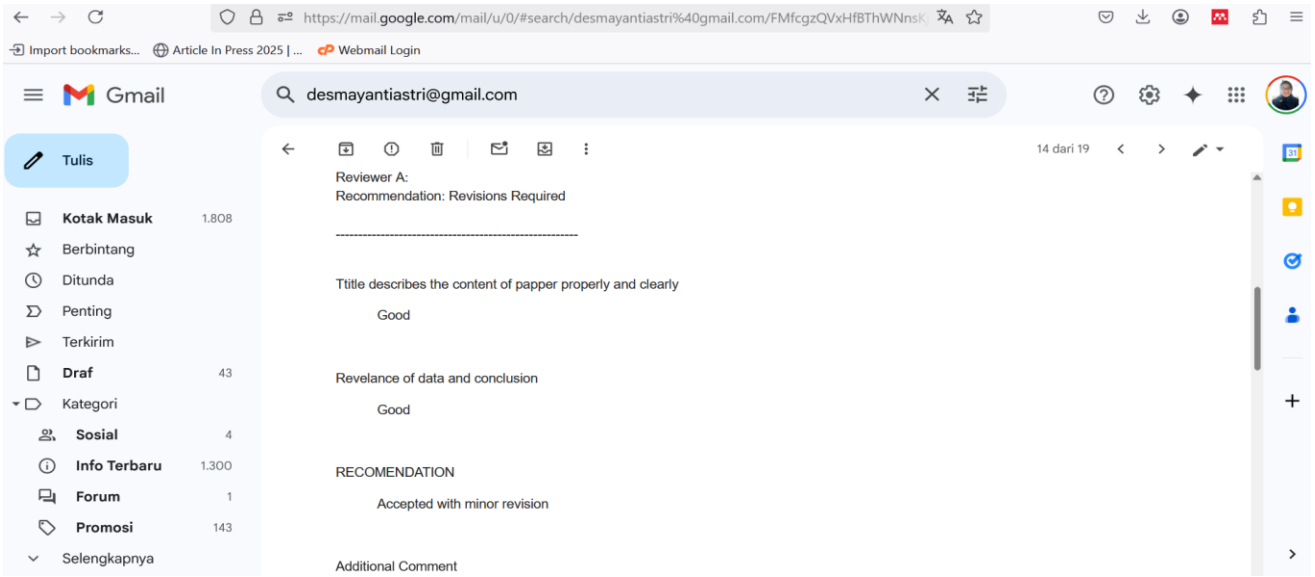
Terjemahkan ke Indonesia

Intan Martha Cahyani:

We have reached a decision regarding your submission to Journal of Food and Pharmaceutical Sciences, "Preparation and Characterization of Red Dragon Fruit (Hylocereus polyrhizus) Starch as Solid Medicinal Additive".

Our decision is: Revisions Required

Astri Desmayanti
Universitas Gadjah Mada
desmayantiastri@gmail.com



Reviewer A:
Recommendation: Revisions Required

Ttitle describes the content of papper properly and clearly

Good

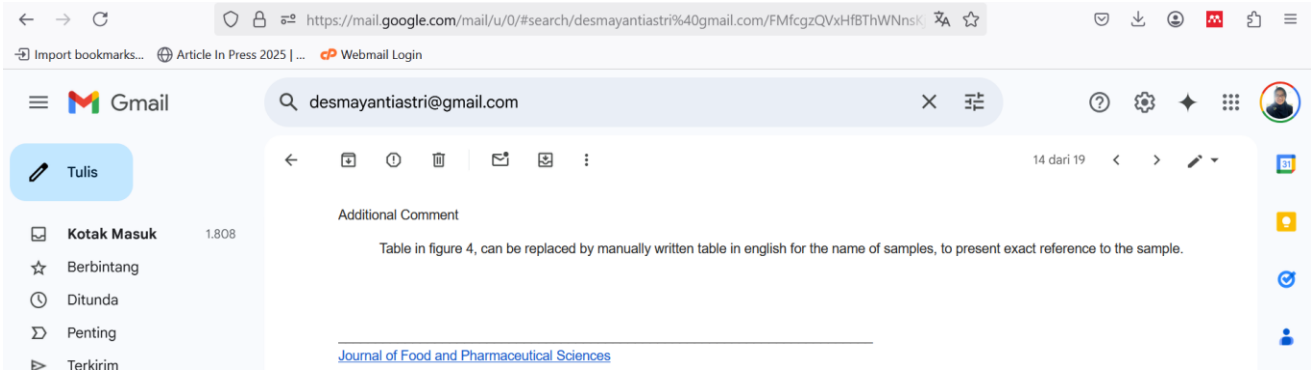
Revelance of data and conclusion

Good

RECOMENDATION

Accepted with minor revision

Additional Comment



Additional Comment

Table in figure 4, can be replaced by manually written table in english for the name of samples, to present exact reference to the sample.

Journal of Food and Pharmaceutical Sciences

https://jurnal.ugm.ac.id/v3/JFPS/authorDashboard/submission/11873

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[JFPS] Editor Decision

2024-06-21 08:21 AM

Intan Martha Cahyani:

We have reached a decision regarding your submission to Journal of Food and Pharmaceutical Sciences, "Preparation and Characterization of Red Dragon Fruit (Hylocereus polyrhizus) Starch as Solid Medicinal Additive".

Our decision is: Revisions Required

Astri Desmayanti
Universitas Gadjah Mada
desmayantiastri@gmail.com

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Reviewer A:
Recommendation: Revisions Required

Ttitle describes the content of papper properly and clearly

Good

Revelance of data and conclusion

Good

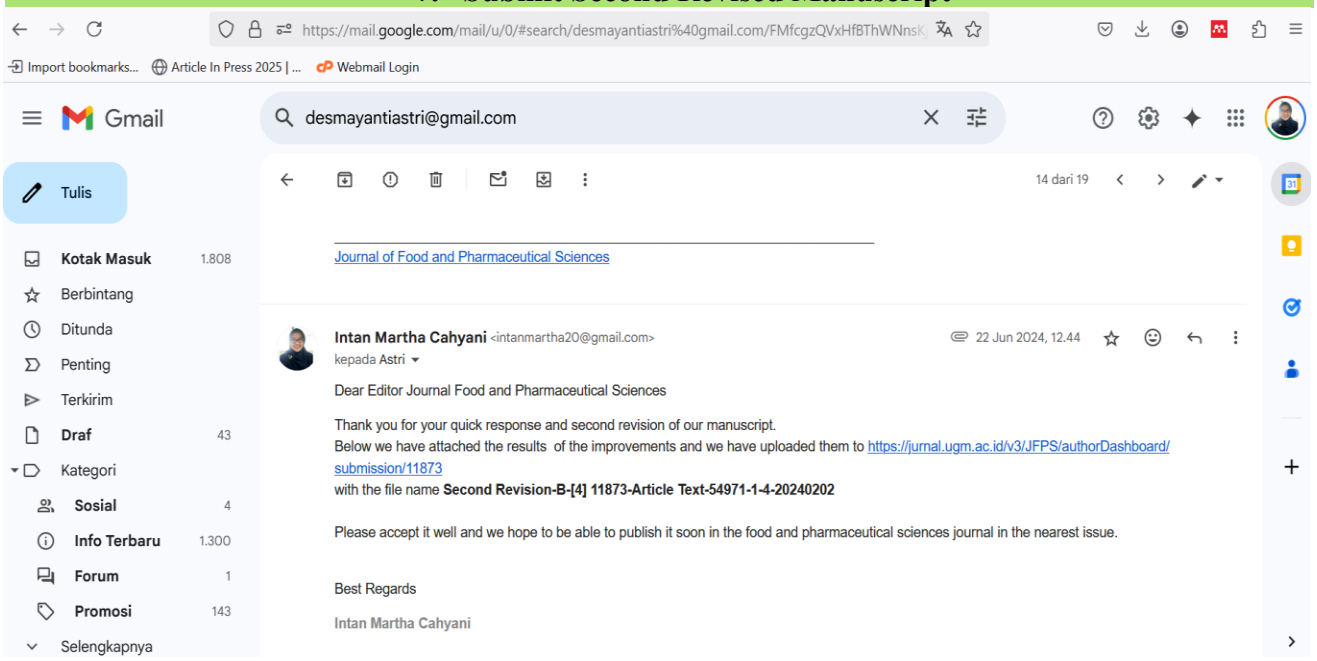
RECOMENDATION

Accepted with minor revision

Additional Comment

Table in figure 4, can be replaced by manually written table in english for the name of samples, to present exact reference to the sample.

7. Submit Second Revised Manuscript



Journal of Food and Pharmaceutical Sciences

Intan Martha Cahyani <intanmartha20@gmail.com> 22 Jun 2024, 12.44
kepada Astri

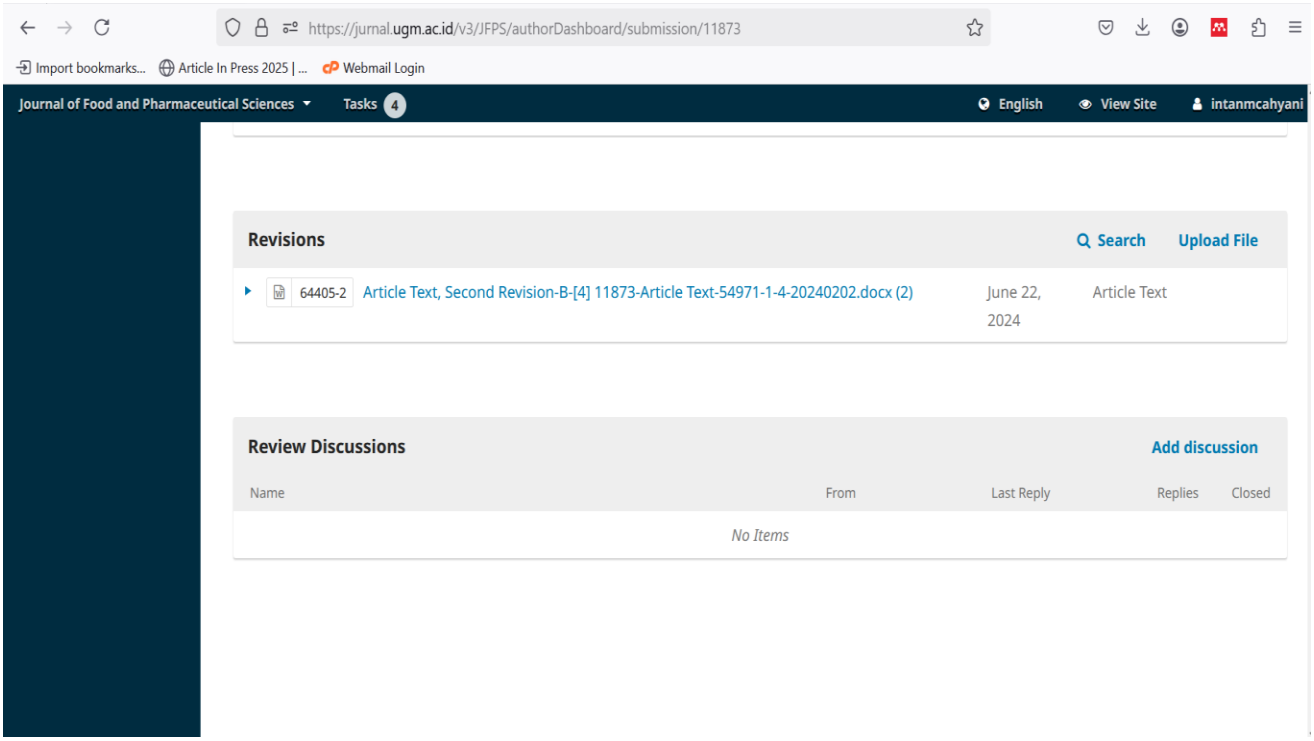
Dear Editor Journal Food and Pharmaceutical Sciences

Thank you for your quick response and second revision of our manuscript.
Below we have attached the results of the improvements and we have uploaded them to https://jurnal.ugm.ac.id/v3/JFPS/authorDashboard/submission/11873
with the file name **Second Revision-B-[4] 11873-Article Text-54971-1-4-20240202**

Please accept it well and we hope to be able to publish it soon in the food and pharmaceutical sciences journal in the nearest issue.

Best Regards

Intan Martha Cahyani



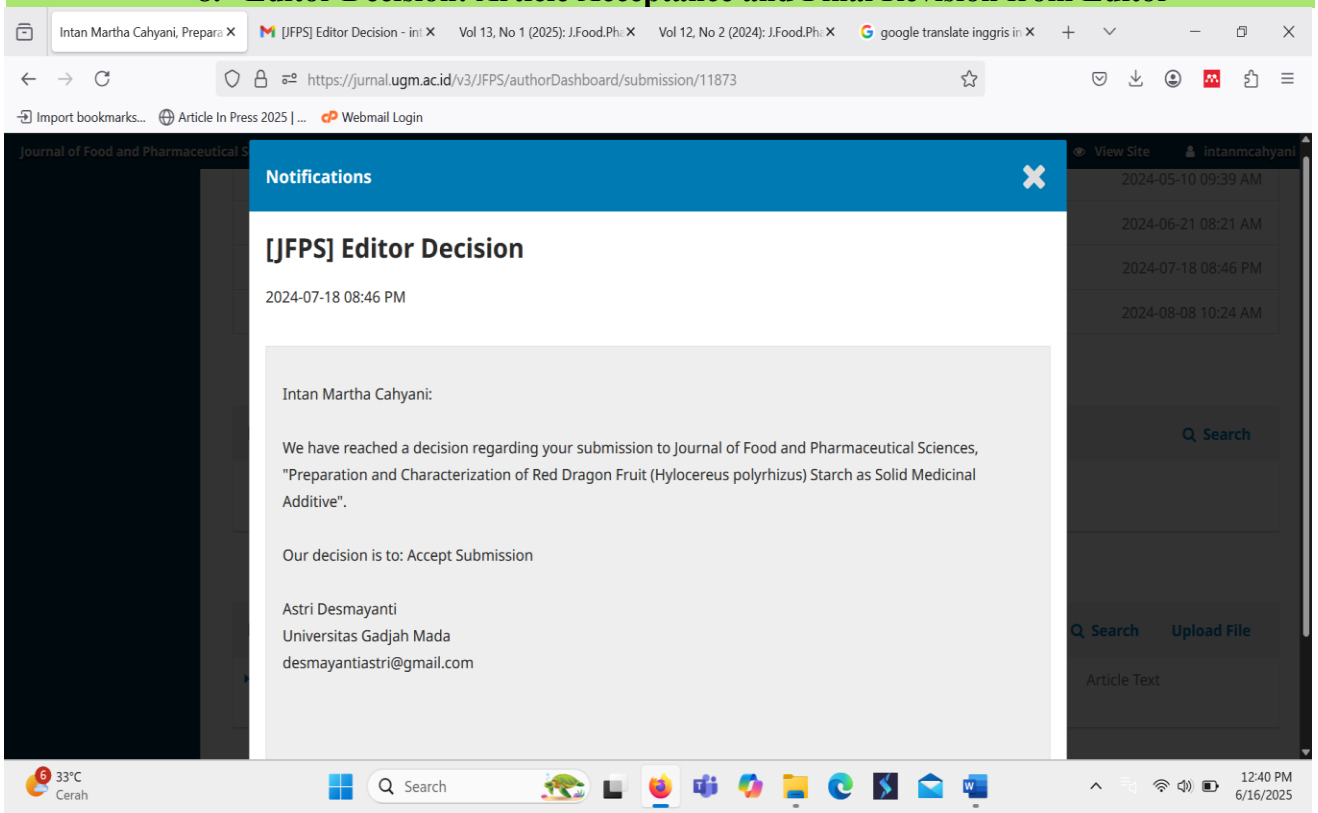
Revisions Search Upload File

64405-2	Article Text, Second Revision-B-[4] 11873-Article Text-54971-1-4-20240202.docx (2)	June 22, 2024	Article Text

Review Discussions Add discussion

Name	From	Last Reply	Replies	Closed
No Items				

8. Editor Decision: Article Acceptance and Final Revision from Editor



Notifications

[JFPS] Editor Decision

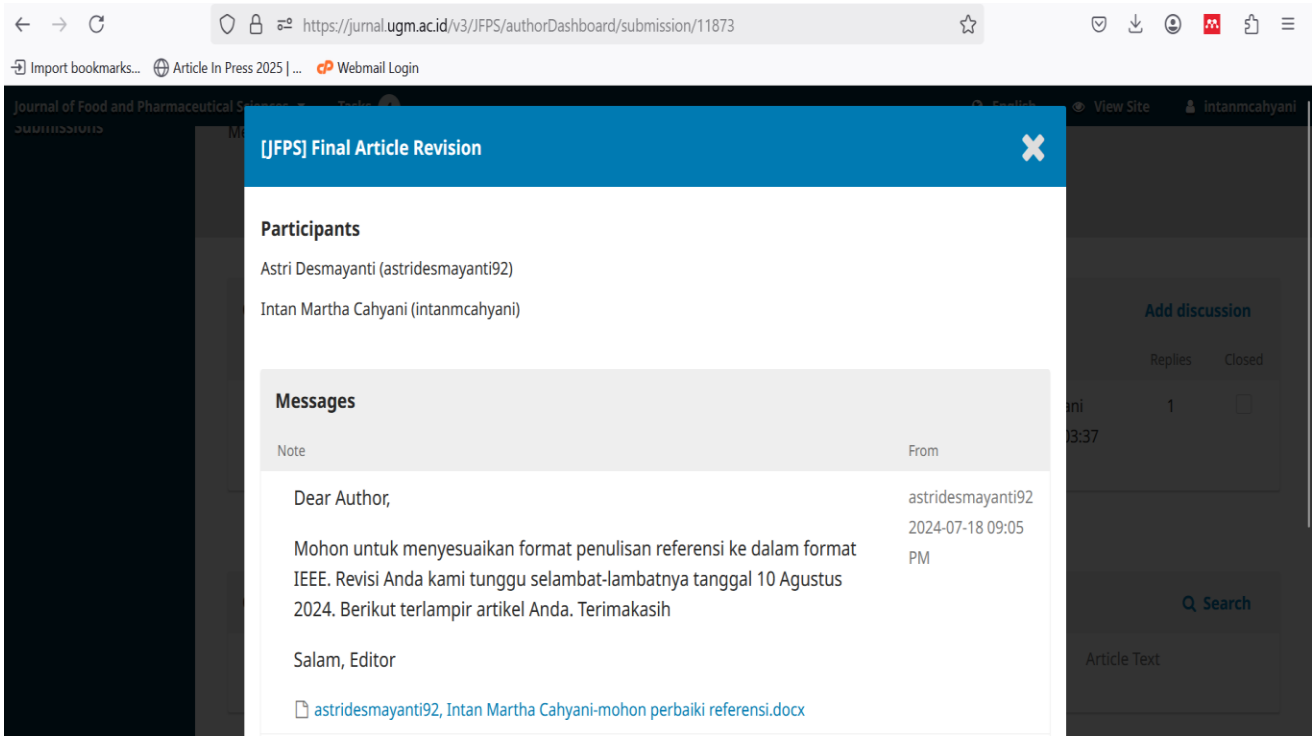
2024-07-18 08:46 PM

Intan Martha Cahyani:

We have reached a decision regarding your submission to Journal of Food and Pharmaceutical Sciences, "Preparation and Characterization of Red Dragon Fruit (Hylocereus polyrhizus) Starch as Solid Medicinal Additive".

Our decision is to: Accept Submission

Astri Desmayanti
Universitas Gadjah Mada
desmayantiastri@gmail.com



[JFPS] Final Article Revision

Participants

Astri Desmayanti (astridesmayanti92)

Intan Martha Cahyani (intanmcahyani)

Messages

Note	From
Dear Author, Mohon untuk menyesuaikan format penulisan referensi ke dalam format IEEE. Revisi Anda kami tunggu selambat-lambatnya tanggal 10 Agustus 2024. Berikut terlampir artikel Anda. Terimakasih Salam, Editor astridesmayanti92, Intan Martha Cahyani-mohon perbaiki referensi.docx	astridesmayanti92 2024-07-18 09:05 PM

9. Submit Results of Final Revision Improvements

Dear editor,

intanmcahyani
2024-08-06 03:37 PM

Berikut kami kirimkan hasil perbaikan refensi. mohon untuk dapat diterima

Terima kasih

Salam

Intan MC

intanmcahyani, FINAL 11873-Article Text-67437-1-18-20240718.docx

Search

Article Text

10. Editor Decision: Notifications Editing is complete and sending it to production.

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Selengkapnya

11 dari 19

[JFPS] New notification from Journal of Food and Pharmaceutical Sciences

Kotak Masuk ×

Astri Desmayanti via Jurnal Ilmiah Universitas Gadjah Mada <noreply-ojs3@ugm.ac.id> Kam, 8 Agu 2024, 11.39
kepada saya

Terjemahkan ke Indonesia

You have a new notification from Journal of Food and Pharmaceutical Sciences:

You have been added to a discussion titled "[JFPS] Proofreading of the Manuscript" regarding the submission "Preparation and Characterization of Red Dragon Fruit (Hylocereus polyrhizus) Starch as Solid Medicinal Additive".

Link: https://jurnal.ugm.ac.id/v3/JFPS/authorDashboard/submission/11873

Prof. Dr. Abdul Rohman, M.Si., Apt

Journal of Food and Pharmaceutical Sciences

https://jurnal.ugm.ac.id/v3/JFPS/authorDashboard/submission/11873

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Notifications

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[JFPS] Editor Decision

2024-08-08 10:24 AM

Intan Martha Cahyani:

The editing of your submission, "Preparation and Characterization of Red Dragon Fruit (Hylocereus polyrhizus) Starch as Solid Medicinal Additive," is complete. We are now sending it to production.

Submission URL: https://jurnal.ugm.ac.id/v3/JFPS/authorDashboard/submission/11873

Astri Desmayanti
Universitas Gadjah Mada
desmayantiastri@gmail.com

Journal of Food and Pharmaceutical Sciences

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2024-08-08 10:24 AM

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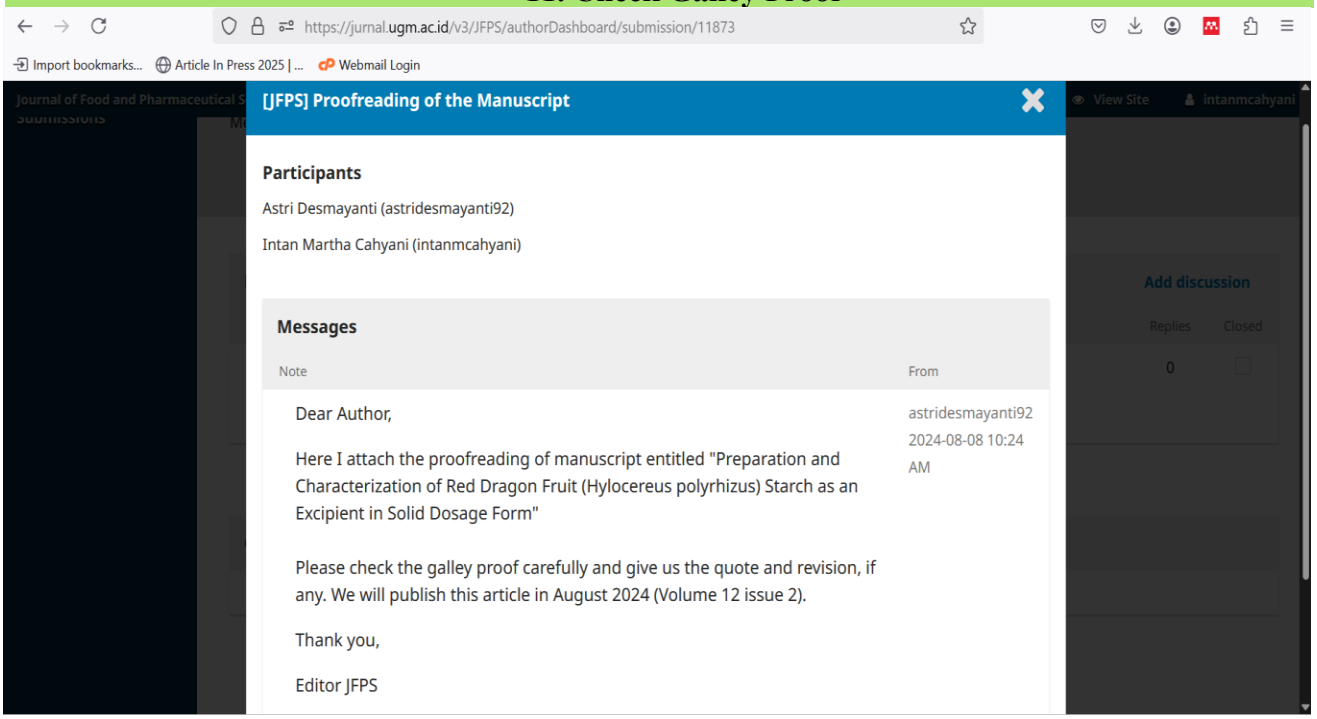
11. Check Galley Proof



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Journal of Food and Pharmaceutical S

View Site intanmcahyani

[JFPS] Proofreading of the Manuscript

Participants

Astri Desmayanti (astridesmayanti92)

Intan Martha Cahyani (intanmcahyani)

Messages

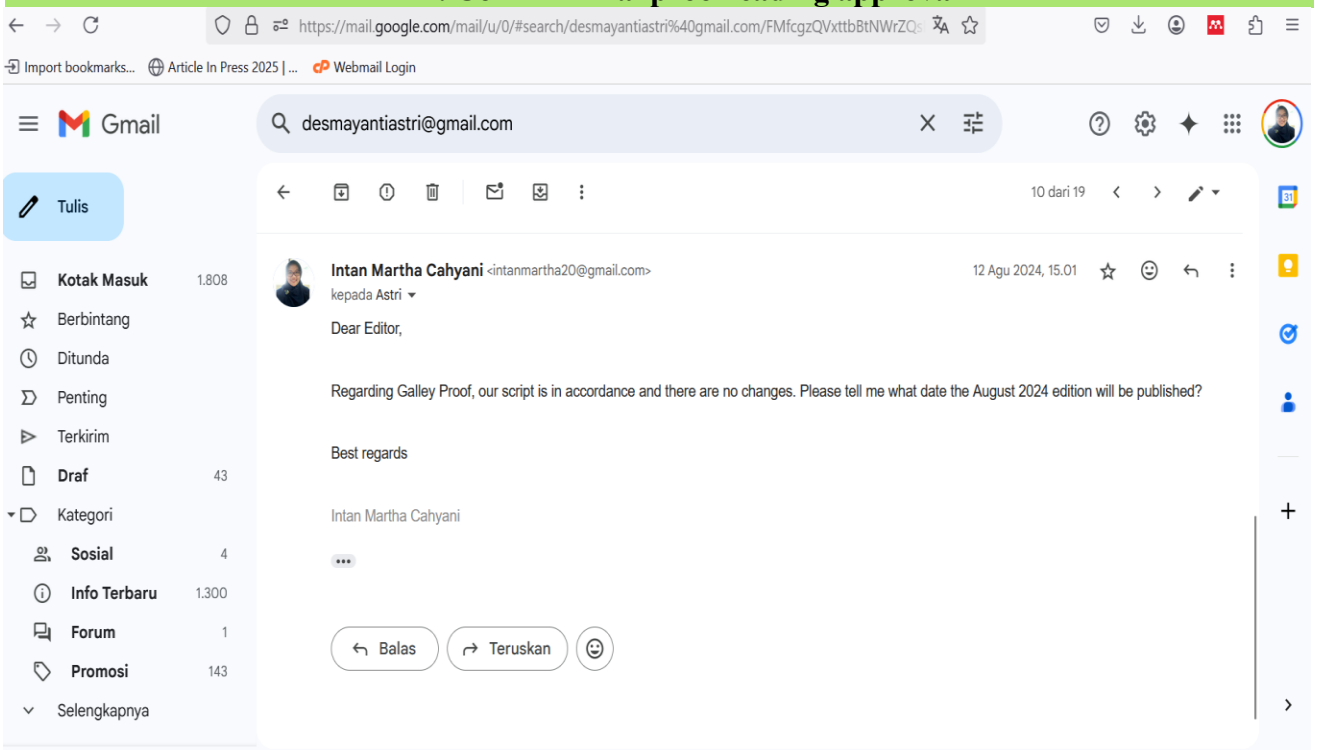
Note	From
Dear Author, Here I attach the proofreading of manuscript entitled "Preparation and Characterization of Red Dragon Fruit (Hylocereus polyrhizus) Starch as an Excipient in Solid Dosage Form" Please check the galley proof carefully and give us the quote and revision, if any. We will publish this article in August 2024 (Volume 12 issue 2). Thank you, Editor JFPS	astridesmayanti92 2024-08-08 10:24 AM

Add discussion

Replies Closed

0

12. Confirm final proofreading approval



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Kategori
Sosial 4
Info Terbaru 1.300
Forum 1
Promosi 143
Selengkapnya

10 dari 19

Intan Martha Cahyani <intanmartha20@gmail.com> 12 Agu 2024, 15.01

kepada Astri

Dear Editor,

Regarding Galley Proof, our script is in accordance and there are no changes. Please tell me what date the August 2024 edition will be published?

Best regards

Intan Martha Cahyani

Balas Teruskan

13. Article Published Vol 12 issue 2 (22 April 2025) on website

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Available online at journal.ugm.ac.id/v3/JFPS

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ARCHIVES ARCHIVES VOL 1-6

HOME / ARCHIVES / VOL 12, NO 2 (2024): J.FOOD.PHARM.SCI / Articles

Preparation and Characterization of Red Dragon Fruit (Hylocereus polyrhizus) Starch as Solid Medicinal Additive

Melisa Nia Alfiona
College of Pharmaceutical Sciences, Yayasan Pharmasi Semarang, Jl. Letjend Sarwo Edie Wibowo, Plamongansari-Pucanggading, Semarang, Central Java, Indonesia

Intan Martha Cahyani
College of Pharmaceutical Sciences, Yayasan Pharmasi Semarang, Jl. Letjend

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New Submissiion

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https://jurnal.ugm.ac.id/v3/JFPS/article/view/11873

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Intan Martha Cahyani
College of Pharmaceutical Sciences, Yayasan Pharmasi Semarang, Jl. Letjend Sarwo Edie Wibowo, Plamongansari-Pucanggading, Semarang, Central Java, Indonesia

Wulan Kartika Sari
College of Pharmaceutical Sciences, Yayasan Pharmasi Semarang, Jl. Letjend Sarwo Edie Wibowo, Plamongansari-Pucanggading, Semarang, Central Java, Indonesia

DOI: https://doi.org/10.22146/jfps.11873

Keywords: red dragon fruit stem; starch; sodium bisulfite; characterization

PDF

PUBLISHED

2024-08-22

HOW TO CITE

Alfiona, M. N., Intan Martha Cahyani, & Sari, W. K. (2024). Preparation and

Sponsorship Disclosure

Journal History

Privacy Statement

Archival System

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Editor in Chief
Prof. Dr. Abdul Rohman

Associate Editors
Prof. Shuhaimi Mustafa

Associate Editors
Dr. Ghada Suddek

Associate Editors
Dr. Yangchao Luo

Associate Editors
Dr. Ashutosh Kumar S

ABSTRACT

Starch is often used as a filler, crusher, and binder in solid preparations. One source of starch can be found in red dragon fruit stems. When making starch, browning often occurs which causes the flour to become brownish, which can reduce public acceptance. Efforts are made to prevent browning in the starch making process by using sodium bisulfite solution. This study aims to determine

Journal of
Food and Pharmaceutical Sciences

Research Article

Preparation and Characterization of Red Dragon Fruit (Hylocereus polyrhizus) Starch as Solid Medicinal Additive

Melisa Nia Alfiona[1]*, Intan Martha Cahyani[2*], Wulan Kartika Sari[3*]
College of Pharmaceutical Sciences, Yayasan Pharmasi Semarang, Jl. Letjend Sarwo Edie Wibowo KM 1
Plamongansari-Pucanggading, Semarang 50193, Jawa Tengah, Indonesia
*Corresponding author: Intan Martha Cahyani| Email: intanmartha20@gmail.com

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Abstract: Starch is often used as a filler, crusher, and binder in solid preparations. One sourceof starch can be found in red dragon fruit stems. When making starch, browning often occurs which causes the flour to become brownish, which can reduce public acceptance. Efforts are made to prevent browning in the starch making process by using sodium bisulfite solution. This study aims to determine the effect of different sodium bisulfite soaking times on the characteristics of red dragon fruit stem starch (Hylocereus polyrhizus) to be used as a solid preparation additive and to determine the length of sodiumbisulfite soaking time that can produce red dragon fruit stem starch (Hylocereus polyrhizus) characteristics that meet the standards of solid preparation additives. The results of the analysis showed significant differences in yield, moisture content, flow velocity, angle of repose, pH, solubility, expandability, compressibility index, bulk density,tap density, true density, and Hausner index. FTIR analysis showed that red dragon fruit stem starch contains starch functional groups. Based on the results of the red dragon fruitstem characterization test, the best treatment was obtained, namely 1 hour soaking, producing starch with physical characteristics suitable for solid preparation additives.

Keywords: red dragon fruit stem; starch; sodium bisulfite; characterization

1. INTRODUCTION

Red dragon fruit plants after harvest will be pruned to quickly stimulate thegrowth of new flowers. The remaining red dragon fruit stem will only be discardedbecause it is considered as waste and its utilization is still very minimal, so it is verynecessary to handle it so that it does not become a problem if it is not handled properly, but the high water

content of the red dragon fruit stem makes its shelf life very short, by making dragon fruit powder is expected to extend its shelf life. Powder from red dragon fruit stems that have been peeled off the skin contains starch, making it suitable for use as an additive to solid preparations (Chrisnasari et al., 2019).

Starch has many benefits and has long been used as a food ingredient or additive or excipient in solid preparations. The use of starch in the pharmaceutical field, especially in tablet preparation formulas, is used as a filler, crusher, or as a binder (Ifmaily, 2018).

Processing of red dragon fruit stems into starch flour is done through several processes such as washing, removal of unwanted parts, size reduction, drying, crushing and sieving. In the flouring process, browning often occurs which causes the flour to become brownish so that it can reduce public acceptability (Permana, 2018). Many efforts are made to prevent browning in these foodstuffs by using sodium bisulfite and bleaching solutions.

A study needs to be conducted to determine the effect of sodium bisulfite soaking time on the characterization of starch from red dragon fruit stems (*Hylocereus polyrhizus*) as an additive to solid preparations.

2. MATERIALS AND METHODS

Materials

The materials used in making starch and characterization testing of red dragon fruit stem starch are red dragon fruit stem (*Hylocereus*

polyrhizus), distilled water, iodine, $Na_2S_2O_3$, amylum maydis, amylum manihot, amylum solani, kaffein, diclofenac sodium, ascorbic acid, paraffin liquid.

2.1. Preparation of Red Dragon Fruit Stem Starch

The red dragon fruit stems obtained were then washed and peeled off the outer skin, then sliced thinly with a thickness of about ± 0.2 mm. The cleaned red dragon fruit stems were then isolated by soaking in sodium bisulfite (NaHSO3) solution with a temperature of 40°C only at the beginning of soaking (temperatureis not maintained) with a concentration of 500 ppm, the weight ratio of red dragonfruit stems: solution is 1:2 with variations in soaking time of 1 hour, 2 hours, and 3hours. Red dragon fruit stems are blended until they become a slurry, then stirred and kneaded with the aim of accelerating the release of starch from the protein or gum that covers it, then filtered with a filter cloth gradually. Settled for 24 hours until the starch separated from the soaking water. The precipitated starch was thenwashed with water 2-3 times until white (brownish white) starch was produced. The red dragon fruit stem starch sediment obtained was then dried at 60°C until a certain moisture content (≤ 15%). The dried red dragon fruit stem starch was pulverized with a grinder, and sieved with a 100 mesh sieve

2.2. Physical Characteristics Testing

a. Organoleptical (Departemen Kesehatan RI, 1995)

Red dragon fruit stem starch was observed for shape, odor, color and flavour.

b. Yield

Red dragon fruit stem starch with sodium bisulfite soaking at soaking times of 1 hour, 2 hours, and 3 hours was weighed and the yield calculated.

c. Moisture Content (Khairunnisa et al., 2016).

Red dragon fruit stem starch was weighed as much as 1 gram and put into the moisture content tool, the moisture content was measured at 110ºC.

d. Qualitative Test of Amylum

Red dragon fruit stem starch solution as much as 5 mL is put into a testtube and dripped with iodine solution as much as 5 drops, observe the colorchanges that occur (Wahyuni, 2022).

e. Microscopy

Red dragon fruit stem starch is placed on a glass object, then covered with a cover glass, and observed the shape of the hilum and lamella of dragon fruit stem starch under a microscope at 1000x and 400x magnification.

f. pH examination (Rowe et al., 2009) (Departemen Kesehatan RI, 1979).

Red dragon fruit stem starch was weighed as much as 1 gram and suspended with distilled water as much as 10 ml, pH was measured using a pH meter.

g. Flow Speed and Angle of Repose (Lachman et al., 1994)

Starch powder was weighed as much as 25 grams, put into a funnel whose bottom was closed, then the bottom of the funnel was opened so thatthe granules could flow and then the time was recorded and the height and radius were measured.

h. Water Content

The crucible was heated in an oven at 105°C for 30 minutes, and then tared to constant weight. Red dragon fruit stem starch was weighed as muchas 1 gram, put into the krus, dried in an oven at 105°C for 30 minutes with the lid open, then put in a desiccator for 15 minutes. Dried until the weightof the crucible was constant (Fitrya, 2010).

i. Ash Content

The red dragon fruit stem starch was weighed as much as 1 gram, put into a crucible, then incinerated with a muffle furnace at 600°C for 3 hours.Then the crucible was cooled in a desiccator for 10 minutes and weighed (Sakinah and Kurniawansyah, 2013).

j. Starch Content Analysis

Red dragon fruit stem starch was weighed as much as 50 grams and dissolved in distilled water as much as 50 ml of distilled water. The samplewas pipetted 6 ml, then put in a 10 ml volumetric flask and added 1% iodineas much as 0.5 ml and then ad 10 ml. The absorbance was measured with a UV-Vis

spectrophotometer at a wavelength of 461.20 nm and measured thestandard series with concentrations of 300, 400, 500, 600, 700 and 800 ppm,then obtained a linear equation that will be used to determine the starch content of red dragon fruit stems.

k. Swelling Power and Solubility

Red dragon fruit stem starch was weighed as much as 2.5 grams, madea suspension of 50 ml of distilled water (2.5 g/50 ml), taken 10 ml and put into a test tube, heated in a waterbath at 60°C for 30 minutes. After the waterbath, it was centrifuged at 3000 rpm for 15 minutes. The precipitate was separated and weighed, then dried in an oven at 130°C for 2 hours, thedried precipitate was weighed and the swelling power and solubility were calculated.

l. Compressibility Index, Tap Density, Bulk Density, and Hausner Ratio

Red dragon fruit stem starch was placed in a 100 ml measuring cup andthe initial volume (Vo) was recorded and tested for impermeability. Determination of 10, 500, 1250 times was carried out and the compressiblevolume was obtained.

m. Analysis of Fourier Transform Infrared (FTIR) Spectrum

Red dragon fruit stem starch was weighed as much as 1-2 mg, measuredthe absorption with an FTIR spectrophotometer at a wavelength of 4000 - 370 cm^{-1}.

n. Particle Size Distribution

Particle size testing using particle size analyzer (PSA) Laser ScatteringParticle Size Analyzer LA-960.

o. Microbial Contamination Test

The media used for Total Plate Count (ALT) testing is Plate Count Agar(PCA) while the Yeast Mold Number (AKK) is Potato Dextrose Agar (PDA)

3. RESULTS AND DISCUSSION

The characterization test of red dragon fruit stem starch (Hylocereus polyrhizus) which includes organoleptic test, yield test, moisture content test, amylum qualitative test, flow rate, angle of repose, pH test, water content, ash content, solubility, swelling power, compressibility index, Hausner index, tapdensity, bulk density, true density, microscopic test, starch content analysis, microbial contamination test, FTIR, SEM test, and particle size analyzer (PSA) test.The results of the evaluation of red dragon fruit stem starch characteristics can be seen in table1.

Table 1. Characterization Test Results of Red Dragon Fruit Stem Starch

No	Evaluation		Results			literature data
			1 Hour	2 Hour	3 Hour	*Corn Strach*
1	Organoleptis	Form	Powder	Powder	Powder	Fine Powder (Depkes RI., 1995)
		Color	Brownish White	Brownish White	Brownish White	White (Depkes RI., 1995)
		Smell	Odorless	Odorless	Odorless	Odorless (Depkes RI., 1995)

	Flavor	Flavorless	Flavorless	Flavorless	Flavorless (Depkes RI., 2020)
2	Yield (%)	1,43 ± 0,0287	1,39 ± 0,0183	1,34 ± 0,0171	-
3	Moisture Content	2,40 ± 0,2326	3,00 ± 0,2480	3,48 ± 0,2481	10 - 15 % (Rowe, 2009)
4	Qualitative Test of Amylum	(+) Amylum	(+) Amylum	(+) Amylum	Blue-black color (+) amylum,(Fitri and Fitriana, 2020)
5	Flow Rate (grams/second)	1,05 ± 0,1126	0,80 ± 0,0454	0,59 ± 0,0277	7,99 gram/second (Afkarina, 2022)
6	Angle of Repose (°)	25,90 ± 1,1054	29,89 ± 1,6911	32,67 ± 1,2494	25 - 30° (Dewi dkk, 2022)
7	Ph	6,13 ± 0,1028	5,67 ± 0,2021	5,40 ± 0,0532	4,0 - 7,0 (Rowe, 2009)
8	Water Content (%) (w/b)	8,44 ± 0,9611	10,94 ± 0,8814	12,82 ± 0,7284	-
9	Ash Content (%)(w/b)	0,40 ± 0,0403	0,53 ±0,0770	0,52 ± 0,0557	0,20 – 0,38% (Sakinah and Kurniawan, 2018)
10	Swelling power (%)	30,72 ± 10,9004	58,22 ± 15,0370	84,01 ± 8,7491	-
11	Solubility (%)	5,37 ± 2,6634	12,44 ± 4,9319	18,48 ± 8,7491	6 - 8% (Sakinah and Kurniawan, 2018)
12	Compressibility Index	27,5 ± 5,7446	30,5 ± 4,5092	36,25 ± 3,3040	24 - 30% (Rowe, 2009)
13	Hausner Ratio	1,3885 ± 0,1170	1,4256 ± 0,0623	1,5782 ± 0,0834	-
14	Tap Density	0,5035 ± 0,0429	0,5340 ± 0,0251	0,6115 ± 0,0324	0,64 - 0,83 g/cm³ (Rowe, 2009)
15	Bluk Denity	0,3626 ± 0,0050	0,3746 ± 0,0048	0,3875 ± 0,0059	0,47 - 0,59 g/cm³ (Rowe, 2009)
16	True Density	2,3793 ± 0,2160	2,8343 ± 0,1601	3,0520 ± 0,2530	1,478 g/cm³ (Rowe, 2009)
17	Particle Size Distribution	216 µm	235 µm	229 µm	2 - 32 µm (Rowe, 2009)
18	Starch Content	58,66 ± 3,6139	58,89 ± 4,9668	56,32 ± 5,5051	-

Description: average result of testing 4 replicates along with ±SD

Organoleptical tests of red dragon fruit stem starch with soaking times of 1hour, 2 hours, and 3 hours showed almost the same results, namely brownish white,tasteless and odorless, but

the 3-hour soaking showed slightly whiter starch results.

The results of the yield test obtained by red dragon fruit stem starch the longer the soaking time the resulting yield will be more. The difference in the yield of red dragon fruit stem starch is due to the material that is too long soaked, the water content in the red dragon fruit stem and other components contained in the red dragon fruit stem will dissolve in the soaking water. The yield test results can be seen in table 1.

The results of the moisture content obtained from red dragon fruit stem starch with a soaking time of 3 hours are greater than the red dragon fruit stem starch with a soaking time of 1 hour and 2 hours, this is because the longer the soaking time, the higher the absorbed water content will be.

In the results of testing the flow rate that can be seen in Table 1 shows that the longer the immersion of the flow rate produced will be smaller, while in testingthe angle of respose, the longer the immersion time will be the greater the angle ofrepose produced. Stationary angle testing is related to water content, the lower the water content in the sample, the less water content in the sample so that the flow properties are faster, where the faster flow rate indicates that the starch flows freely so that a small stationary angle is formed.

Red dragon fruit stem starch with a soaking time of 3 hours is lower and tends to be more acidic than the pH of starch with soaking times of 1 and 2 hours. The longer the soaking time and the higher the concentration of sodium bisulfite used causes the pH of the starch produced to be more acidic, because in water sodium bisulfite will break down into sulfuric acid (H_2SO_3) which can reduce pH.

In testing the water content, it was concluded that the longer the soaking time, the higher the water content. The difference in the amount of water content ofred dragon fruit stem starch is due to the length of soaking so that the absorption of water by the tissue increases.

The results of the ash content test can be seen in Table 1, indicating that thelength of soaking time of red dragon fruit stem starch has no effect on the ash content value.

From the test results of solubility and expandability, it was found that red dragon fruit stem starch with a soaking time of 3 hours had the highest solubility and expandability values compared to red dragon fruit stem starch with a soaking time of 1 hour and 2 hours. Solubility is related to expandability, if the higher the expandability of a starch, the solubility of the starch will increase. The higher the expandability value, the more water is absorbed. The results of the expandability and solubility tests can

be seen in Table 1.

Microscopic test of red dragon fruit stem starch can be seen in Figure 1.

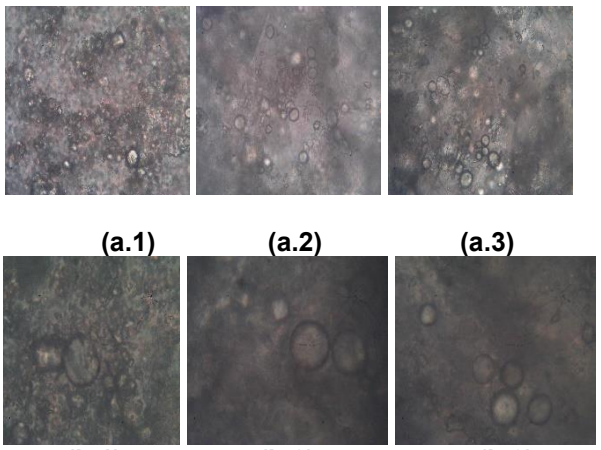


Figure 1. Microscopic of Dragon Fruit Stem Starch (a.1) Soaking Time 1 Hour, (a.2) SoakingTime 2 Hours, (a.3) Soaking Time 3 Hours with 400x magnification
Microscopic of Dragon Fruit Stem Starch (b.1) Soaking Time 1 Hour, (b.2) SoakingTime 2 Hours, (b.3) Soaking Time 3 Hours with 1000x magnification

Microscopic test results of red dragon fruit stem starch samples haveround and flat particle shapes, hilus and lamella are not clearly visible.

Scanning Electrone Microscopy (SEM) test results of red dragon fruit stemstarch can be seen in Figure 2.

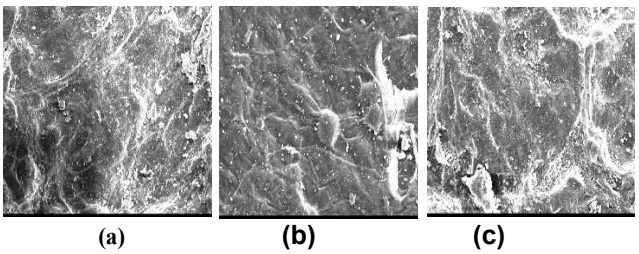


Figure 2.Scanning Electrone Microscopy (SEM) of Dragon Fruit Stem Starch (a) SoakingTime 1 Hour, (b) Soaking Time 2 Hours, (c) Soaking Time 3 Hours

Scanning Electrone Microscopy (SEM) test results can be seen that the reddragon fruit stem starch with 1000x magnification shows the surface of the sampleis not smooth and uneven and

has an average particle size of 10 µm.

The results obtained from the analysis of starch content can be seen in Table1, the highest starch content is in red dragon fruit stem starch with a soaking time of 2 hours. The differences found in the three samples can be influenced by the levelof purity during the manufacturing process, because the more mixtures such as fiber, sand or impurities that participate in starch, it can affect the resulting starch content.

The results of FTIR absorption of red dragon fruit stem starch can be seen in Figure 3.

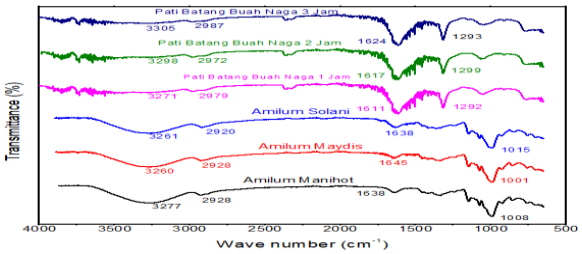


Figure 3. FTIR test images of Red Dragon Fruit Stem Starch and Manihot Amylum, MaydisAmylum and Solani Amylum

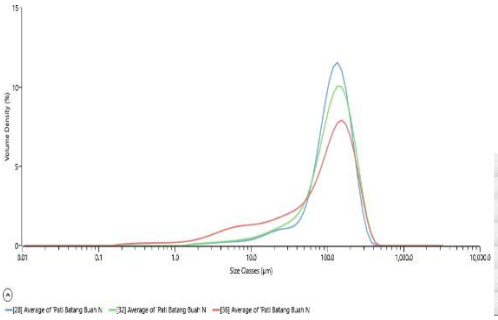
Red dragon fruit stem starch with soaking time of 1 hour 3271 cm-1, 2 hours3298 cm-1, and 3 hours 3305 cm-1 showed the peak intensity of hydroxyl group (-OH) strain. The absorption bands 2979 cm-1, 2972 cm-1, and 2987 cm-1 show theabsorption of (-CH3) aliphatic strain. The 1611 cm-1, 1617 cm-1 and 1624 cm-1 absorption bands showed the presence of (-C=O). Carbonyl groups (C=O) are formed due to the presence of alcohol groups in starch that undergo oxidation. The1292 cm-1, 1299 cm-1 and

1293 cm-1 absorption bands show (-C-O) absorption, so it can be concluded that red dragon fruit stem starch contains starch functional groups.

The average results of compressibility index and Hausner ratio on red dragon fruit stem starch with 1 hour soaking time are lower, when compared to 2 hours and 3 hours soaking time. A lower compressibility index or lower hausner ratio indicates better flow properties than higher ones. The percent compressibility result is influenced by particle size and its distribution (Eka Puspita et al., 2022).

Particle size distribution testing using PSA (Particle Size Analyzer) Mastersize 3000, the average results of particle size distribution testing can be seenin Figure 4.

Figure 4. Particle Size Distribution Test Results



	Record Number	Sample Name	Dx (10) (µm)	Dx (50) (µm)	Dx (90) (µm)
	28	Average of 'Pati Batang Buah Naga Perendaman 1 jam'	38,5	118	216
	32	Average of 'Pati Batang Buah Naga Perendaman 2 jam'	31,7	120	235
	36	Average of 'Pati Batang Buah Naga Perendaman 3 jam'	7,04	97,6	229
Mean			**25,7**	**112**	**226**
1xStd Dev			**16,5**	**12,2**	**9,90**
1xRSD (%)			**64,3**	**11,0**	**4,37**

Based on the results obtained, it is concluded that the particle size distribution is not influenced by the length of time for soaking red dragon fruit.

ALT and AKK microbial contamination testing can be seen in Table 2.

Table 2: Total ALT and AKK Contamination of Red Dragon Fruit Stem Starch

Red Dragon Fruit Stem Starch Samples with Variation of Soaking Time Number (CFU/mL)	**Total (CFU/mL)**		
	ALT	AKK Day-5	AKK Day-7
1 Hour	6,1 X 10^2	1,7 X 10^2	2,3 X 10^2
2 Hour	5,2 X 10^2	5 X 10^1	4,8 X 10^2
3 Hour	6,7 X 10^2	2,3 X 10^2	5,2 X 10^2

Based on the data above, it can be seen that the colony results obtained are still within the range of predetermined limits, so that red dragon fruit stem starch is still safe to use as an additive to solid pharmaceutical preparation

4. CONCLUSION

Based on the research results obtained, it can be concluded that this study provides the results of the characterization of red dragon fruit starch with various variations of soaking time:

1. Based on the characteristic tests carried out, it can be concluded that differences in soaking time can affect the characterization of each sample of reddragon fruit stem starch, There are significant differences in the test results of Yield, Moisture Content, Flow Rate, Angle of Repose, pH, Solubility, Swelling Power, Compressibility Index, Bulk Density, Tap Density, True Density, and Hausner Index.
2. In the variation of soaking time of 1 hour can produce red dragon fruit stemstarch with physical characteristics suitable for solid preparation additive.

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BUKTI KORESPONDENSI CATATAN REVIEWER B

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Abstract: Starch is often used as a filler, crusher, and binder in solid preparations. One source of starch can be found in red dragon fruit stems. When making starch, browning often occurs which causes the flour to become brownish, which can reduce public acceptance. Efforts are made to prevent browning in the starch making process by using sodium bisulfite solution. This study aims to determine the effect of different sodium bisulfite soaking times on the characteristics of red dragon fruit stem starch (Hylocereus polyrhizus) to be used as a solid preparation additive and to determine the length of sodium bisulfite soaking time that can produce red dragon fruit stem starch (Hylocereus polyrhizus) characteristics that meet the standards of solid preparation additives. The results of the analysis showed significant differences in yield, moisture content, flow velocity, angle of repose, pH, solubility, expandability, compressibility index, bulk density, tap density, true density, and Hausner index. FTIR analysis showed that red dragon fruit stem starch contains starch functional groups. Based on the results of the red dragon fruit stem characterization test, the best treatment was obtained, namely 1 hour soaking, producing starch with physical characteristics suitable for solid preparation additives.

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1. INTRODUCTION

Red dragon fruit plants after harvest will be pruned to quickly stimulate the growth of new flowers. The remaining red dragon fruit stem will only be discarded because it is considered as waste and its utilization is still very minimal, so it is very necessary to handle it so that it does not become a problem if it is not handled properly, but the high water content of the red dragon fruit stem makes its shelf life very short, by making dragon fruit powder is expected to extend its shelf life. Powder from red dragon fruit stems that have been peeled off the skin contains starch, making it suitable for use as an additive to solid preparations (Chrisnasari et al., 2019).

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A study needs to be conducted to determine the effect of sodium bisulfite soaking time on the characterization of starch from red dragon fruit stems (Hylocereus polyrhizus) as an additive to solid preparations.

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2. MATERIALS AND METHODS

2.1. Materials

The materials used in making starch and characterization testing of red dragon fruit stem starch are red dragon fruit stem (Hylocereus polyrhizus), distilled water, iodine, $Na_2S_2O_3$, amylum maydis, amylum manihot, amylum solani, kaffein, diclofenac sodium, ascorbic acid, paraffin liquid.

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2.2. Preparation of Red Dragon Fruit Stem Starch

The red dragon fruit stems obtained were then washed and peeled off the outer skin, then sliced thinly with a thickness of about ± 0.2 mm. The cleaned red dragon fruit stems were then isolated by soaking in sodium bisulfite (NaHSO3) solution with a temperature of 40°C only at the beginning of soaking (temperature is not maintained) with a concentration of 500 ppm, the weight ratio of red dragon fruit stems: solution is 1:2 with variations in soaking time of 1 hour, 2 hours, and 3 hours. Red dragon fruit stems are blended until they become a slurry, then stirred and kneaded with the aim of accelerating the release of starch from the protein or gum that covers it, then filtered with a filter cloth gradually. Settled for 24 hours until the starch separated from the soaking water. The precipitated starch was then washed with water 2-3 times until white (brownish white) starch was produced. The red dragon fruit stem starch sediment obtained was then dried at 60° C until a certain moisture content (≤ 15%). The dried red dragon fruit stem starch was pulverized with a grinder, and sieved with a 100 mesh sieve

2.3. Physical Characteristics Testing

2.3.1. Organoleptical

Red dragon fruit stem starch was observed for shape, odor, color and flavour (Departemen Kesehatan RI, 1995).

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2.3.2. Yield

Red dragon fruit stem starch with sodium bisulfite soaking at soaking times of 1 hour, 2 hours, and 3 hours was weighed and the yield was calculated.

2.3.3. Moisture Content

Red dragon fruit stem starch was weighed as much as 1 gram and put into the moisture content tool, the moisture content was measured at 110° C.

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2.3.4. Qualitative Test of Amylum

Red dragon fruit stem starch solution as much as 5 mL is put into a test tube and dripped with iodine solution as much as 5 drops, observe the color changes that occur (Wahyuni, 2022).

2.3.5. Microscopy

Red dragon fruit stem starch is placed on a glass object, then covered with a cover glass, and observed the shape of the hilum and lamella of dragon fruit stem starch under a microscope at 1000x and 400x magnification.

2.3.6. pH Examination

Red dragon fruit stem starch was weighed as much as 1 gram and suspended with distilled water as much as 10 ml, pH was measured using a pH meter (Rowe et al., 2009) (Departemen Kesehatan RI, 1979).

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2.3.7. Flow Speed and Angle of Repose

Starch powder was weighed as much as 25 grams, put into a funnel whose bottom was closed, then the bottom of the funnel was opened so that the granules could flow and then the time was recorded and the height and radius were measured.

2.3.8. Water Content

The crucible was heated in an oven at 105°C for 30 minutes, and then tared to constant weight. Red dragon fruit stem starch was weighed as much as 1 gram, put into the krus, dried in an oven at 105°C for 30 minutes with the lid open, then put in a desiccator for 15 minutes. Dried until the weight of the crucible was constant (Fitrya, 2010).

2.3.9. Ash Content

The red dragon fruit stem starch was weighed as much as 1 gram, put into a crucible, then incinerated with a muffle furnace at 600°C for 3 hours. Then the crucible was cooled in a desiccator for 10 minutes and weighed (Sakinah and Kurniawansyah, 2013).

2.3.10. Starch Content Analysis

Red dragon fruit stem starch was weighed as much as 50 grams and dissolved in distilled water as much as 50 ml of distilled water. The sample was pipetted 6 ml, then put in a 10 ml volumetric flask and added 1% iodine as much as 0.5 ml and then ad 10 ml. The absorbance was measured with a UV-Vis spectrophotometer at a wavelength of 461.20 nm and measured the standard series with concentrations of 300, 400, 500, 600, 700 and 800 ppm, then obtained a linear equation that will be used to determine the starch content of red dragon fruit stems.

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2.3.11. Swelling Power and Solubility

Red dragon fruit stem starch was weighed as much as 2.5 grams, made a suspension of 50 ml of distilled water (2.5 g/50 ml), taken 10 ml and put into a test tube, heated in a waterbath at 60°C for 30 minutes. After the waterbath, it was centrifuged at 3000 rpm for 15 minutes. The precipitate was separated and weighed, then dried in an oven at 130°C for 2 hours, the dried precipitate was weighed and the swelling power and solubility were calculated.

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2.3.12. Compressibility Index, Tap Density, Bulk Density, and Hausner Ratio

Red dragon fruit stem starch was placed in a 100 ml measuring cup and the initial volume (Vo) was recorded and tested for impermeability. Determination of 10, 500, 1250 times was carried out and the compressible volume was obtained.

2.3.13. Analysis of Fourier Transform Infrared (FTIR) Spectrum

Red dragon fruit stem starch was weighed as much as 1-2 mg, measured the absorption with an FTIR spectrophotometer at a wavelength of 4000 - 370 cm^{-1}.

2.3.14. Particle Size Distribution

Particle size testing using particle size analyzer (PSA) Laser Scattering Particle Size Analyzer LA-960.

2.3.15. Microbial Contamination Test

The media used for Total Plate Count (ALT) testing is Plate Count Agar (PCA) while the Yeast Mold Number (AKK) is Potato Dextrose Agar (PDA).

3. RESULTS AND DISCUSSION

The characterization test of red dragon fruit stem starch (Hylocereus polyrhizus) which includes organoleptic test, yield test, moisture content test, amylum qualitative test, flow rate, angle of repose, pH test, water content, ash content, solubility, swelling power, compressibility index, Hausner index, tap density, bulk density, true density, microscopic test, starch content analysis, microbial contamination test, FTIR, SEM test, and particle size analyzer (PSA) test. The results of the evaluation of red dragon fruit stem starch characteristics can be seen in Table 1.

Table 1. Characterization Test Results of Red Dragon Fruit Stem Starch

No	Evaluation		Results			literature data *Corn Strach*
			1 Hour	2 Hour	3 Hour	
1	Organoleptics	Form	Powder	Powder	Powder	Fine Powder (Depkes RI., 1995)
		Color	Brownish White	Brownish White	Brownish White	White (Depkes RI., 1995)
		Smell	Odorless	Odorless	Odorless	Odorless (Depkes RI., 1995)
		Flavor	Flavorless	Flavorless	Flavorless	Flavorless (Depkes RI., 2020)
2	Yield (%)		1.43 ± 0.0287	1.39 ± 0.0183	1.34 ± 0.0171	-
3	Moisture Content		2.40 ± 0.2326	3.00 ± 0.2480	3.48 ± 0.2481	10 - 15 % (Rowe, 2009)
4	Qualitative Test of Amylum		(+) Amylum	(+) Amylum	(+) Amylum	Blue-black color (+) amylum,(Fitri and Fitriana, 2020)
5	Flow Rate (grams/second)		1.05 ± 0.1126	0.80 ± 0.0454	0.59 ± 0.0277	7.99 gram/second (Afkarina,

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					2022)
6	Angle of Repose (°)	25.90 ± 1.1054	29.89 ± 1.6911	32.67 ± 1.2494	25 - 30° (Dewi dkk, 2022)
7	Ph	6.13 ± 0.1028	5.67 ± 0.2021	5.40 ± 0.0532	4.0 – 7.0 (Rowe, 2009)
continued of Table 1…					
8	Water Content (%) (w/b)	8.44 ± 0.9611	10.94 ± 0.8814	12.82 ± 0.7284	-
9	Ash Content (%)(w/b)	0.40 ± 0.0403	0.53 ±0.0770	0.52 ± 0.0557	0.20 – 0.38% (Sakinah and Kurniawan, 2018)
10	Swelling power (%)	30.72±10.9004	58.22 ± 15.0370	84.01 ± 8.7491	-
11	Solubility (%)	5.37 ± 2.6634	12.44 ± 4.9319	18.48 ± 8.7491	6 - 8% (Sakinah and Kurniawan, 2018)
12	Compressibility Index	27.5 ± 5.7446	30.5 ± 4.5092	36.25 ± 3.3040	24 - 30% (Rowe, 2009)
13	Hausner Ratio	1.3885±0.1170	1.4256 ± 0.0623	1.5782 ± 0.0834	-
14	Tap Density	0.5035±0.0429	0.5340 ± 0.0251	0.6115 ± 0.0324	0.64 – 0.83 g/cm³ (Rowe, 2009)
15	Bluk Denity	0.3626±0.0050	0.3746 ± 0.0048	0.3875 ± 0.0059	0.47 – 0.59 g/cm³ (Rowe, 2009)
16	True Density	2.3793±0.2160	2.8343 ± 0.1601	3.0520 ± 0.2530	1.478 g/cm³ (Rowe, 2009)
17	Particle Size Distribution	216 µm	235 µm	229 µm	2 - 32 µm (Rowe, 2009)
18	Starch Content	58.66 ± 3.6139	58.89 ± 4.9668	56.32 ± 5.5051	-

Description: average result of testing 4 replicates along with ±SD

Organoleptical tests of red dragon fruit stem starch with soaking times of 1 hour, 2 hours, and 3 hours showed almost the same results, namely brownish white, tasteless and odorless, but the 3-hour soaking showed slightly whiter starch results.

The results of the yield test obtained by red dragon fruit stem starch the longer the soaking time the resulting yield will be more. The difference in the yield of red dragon fruit stem starch is due to the material that is too long soaked, the water content in the red dragon fruit stem and other components contained in the red dragon fruit stem will dissolve in the soaking water. The yield test results can be seen in Table 1.

The results of the moisture content obtained from red dragon fruit stem starch with a soaking time of 3 hours are greater than the red dragon fruit stem starch with a soaking time of 1 hour and 2 hours, this is because the longer the soaking time, the higher the absorbed water content will be.

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In the results of testing the flow rate that can be seen in Table 1 shows that the longer the immersion of the flow rate produced will be smaller, while in testing the angle of respose, the longer the immersion time will be the greater the angle of repose produced. Stationary angle testing is related to water content, the lower the water content in the sample, the less water content in the sample so that the flow properties are faster, where the faster flow rate indicates that the starch flows freely so that a small stationary angle is formed.

Red dragon fruit stem starch with a soaking time of 3 hours is lower and tends to be more acidic than the pH of starch with soaking times of 1 and 2 hours. The longer the soaking time and the higher the concentration of sodium bisulfite used causes the pH of the starch produced to be more acidic, because in water sodium bisulfite will break down into sulfuric acid (H_2SO_3) which can reduce pH.

In testing the water content, it was concluded that the longer the soaking time, the higher the water content. The difference in the amount of water content of red dragon fruit stem starch is due to the length of soaking so that the absorption of water by the tissue increases.

The results of the ash content test can be seen in Table 1, indicating that the length of soaking time of red dragon fruit stem starch has no effect on the ash content value.

From the test results of solubility and expandability, it was found that red dragon fruit stem starch with a soaking time of 3 hours had the highest solubility and expandability values compared to red dragon fruit stem starch with a soaking time of 1 hour and 2 hours. Solubility is related to expandability, if the higher the expandability of a starch, the solubility of the starch will increase. The higher the expandability value, the more water is absorbed. The results of the expandability and solubility tests can be seen in Table 1.

Microscopic test of red dragon fruit stem starch can be seen in Figure 1.

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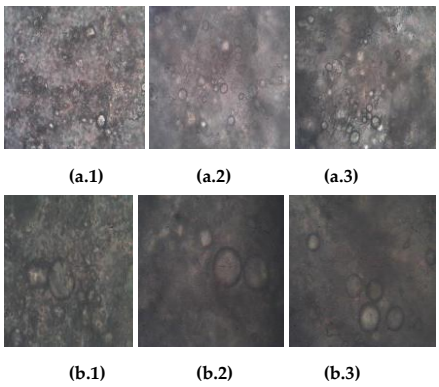
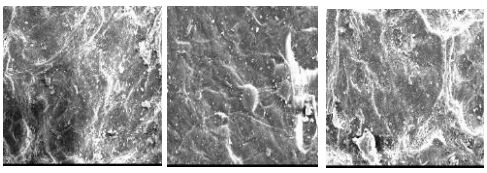


Figure 1. Microscopic of Dragon Fruit Stem Starch (a.1) Soaking Time 1 Hour, (a.2) Soaking Time 2 Hours, (a.3) Soaking Time 3 Hours with 400x magnification Microscopic of Dragon Fruit Stem Starch (b.1) Soaking Time 1 Hour, (b.2) Soaking Time 2 Hours, (b.3) Soaking Time 3 Hours with 1000x magnification

Microscopic test results of red dragon fruit stem starch samples have round and flat particle shapes, hilus and lamella are not clearly visible. Scanning Electrone Microscopy (SEM) test results of red dragon fruit stem starch can be seen in Figure 2.



(a) **(b)** **(c)**

Figure 2. Scanning Electrone Microscopy (SEM) of Dragon Fruit Stem Starch (a) Soaking Time 1 Hour, (b) Soaking Time 2 Hours, (c) Soaking Time 3 Hours

Scanning Electrone Microscopy (SEM) test results can be seen that the red dragon fruit stem starch with 1000x magnification shows the surface of the sample is not smooth and uneven and has an average particle size of 10 µm.

The results obtained from the analysis of starch content can be seen in Table 1, the highest starch content is in red dragon fruit stem starch with a soaking time of 2 hours. The differences found in the three samples can be influenced by the level of purity during the ~~manufacturing~~ process, because the more mixtures such as fiber, sand or impurities that participate in starch, it can affect the resulting starch content. The results of FTIR absorption of red dragon fruit stem starch can be seen in Figure 3.

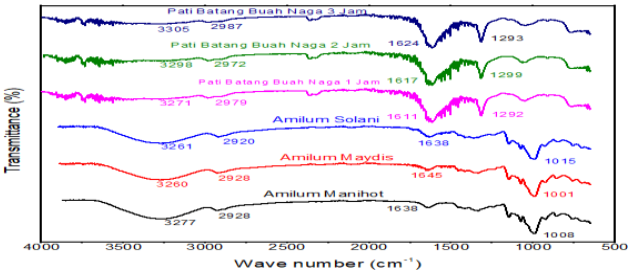
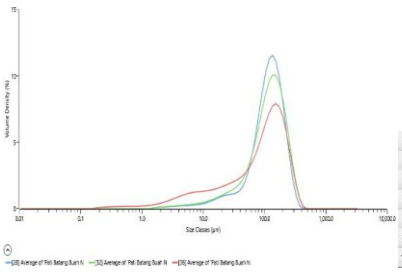


Figure 3. FTIR test images of Red Dragon Fruit Stem Starch and Manihot Amylum, Maydis Amylum and Solani Amylum

Red dragon fruit stem starch with soaking time of 1 hour 3271 cm^{-1}, 2 hours 3298 cm^{-1}, and 3 hours 3305 cm-1 showed the peak intensity of hydroxyl group (-OH) strain. The absorption bands 2979 cm^{-1}, 2972 cm^{-1}, and 2987 cm^{-1} show the absorption of (-CH3) aliphatic strain. The 1611 cm^{-1}, 1617 cm^{-1} and 1624 cm^{-1} absorption bands showed the presence of (-C=O). Carbonyl groups (C=O) are formed due to the presence of alcohol groups in starch that undergo oxidation. The 1292 cm^{-1}, 1299 cm^{-1} and 1293 cm^{-1} absorption bands show (-C-O) absorption, so it can be concluded that red dragon fruit stem starch contains starch functional groups.

The average results of compressibility index and Hausner ratio on red dragon fruit stem starch with 1 hour soaking time are lower, when compared to 2 hours and 3 hours soaking time. A lower compressibility index or lower hausner ratio indicates better flow properties than higher ones. The percent compressibility result is influenced by particle size and its distribution (Eka Puspita et al., 2022).

Particle size distribution testing using PSA (Particle Size Analyzer) Mastersize 3000, the average results of particle size distribution testing can be seen in Figure 4.



	Record Number	Sample Name	Dx (10) (µm)	Dx (50) (µm)	Dx (90) (µm)
	28	Average of 'Pati Batang Buah Naga Perendaman 1 jam'	38,5	118	216
	32	Average of 'Pati Batang Buah Naga Perendaman 2 jam'	31,7	120	235
	36	Average of 'Pati Batang Buah Naga Perendaman 3 jam'	7,04	97,6	229
Mean			**25,7**	**112**	**226**
1xStd Dev			**16,5**	**12,2**	**9,90**
1xRSD (%)			**64,3**	**11,0**	**4,37**

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Figure 4. Particle Size Distribution Test Results

Based on the results obtained, it is concluded that the particle size distribution is not influenced by the length of time for soaking red dragon fruit. ALT and AKK microbial contamination testing can be seen in Table 2.

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Table 2. Total ALT and AKK Contamination of Red Dragon Fruit Stem Starch

Red Dragon Fruit Stem Starch Samples with Variation of Soaking Time Number (CFU/mL)	Total (CFU/mL)		
	ALT	AKK Day-5	AKK Day-7
1 Hour	6.1×10^2	1.7×10^2	2.3×10^2
2 Hour	5.2×10^2	5×10^1	4.8×10^2
3 Hour	6.7×10^2	2.3×10^2	5.2×10^2

Based on the data above, it can be seen that the colony results obtained are still within the range of predetermined limits, so that red dragon fruit stem starch is still safe to use as an additive to solid pharmaceutical preparation.

4. CONCLUSION

Based on the characteristic tests carried out, it can be concluded that differences in soaking time can affect the characterization of each sample of red dragon fruit stem starch, There are significant differences in the test results of Yield, Moisture Content, Flow Rate, Angle of Repose, pH, Solubility, Swelling Power, Compressibility Index, Bulk Density, Tap Density, True Density, and Hausner Index. In the variation of soaking time of 1 hour can produce red dragon fruit stem starch with physical characteristics suitable for solid preparation additive.

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Commented [SF29]: there is no specific discussion why soaking time of 1 hour is best method

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Research Article

Preparation and Characterization of Red Dragon Fruit *(Hylocereus polyrhizus)* Starch as an Excipient in Solid Dosage Form

Received: date; Accepted: date; Published: date

Abstract: Starch is often used as a filler, crusher, and binder in solid preparations. One source of starch can be found in red dragon fruit stems. When making starch, browning often occurs which causes the flour to become brownish, which can reduce public acceptance. Efforts are made to prevent browning in the starch making process by using sodium bisulfite solution. This study aims to determine the effect of different sodium bisulfite soaking times on the characteristics of red dragon fruit stem starch *(Hylocereus polyrhizus)* to be used as a solid preparation additive and to determine the length of sodium bisulfite soaking time that can produce red dragon fruit stem starch *(Hylocereus polyrhizus)* characteristics that meet the standards of solid preparation additives. The results of the analysis showed significant differences in yield, moisture content, flow velocity, angle of repose, pH, solubility, expandability, compressibility index, bulk density, tap density, true density, and Hausner index. FTIR analysis showed that red dragon fruit stem starch contains starch functional groups. Based on the results of the red dragon fruit stem characterization test, the best treatment was obtained, namely 1 hour soaking, producing starch with physical characteristics suitable for solid preparation additives.

Keywords: red dragon fruit stem; starch; sodium bisulfite; characterization

1. INTRODUCTION

Red dragon fruit plants after harvest will be pruned to quickly stimulate the growth of new flowers. The remaining red dragon fruit stem will only be discarded because it is considered as waste and its utilization is still very minimal, so it is very necessary to handle it so that it does not become a problem if it is not handled properly, but the high water content of the red dragon fruit stem makes its shelf life very short, by making dragon fruit powder is expected to extend its shelf life. Powder from red dragon fruit stems that have been peeled off the skin contains starch, making it suitable for use as an additive to solid preparations (Chrisnasari et al., 2019).

Starch has many benefits and has long been used as a food ingredient or additive or excipient in solid preparations. The use of starch in the pharmaceutical field, especially in tablet preparation formulas, is used as a filler, crusher, or as a binder (Ifmaily, 2018).

Processing of red dragon fruit stems into starch flour is done through several processes such as washing, removal of unwanted parts, size reduction, drying, crushing and sieving. In the flouring

process, browning often occurs which causes the flour to become brownish so that it can reduce public acceptability (Permana, 2018). Many efforts are made to prevent browning in these foodstuffs by using sodium bisulfite and bleaching solutions.

A study needs to be conducted to determine the effect of sodium bisulfite soaking time on the characterization of starch from red dragon fruit stems *(Hylocereus polyrhizus)* as an additive to solid preparations.

2. MATERIALS AND METHODS

2.1. Materials

The materials used in making starch and characterization testing of red dragon fruit stem starch are red dragon fruit stem *(Hylocereus polyrhizus)* from Gembong Pati, distilled water, iodine pro analisis (Merch), $Na_2S_2O_3$ Pro Analisis (Smartlab), amylum maydis, amylum manihot, amylum solani, kaffein (Sigma Aldrich) , diclofenac sodium, ascorbic acid (Merch), paraffin liquid (ROFA).

2.2. Preparation of Red Dragon Fruit Stem Starch

The red dragon fruit stems obtained were then washed and peeled off the outer skin, then sliced thinly with a thickness of about ± 0.2 mm. The cleaned red dragon fruit stems were then isolated by soaking in sodium bisulfite ($NaHSO_3$) solution with a temperature of 40°C only at the beginning of soaking (temperature is not maintained) with a concentration of 500 ppm, the weight ratio of red dragon fruit stems: solution is 1:2 with variations in soaking time of 1 hour, 2 hours, and 3 hours. Red dragon fruit stems are blended until they become a slurry, then stirred and kneaded with the aim of accelerating the release of starch from the protein or gum that covers it, then filtered with a filter cloth gradually. Settled for 24 hours until the starch separated from the soaking water. The precipitated starch was then washed with water 2-3 times until white (brownish white) starch was produced. The red dragon fruit stem starch sediment obtained was then dried at 60° C until a certain moisture content (≤ 15%). The dried red dragon fruit stem starch was pulverized with a grinder, and sieved with a 100 mesh sieve

2.3. Physical Characteristics Testing

2.3.1. Organoleptical

The plants used in this study have been confirmed by plant determination conducted at the Pharmaceutical Biology Laboratory of the College of Pharmacy, Yayasan Pharmasi Semarang. The results of plant determination showed that the plant was a red dragon fruit plant (*Hylocereus polyrhizus*). Then the red dragon fruit stem starch was tested to observe the shape, smell, color and taste (Departemen Kesehatan RI, 1995).

2.3.2. Yield

Red dragon fruit stem starch with sodium bisulfite soaking at soaking times of 1 hour, 2 hours, and 3 hours was weighed and the yield was calculated.

2.3.3. Moisture Content

Red dragon fruit stem starch was weighed as much as 1 gram and put into the moisture analyzers (Ohaus), the moisture analyzers was measured at 110° C.

2.3.4. Qualitative Test of Amylum

Red dragon fruit stem starch solution as much as 5 mL is put into a test tube and dripped with iodine solution as much as 5 drops, observe the color changes that occur (Wahyuni, 2022).

2.3.5. Microscopy

Red dragon fruit stem starch is placed on a glass object, then covered with a cover glass, and observed the shape of the hilum and lamella of dragon fruit stem starch under a microscope at 1000x and 400x magnification.

2.3.6. pH Examination

Red dragon fruit stem starch was weighed as much as 1 gram and suspended with distilled water as much as 10 ml, pH was measured using a pH meter (WalkLAB). (Departemen Kesehatan RI, 1979).

2.3.7. Flow Speed and Angle of Repose

Starch powder was weighed as much as 25 grams, put into a funnel whose bottom was closed, then the bottom of the funnel was opened so that the granules could flow and then the time was recorded and the height and radius were measured.

2.3.8. Water Content

The crucible was heated in an oven at 105°C for 30 minutes, and then tared to constant weight. Red dragon fruit stem starch was weighed as much as 1 gram, put into the krus, dried in an oven at 105°C for 30 minutes with the lid open, then put in a desiccator for 15 minutes. Dried until the weight of the crucible was constant (Fitrya, 2010).

2.3.9. Ash Content

The red dragon fruit stem starch was weighed as much as 1 gram, put into a crucible, then incinerated with a muffle furnace at 600°C for 3 hours. Then the crucible was cooled in a desiccator for 10 minutes and weighed (Sakinah and Kurniawansyah, 2013).

2.3.10. Starch Content Analysis

Red dragon fruit stem starch was weighed as much as 50 grams and dissolved in distilled water as much as 50 ml of distilled water. The sample was pipetted 6 ml, then put in a 10 ml volumetric flask and added 1% iodine as much as 0.5 ml and then ad 10 ml. The absorbance was measured with a UV-Vis spectrophotometer (Shimadzu 1240) double beam at a maximal wavelength of 400-800 nm is (461.20 nm) obtained from the standard amylum maydis, and measured the standard series with concentrations of 300, 400, 500, 600, 700 and 800 ppm, then obtained a linear equation that will be used to determine the starch content of red dragon fruit stems.

2.3.11. Swelling Power and Solubility

Red dragon fruit stem starch was weighed as much as 2.5 grams, made a suspension of 50 ml of distilled water (2.5 g/50 ml), taken 10 ml and put into a test tube, heated in a waterbath at 60°C for 30 minutes. After the waterbath, it was centrifuged at 3000 rpm for 15 minutes. The precipitate was separated and weighed, then dried in an oven at 130°C for 2 hours, the dried precipitate was weighed and the swelling power and solubility were calculated.

Swelling power and solubility are calculated based on equations 1 & 2

$$\% S = \frac{A}{W} \times 100\% \quad (1)$$

$$\% SP = \frac{D}{W(1-S)} \times 100\% \quad \text{.....} (2)$$

Keterangan :

%S = Solubility

%SP = Swelling power

A = Weight of substance after oven (substance after oven)

W = Weight of dry matter

D = Sediment weight (starch wet) (Leach dkk., 1959).

2.3.12. Compressibility Index, Tap Density, Bulk Density, and Hausner Ratio

Red dragon fruit stem starch was placed in a 100 ml measuring cup and the initial volume (Vo) was recorded and tested for impermeability. Determination of 10, 500, 1250 times was carried out and the compressible volume was obtained (Depkes RI., 2020).

2.3.13. Analysis of Fourier Transform Infrared (FTIR) Spectrum

Red dragon fruit stem starch was weighed as much as 2 mg using an analytical balance, measured the absorption with an FTIR spectrophotometer (Agilent Technologies Cary 630 FT-IR) at a wavelength of 4000 - 370 cm^{-1}

2.3.14. Particle Size Distribution

Particle size testing using particle size analyzer (PSA) Laser Scattering Particle Size Analyzer LA-960.

2.3.15. Microbial Contamination Test

The media used for Total Plate Count (ALT) testing is Plate Count Agar (PCA) while the Yeast Mold Number (AKK) is Potato Dextrose Agar (PDA) (Depkes RI, 2000).

3. RESULTS AND DISCUSSION

The characterization test of red dragon fruit stem starch *(Hylocereus polyrhizus)* which includes organoleptic test, yield test, moisture content test, amylum qualitative test, flow rate, angle of repose, pH test, water content, ash content, solubility, swelling power, compressibility index, Hausner index, tap density, bulk density, true density, microscopic test, starch content analysis, microbial contamination test, FTIR, SEM test, and particle size analyzer (PSA) test. The results of the evaluation of red dragon fruit stem starch characteristics can be seen in Table 1.

Table 1. Characterization Test Results of Red Dragon Fruit Stem Starch

No	Evaluation		Results			literature data *Corn Strach*
			1 Hour	2 Hour	3 Hour	
1	Organoleptics	Form	Powder	Powder	Powder	Fine Powder (Depkes RI., 1995)
		Color	Brownish	Brownish	Brownish	White

		White	White	White	(Depkes RI., 1995)

Continued of Table 1….

	Smell	Odorless	Odorless	Odorless	Odorless (Depkes RI., 1995)
	Flavor	Flavorless	Flavorless	Flavorless	Flavorless (Depkes RI., 2020)
2	Yield (%)	1.43 ± 0.0287	1.39 ± 0.0183	1.34 ± 0.0171	-
3	Moisture Content	2.40 ± 0.2326	3.00 ± 0.2480	3.48 ± 0.2481	10 - 15 % (Rowe, 2009)
4	Qualitative Test of Amylum	(+) Amylum	(+) Amylum	(+) Amylum	Blue-black color (+) amylum,(Fitri and Fitriana, 2020)
5	Flow Rate (grams/second)	1.05 ± 0.1126	0.80 ± 0.0454	0.59 ± 0.0277	7.99 gram/second (Afkarina, 2022)
6	Angle of Repose (°)	25.90 ± 1.1054	29.89 ± 1.6911	32.67 ± 1.2494	25 - 30° (Dewi dkk, 2022)
7	pH	6.13 ± 0.1028	5.67 ± 0.2021	5.40 ± 0.0532	4.0 – 7.0 (Rowe, 2009)
8	Water Content (%) (w/b)	8.44 ± 0.9611	10.94 ± 0.8814	12.82 ± 0.7284	-
9	Ash Content (%)(w/b)	0.40 ± 0.0403	0.53 ±0.0770	0.52 ± 0.0557	0.20 – 0.38% (Sakinah and Kurniawan, 2018)
10	Swelling power (%)	30.72±10.9004	58.22 ± 15.0370	84.01 ± 8.7491	-
11	Solubility (%)	5.37 ± 2.6634	12.44 ± 4.9319	18.48 ± 8.7491	6 - 8% (Sakinah and Kurniawan, 2018)
12	Compressibility Index	27.5 ± 5.7446	30.5 ± 4.5092	36.25 ± 3.3040	24 - 30% (Rowe, 2009)
13	Hausner Ratio	1.3885±0.1170	1.4256 ± 0.0623	1.5782 ± 0.0834	-
14	Tap Density	0.5035±0.0429	0.5340 ± 0.0251	0.6115 ± 0.0324	0.64 – 0.83 g/cm³ (Rowe, 2009)
15	Bluk Denity	0.3626±0.0050	0.3746 ± 0.0048	0.3875 ± 0.0059	0.47 – 0.59 g/cm³ (Rowe, 2009)

16	True Density	2.3793±0.2160	2.8343 ± 0.1601	3.0520 ± 0.2530	1.478 g/cm³ (Rowe, 2009)
17	Particle SizeDistribution	216 µm	235 µm	229 µm	2 - 32 µm (Rowe, 2009)
18	Starch Content	58.66 ± 3.6139	58.89 ± 4.9668	56.32 ± 5.5051	-

Description: average result of testing 4 replicates along with ±SD

Organoleptical tests of red dragon fruit stem starch with soaking times of 1 hour, 2 hours, and 3 hours showed almost the same results, namely brownish white, tasteless and odorless, but the 3-hour soaking showed slightly whiter starch results. The results of the yield test obtained by red dragon fruit stem starch the longer the soaking time the resulting yield will be more. The difference in the yield of red dragon fruit stem starch is due to the material that is too long soaked, the water content in the red dragon fruit stem and other components contained in the red dragon fruit stem will dissolve in the soaking water. The yield test results can be seen in Table 1.

The results of the moisture content obtained from red dragon fruit stem starch with a soaking time of 3 hours are greater than the red dragon fruit stem starch with a soaking time of 1 hour and 2 hours, this is because the longer the soaking time, the higher the absorbed water content will be. In the results of testing the flow rate that can be seen in Table 1 shows that the longer the immersion of the flow rate produced will be smaller, while in testing the angle of respose, the longer the immersion time will be the greater the angle of repose produced. Stationary angle testing is related to water content, the lower the water content in the sample, the less water content in the sample so that the flow properties are faster, where the faster flow rate indicates that the starch flows freely so that a small stationary angle is formed.

Red dragon fruit stem starch with a soaking time of 3 hours is lower and tends to be more acidic than the pH of starch with soaking times of 1 and 2 hours. The longer the soaking time and the higher the concentration of sodium bisulfite used causes the pH of the starch produced to be more acidic, because in water sodium bisulfite will break down into sulfuric acid (H_2SO_3) which can reduce pH.

In testing the water content, it was concluded that the longer the soaking time, the higher the water content. The difference in the amount of water content of red dragon fruit stem starch is due to the length of soaking so that the absorption of water by the tissue increases. The results of the ash content test can be seen in Table 1, indicating that the length of soaking time of red dragon fruit stem starch has no effect on the ash content value.

From the test results of solubility and expandability, it was found that red dragon fruit stem starch with a soaking time of 3 hours had the highest solubility and expandability values compared to red dragon fruit stem starch with a soaking time of 1 hour and 2 hours. Solubility is related to expandability, if the higher the expandability of a starch, the solubility of the starch will increase. The higher the expandability value, the more water is absorbed. The results of the expandability and solubility tests can be seen in Table 1.

Microscopic examination using a binocular microscope connected to an optilab application with a microscope magnification of 400x and 1000x showed that dragon fruit stem starch was round and flat, hilus and lamella were not clearly visible. It can be seen that red dragon fruit stem starch with a soaking time of 1 hour is not much different from red dragon fruit stem starch with a soaking time of 2 hours and 3 hours. Microscopic test of red dragon fruit stem starch can be seen in Figure 1. Microscopic test results of red dragon fruit stem starch samples have round and flat particle shapes, hilus and lamella are not clearly visible. Scanning Electrone Microscopy (SEM) test results of red dragon fruit stem starch can be seen in Figure 2.

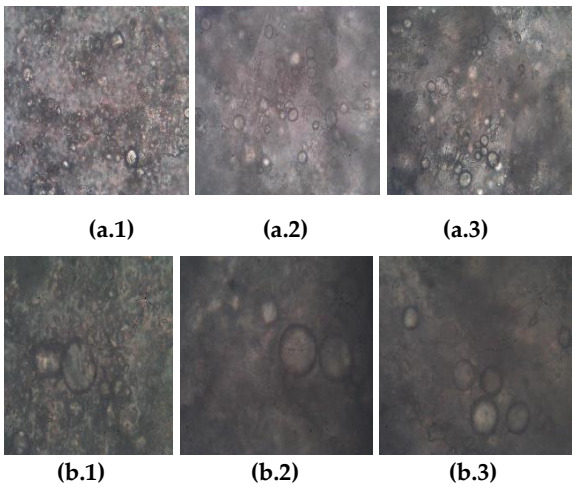


Figure **1.** Microscopic of Dragon Fruit Stem Starch (a.1) Soaking Time 1 Hour, (a.2) Soaking Time 2 Hours, (a.3) Soaking Time 3 Hours with 400x magnification Microscopic of Dragon Fruit Stem Starch (b.1) Soaking Time 1 Hour, (b.2) Soaking Time 2 Hours, (b.3) Soaking Time 3 Hours with 1000x magnification

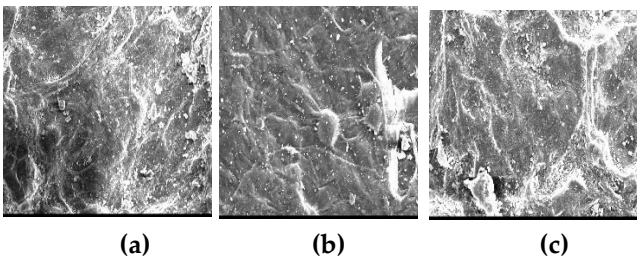


Figure **2.** Scanning Electrone Microscopy (SEM) of Dragon Fruit Stem Starch (a) Soaking Time 1 Hour, (b) Soaking Time 2 Hours, (c) Soaking Time 3 Hours

SEM test was conducted to determine the size of the red dragon fruit stem starch that has been made. Scanning Electrone Microscopy (SEM) test results can be seen that red dragon fruit stem starch with 1000x magnification shows the surface of the sample is not smooth and uneven and has an average particle size of 10 µm. Red dragon fruit stem starch still meets the general microgranule size requirements of 1-1000 µm (Swarbrick, 2019).

The results obtained from the analysis of starch content can be seen in Table 1, the highest starch content is in red dragon fruit stem starch with a soaking time of 2 hours. The differences found in the three samples can be influenced by the level of purity during the process, because the more mixtures such as fiber, sand or impurities that participate in starch, it can affect the resulting starch content. The results of FTIR absorption of red dragon fruit stem starch can be seen in Figure 3.

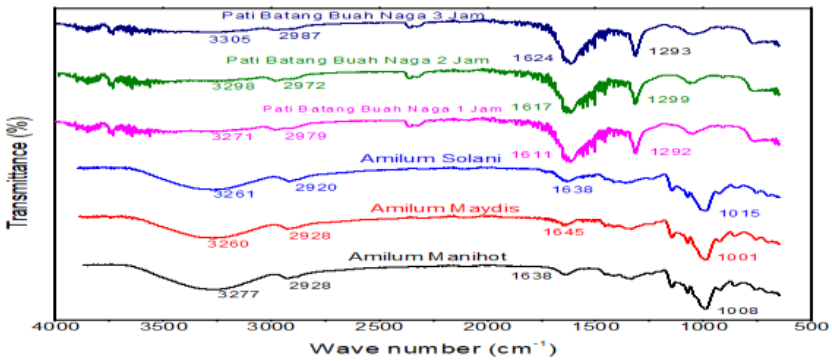
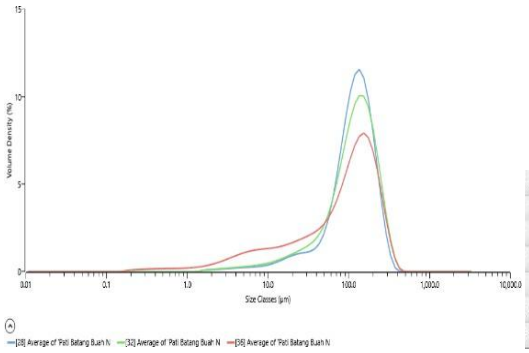


Figure **3.** FTIR test images of Red Dragon Fruit Stem Starch and Manihot Amylum, Maydis Amylum and Solani Amylum

Red dragon fruit stem starch with soaking time of 1 hour 3271 cm^{-1}, 2 hours 3298 cm^{-1}, and 3 hours 3305 cm-1 showed the peak intensity of hydroxyl group (-OH) strain. The absorption bands 2979 cm^{-1}, 2972 cm^{-1}, and 2987 cm^{-1} show the absorption of (-CH3) aliphatic strain. The 1611 cm^{-1}, 1617 cm^{-1} and 1624 cm^{-1} absorption bands showed the presence of (-C=O). Carbonyl groups (C=O) are formed due to the presence of alcohol groups in starch that undergo oxidation. The 1292 cm^{-1}, 1299 cm^{-1} and 1293 cm^{-1} absorption bands show (-C-O) absorption, so it can be concluded that red dragon fruit stem starch contains starch functional groups.

The average results of compressibility index and Hausner ratio on red dragon fruit stem starch with 1 hour soaking time are lower, when compared to 2 hours and 3 hours soaking time. A lower compressibility index or lower hausner ratio indicates better flow properties than higher ones. The percent compressibility result is influenced by particle size and its distribution (Eka Puspita dkk., 2022).

Particle size distribution testing using PSA (Particle Size Analyzer) Malven® Mastersize 3000 (Malvern Instruments, UK) the average results of particle size distribution testing can be seen in Figure 4. The higher the number of Dx used, the greater the distribution of samples in the test. Based on the results obtained, it is concluded that the particle size distribution of red dragon fruit stems does not meet the requirements, because it does not enter the range of 2 - 32 µm (Rowe, 2009) and the length of dragon fruit soaking time has no effect on particle size distribution.



	Record Number	Sample Name	Dx (10) (µm)	Dx (50) (µm)	Dx (90) (µm)
	28	Average of 'Pati Batang Buah Naga Perendaman 1 jam'	38,5	118	216
	32	Average of 'Pati Batang Buah Naga Perendaman 2 jam'	31,7	120	235
	36	Average of 'Pati Batang Buah Naga Perendaman 3 jam'	7,04	97,6	229
Mean			**25,7**	**112**	**226**
1xStd Dev			**16,5**	**12,2**	**9,90**
1xRSD (%)			**64,3**	**11,0**	**4,37**

Figure **4**. Particle Size Distribution Test Results

ALT and AKK microbial contamination testing can be seen in Table 2. it can be seen that the colony results obtained are still within the range of predetermined limits, so that red dragon fruit stem starch is still safe to use as an additive to solid pharmaceutical preparation.

Table 2. Total ALT and AKK Contamination of Red Dragon Fruit Stem Starch

Red Dragon Fruit Stem Starch Samples with Variation of Soaking Time Number (CFU/mL)	**Total (CFU/mL)**		
	ALT	**AKK Day-5**	**AKK Day-7**
1 Hour	6.1×10^2	1.7×10^2	2.3×10^2
2 Hour	5.2×10^2	5×10^1	4.8×10^2
3 Hour	6.7×10^2	2.3×10^2	5.2×10^2

4. CONCLUSION

Based on the characteristic tests carried out, it can be concluded that differences in soaking time can affect the characterization of each sample of red dragon fruit stem starch, There are significant

differences (p-value<0,05) in the test results of yield, moisture content, flow rate, angle of repose, pH, solubility, swelling power, compressibility index, density and hausner index.

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Research Article

Preparation and Characterization of Red Dragon Fruit *(Hylocereus polyrhizus)* Starch as an Excipient in Solid Dosage Form

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Abstract: Starch is often used as a filler, crusher, and binder in solid preparations. One source of starch can be found in red dragon fruit stems. When making starch, browning often occurs which causes the flour to become brownish, which can reduce public acceptance. Efforts are made to prevent browning in the starch making process by using sodium bisulfite solution. This study aims to determine the effect of different sodium bisulfite soaking times on the characteristics of red dragon fruit stem starch *(Hylocereus polyrhizus)* to be used as a solid preparation additive and to determine the length of sodium bisulfite soaking time that can produce red dragon fruit stem starch *(Hylocereus polyrhizus)* characteristics that meet the standards of solid preparation additives. The results of the analysis showed significant differences in yield, moisture content, flow velocity, angle of repose, pH, solubility, expandability, compressibility index, bulk density, tap density, true density, and Hausner index. FTIR analysis showed that red dragon fruit stem starch contains starch functional groups. Based on the results of the red dragon fruit stem characterization test, the best treatment was obtained, namely 1 hour soaking, producing starch with physical characteristics suitable for solid preparation additives.

Keywords: red dragon fruit stem; starch; sodium bisulfite; characterization

1. INTRODUCTION

Red dragon fruit plants after harvest will be pruned to quickly stimulate the growth of new flowers. The remaining red dragon fruit stem will only be discarded because it is considered as waste and its utilization is still very minimal, so it is very necessary to handle it so that it does not become a problem if it is not handled properly, but the high water content of the red dragon fruit stem makes its shelf life very short, by making dragon fruit powder is expected to extend its shelf life. Powder from red dragon fruit stems that have been peeled off the skin contains starch, making it suitable for use as an additive to solid preparations (Chrisnasari et al., 2019).

Starch has many benefits and has long been used as a food ingredient or additive or excipient in solid preparations. The use of starch in the pharmaceutical field, especially in tablet preparation formulas, is used as a filler, crusher, or as a binder (Ifmaily, 2018).

Processing of red dragon fruit stems into starch flour is done through several processes such as washing, removal of unwanted parts, size reduction, drying, crushing and sieving. In the flouring

process, browning often occurs which causes the flour to become brownish so that it can reduce public acceptability (Permana, 2018). Many efforts are made to prevent browning in these foodstuffs by using sodium bisulfite and bleaching solutions.

A study needs to be conducted to determine the effect of sodium bisulfite soaking time on the characterization of starch from red dragon fruit stems *(Hylocereus polyrhizus)* as an additive to solid preparations.

2. MATERIALS AND METHODS

2.1. Materials

The materials used in making starch and characterization testing of red dragon fruit stem starch are red dragon fruit stem *(Hylocereus polyrhizus)* from Gembong-Pati, distilled water, iodine pro analisis (Merch), $Na_2S_2O_3$ Pro Analisis (Smartlab), potato starch, cassava starch, corn starch, kaffein (Sigma Aldrich) , diclofenac sodium, ascorbic acid (Merch), paraffin liquid (ROFA).

2.2. Preparation of Red Dragon Fruit Stem Starch

The red dragon fruit stems obtained were then washed and peeled off the outer skin, then sliced thinly with a thickness of about ± 0.2 mm. The cleaned red dragon fruit stems were then isolated by soaking in sodium bisulfite ($NaHSO_3$) solution with a temperature of 40°C only at the beginning of soaking (temperature is not maintained) with a concentration of 500 ppm, the weight ratio of red dragon fruit stems: solution is 1:2 with variations in soaking time of 1 hour, 2 hours, and 3 hours. Red dragon fruit stems are blended until they become a slurry, then stirred and kneaded with the aim of accelerating the release of starch from the protein or gum that covers it, then filtered with a filter cloth gradually. Settled for 24 hours until the starch separated from the soaking water. The precipitated starch was then washed with water 2-3 times until white (brownish white) starch was produced. The red dragon fruit stem starch sediment obtained was then dried at 60° C until a certain moisture content (⩽ 15%). The dried red dragon fruit stem starch was pulverized with a grinder, and sieved with a 100 mesh sieve

2.3. Physical Characteristics Testing

2.3.1. Organoleptical

The plants used in this study have been confirmed by plant determination conducted at the Pharmaceutical Biology Laboratory of the College of Pharmacy, Yayasan Pharmasi Semarang. The results of plant determination showed that the plant was a red dragon fruit plant (*Hylocereus polyrhizus*). Then the red dragon fruit stem starch was tested to observe the shape, odor, color and taste (Departemen Kesehatan RI, 1995).

2.3.2. Yield

Red dragon fruit stem starch with sodium bisulfite soaking at soaking times of 1 hour, 2 hours, and 3 hours was weighed and the yield was calculated.

2.3.3. Moisture Content

Red dragon fruit stem starch was weighed as much as 1 gram and put into the moisture analyzers (Ohaus), the moisture analyzers was measured at 110° C.

2.3.4. Identification

Red dragon fruit stem starch solution as much as 5 mL is put into a test tube and dripped with iodine solution as much as 5 drops, observe the color changes that occur (Wahyuni, 2022).

2.3.5. Microscopy

Red dragon fruit stem starch is placed on a glass object, then covered with a cover glass, and observed the shape of the hilum and lamella of dragon fruit stem starch under a microscope at 1000x and 400x magnification.

2.3.6. pH Examination

Red dragon fruit stem starch was weighed as much as 1 gram and suspended with distilled water as much as 10 ml, pH was measured using a pH meter (WalkLAB). (Departemen Kesehatan RI, 1979).

2.3.7. Flow Speed and Angle of Repose

Starch powder was weighed as much as 25 grams, put into a funnel whose bottom was closed, then the bottom of the funnel was opened so that the granules could flow and then the time was recorded and the height and radius were measured.

2.3.8. Water Content

The crucible was heated in an oven at 105°C for 30 minutes, and then tared to constant weight. Red dragon fruit stem starch was weighed as much as 1 gram, put into the krus, dried in an oven at 105°C for 30 minutes with the lid open, then put in a desiccator for 15 minutes. Dried until the weight of the crucible was constant (Fitrya, 2010).

2.3.9. Ash Content

The red dragon fruit stem starch was weighed as much as 1 gram, put into a crucible, then incinerated with a muffle furnace at 600°C for 3 hours. Then the crucible was cooled in a desiccator for 10 minutes and weighed (Sakinah and Kurniawansyah, 2013).

2.3.10. Starch Content Analysis

Red dragon fruit stem starch was weighed as much as 50 grams and dissolved in distilled water as much as 50 ml of distilled water. The sample was pipetted 6 ml, then put in a 10 ml volumetric flask and added 1% iodine as much as 0.5 ml and then ad 10 ml. The absorbance was measured with a UV-Vis spectrophotometer (Shimadzu 1240) double beam at a maximal wavelength of 400-800 nm is (461.20 nm) obtained from the standard amylum maydis, and measured the standard series with concentrations of 300, 400, 500, 600, 700 and 800 ppm, then obtained a linear equation that will be used to determine the starch content of red dragon fruit stems.

2.3.11. Swelling Power and Solubility

Red dragon fruit stem starch was weighed as much as 2.5 grams, made a suspension of 50 ml of distilled water (2.5 g/50 ml), taken 10 ml and put into a test tube, heated in a waterbath at 60°C for 30 minutes. After the waterbath, it was centrifuged at 3000 rpm for 15 minutes. The precipitate was separated and weighed, then dried in an oven at 130°C for 2 hours, the dried precipitate was weighed and the swelling power and solubility were calculated.

Swelling power and solubility are calculated based on equations 1 & 2

$$\% S = \frac{A}{W} \times 100\% \quad (1)$$

$$\% SP = \frac{D}{W(1-S)} \times 100\% \quad (2)$$

Keterangan :

%S = Solubility

%SP = Swelling power

A = Weight of substance after oven (substance after oven)

W = Weight of dry matter

D = Sediment weight (starch wet) (Leach dkk., 1959).

2.3.12. Compressibility Index, Tap Density, Bulk Density, and Hausner Ratio

Red dragon fruit stem starch was placed in a 100 ml measuring cup and the initial volume (Vo) was recorded and tested for impermeability. Determination of 10, 500, 1250 times was carried out and the compressible volume was obtained (Depkes RI., 2020).

2.3.13. Analysis of Fourier Transform Infrared (FTIR) Spectrum

Red dragon fruit stem starch was weighed as much as 2 mg using an analytical balance, measured the absorption with an FTIR spectrophotometer (Agilent Technologies Cary 630 FT-IR) at a wavelength of 4000 - 370 cm^{-1}

2.3.14. Particle Size Distribution

Particle size testing using particle size analyzer (PSA) Laser Scattering Particle Size Analyzer LA-960.

2.3.15. Microbial Contamination Test

The media used for Total Plate Count (ALT) testing is Plate Count Agar (PCA) while the Yeast Mold Number (AKK) is Potato Dextrose Agar (PDA) (Depkes RI, 2000).

3. RESULTS AND DISCUSSION

The characterization test of red dragon fruit stem starch *(Hylocereus polyrhizus)* which includes organoleptic test, yield test, moisture content test, amylum qualitative test, flow rate, angle of repose, pH test, water content, ash content, solubility, swelling power, compressibility index, Hausner index, tap density, bulk density, true density, microscopic test, starch content analysis, microbial contamination test, FTIR, SEM test, and particle size analyzer (PSA) test. The results of the evaluation of red dragon fruit stem starch characteristics can be seen in Table 1.

Table 1. Characterization Test Results of Red Dragon Fruit Stem Starch

No	Evaluation		Results			literature data *Corn Strach*
			1 h	**2 h**	**3 h**	(Depkes RI., 2020; Rowe, 2009)
1	Organoleptics	Shape	Powder	Powder	Powder	Powder
		Color	Broken-White	Broken-White	Broken-White	White

Continued of Table 1..

	Odor	Odorless	Odorless	Odorless	Odorless
	Flavor	Flavorless	Flavorless	Flavorless	Flavorless
2	Yield (%)	1.43 ± 0.03	1.39 ± 0.02	1.34 ± 0.02	-
3	Moisture content (%)	2.40 ± 0.23	3.00 ± 0.25	3.48 ± 0.25	10 - 15
4	Identification	Dark blue	Dark blue	Dark blue	Dark blue
5	Flow rate (g/second)	1.05 ± 0.11	0.80 ± 0.05	0.59 ± 0.03	7.99
6	Angle of repose (°)	25.90 ± 1.11	29.89 ± 1.69	32.67 ± 1.25	25 - 30
7	pH	6.13 ± 0.10	5.67 ± 0.20	5.40 ± 0.05	4.0 – 7.0
8	Water content (%)	8.44 ± 0.96	10.94 ± 0.88	12.82 ± 0.73	-
9	Ash content (%)	0.40 ± 0.04	0.53 ± 0.08	0.52 ± 0.06	0.20 – 0.38
10	Swelling power (%)	30.72±10.90	58.22 ± 15.04	84.01 ± 8.75	-
11	Solubility (%)	5.37 ± 2.66	12.44 ± 4.93	18.48 ± 8.75	6 - 8
12	Compressibility index (%)	27.5 ± 5.75	30.5 ± 4.51	36.25 ± 3.30	24 - 30
13	Hausner ratio	1.39 ± 0.12	1.43 ± 0.06	1.58 ± 0.08	-
14	Tap density (g/mL)	0.50 ± 0.03	0.53 ± 0.03	0.61 ± 0.03	0.64 – 0.83
15	Bluk denity (g/mL)	0.36 ± 0.01	0.37 ± 0.01	0.39 ± 0.01	0.47 – 0.59
16	True density (g/mL)	2.38 ± 0.22	2.83 ± 0.16	3.05 ± 0.25	1.478
17	Particle size (μm)	216	235	229	2 - 32
18	Starch content (%)	58.66 ± 3.6	58.89 ± 4.97	56.32 ± 5.51	-

Description: average result of testing 4 replicates along with ±SD

Organoleptical tests of red dragon fruit stem starch with soaking times of 1 h, 2 h, and 3 h showed almost the same results is powder, broken-white, tasteless and odorless, but the 3 h soaking showed slightly whiter starch results. The results of the yield test obtained by red dragon fruit stem starch the longer the soaking time the resulting yield will be more. The difference in the yield of red dragon fruit stem starch is due to the material that is too long soaked, the water content in the red dragon fruit stem and other components contained in the red dragon fruit stem will dissolve in the soaking water. The yield test results can be seen in Table 1.

The results of the moisture content obtained from red dragon fruit stem starch with a soaking time of 3 h are greater than the red dragon fruit stem starch with a soaking time of 1 h and 2 h, this is because the longer the soaking time, the higher the absorbed water content will be. In the results of testing the flow rate that can be seen in Table 1 shows that the longer the immersion of the flow rate produced will be smaller, while in testing the angle of respose, the longer the immersion time will be the greater the angle of repose produced. Stationary angle testing is related to water content, the lower the water content in the sample, the less water content in the sample so that the flow properties are faster, where the faster flow rate indicates that the starch flows freely so that a small stationary angle is formed.

Red dragon fruit stem starch with a soaking time of 3 h is lower and tends to be more acidic than the pH of starch with soaking times of 1 and 2 h. The longer the soaking time and the higher the concentration of sodium bisulfite used causes the pH of the starch produced to be more acidic, because in water sodium bisulfite will break down into sulfuric acid (H_2SO_3) which can reduce pH.

In testing the water content, it was concluded that the longer the soaking time, the higher the water content. The difference in the amount of water content of red dragon fruit stem starch is due to the length of soaking so that the absorption of water by the tissue increases. The results of the ash content test can be seen in Table 1, indicating that the length of soaking time of red dragon fruit stem starch has no effect on the ash content value.

From the test results of solubility and expandability, it was found that red dragon fruit stem starch with a soaking time of 3 h had the highest solubility and expandability values compared to red dragon fruit stem starch with a soaking time of 1 h and 2 h. Solubility is related to expandability, if the higher the expandability of a starch, the solubility of the starch will increase. The higher the expandability value, the more water is absorbed. The results of the expandability and solubility tests can be seen in Table 1.

Microscopic examination using a binocular microscope connected to an optilab application with a microscope magnification of 400x and 1000x showed that dragon fruit stem starch was round and flat, hilus and lamella were not clearly visible. It can be seen that red dragon fruit stem starch with a soaking time of 1 h is not much different from red dragon fruit stem starch with a soaking time of 2 h and 3 h. Microscopic test of red dragon fruit stem starch can be seen in Figure 1. Microscopic test results of red dragon fruit stem starch samples have round and flat particle shapes, hilus and lamella are not clearly visible. Scanning Electrone Microscopy (SEM) test results of red dragon fruit stem starch can be seen in Figure 2.

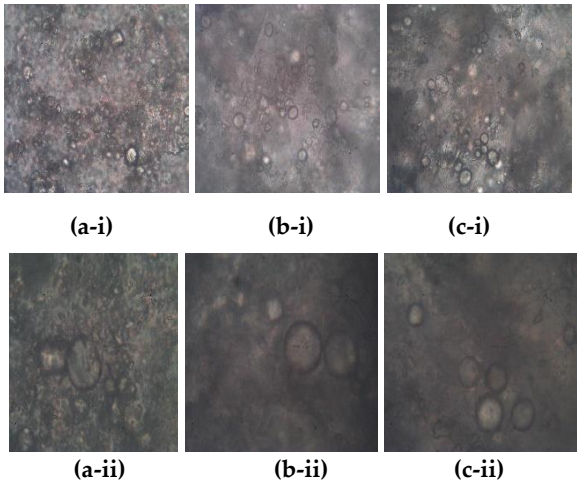


Figure **1.** Microscopic of Red Dragon Fruit Stem Starch (a) Soaking Time 1 h, (b) Soaking Time 2 h, (c) Soaking Time 3 h with (i) 400x and (ii) 1000x Magnification

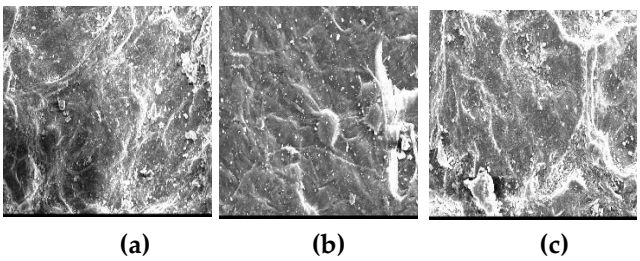


Figure **2.** Scanning Electrone Microscopy (SEM) of Red Dragon Fruit Stem Starch (a) Soaking Time 1 h, (b) Soaking Time 2 h, (c) Soaking Time 3 h with 1000x Magnification

SEM test was conducted to determine the size of the red dragon fruit stem starch that has been made. Scanning Electrone Microscopy (SEM) test results can be seen that red dragon fruit stem starch with 1000x magnification shows the surface of the sample is not smooth and uneven and has an

average particle size of 10 µm. Red dragon fruit stem starch still meets the general microgranule size requirements of 1-1000 µm (Swarbrick, 2019).

The results obtained from the analysis of starch content can be seen in Table 1, the highest starch content is in red dragon fruit stem starch with a soaking time of 2 h. The differences found in the three samples can be influenced by the level of purity during the process, because the more mixtures such as fiber, sand or impurities that participate in starch, it can affect the resulting starch content. The results of FTIR absorption of red dragon fruit stem starch can be seen in Figure 3.

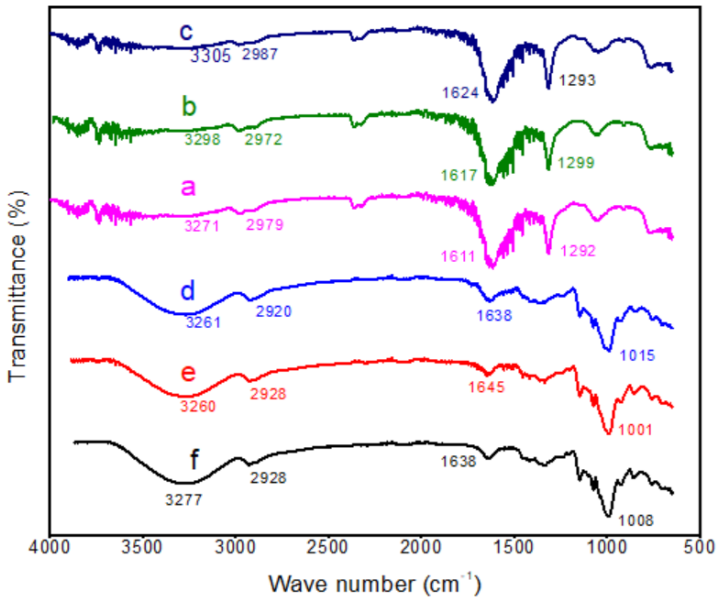
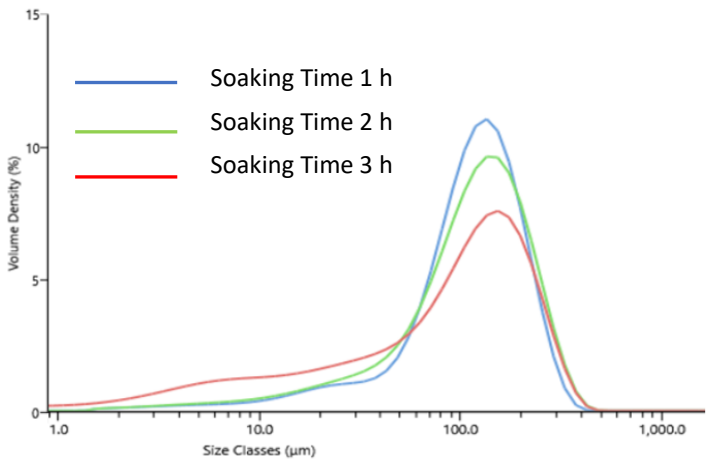


Figure **3.** FTIR images of Red Dragon Fruit Stem Starch (a) Soaking Time 1 h, (b) Soaking Time 2 h, (c) Soaking Time 3 h, (d) Potato Strach, (e) Corn Starch and (f) Cassava Starch

Red dragon fruit stem starch with soaking time of 1 h 3271 cm^{-1}, 2 h 3298 cm^{-1}, and 3 h 3305 cm-1 showed the peak intensity of hydroxyl group (-OH) strain. The absorption bands 2979 cm^{-1}, 2972 cm^{-1}, and 2987 cm^{-1} show the absorption of (-CH3) aliphatic strain. The 1611 cm^{-1}, 1617 cm^{-1} and 1624 cm^{-1} absorption bands showed the presence of (-C=O). Carbonyl groups (C=O) are formed due to the presence of alcohol groups in starch that undergo oxidation. The 1292 cm^{-1}, 1299 cm^{-1} and 1293 cm^{-1} absorption bands show (-C-O) absorption, so it can be concluded that red dragon fruit stem starch contains starch functional groups.

The average results of compressibility index and Hausner ratio on red dragon fruit stem starch with 1 h soaking time are lower, when compared to 2 h and 3 h soaking time. A lower compressibility index or lower hausner ratio indicates better flow properties than higher ones. The percent compressibility result is influenced by particle size and its distribution (Eka Puspita dkk., 2022).



Soaking Time (h)	Dx (10) (µm)	Dx (50) (µm)	Dx (90) (µm)
1	38.5	118	216
2	31.7	120	235
3	7.04	97.6	229
Mean	25.7	112	226
SD	16.5	12.2	9.90
RSD (%)	64.3	11.0	4.37

Figure 4. Particle Size Distribution Test Results

Particle size distribution testing using PSA (Particle Size Analyzer) Malven® Mastersize 3000 (Malvern Instruments, UK) the average results of particle size distribution testing can be seen in Figure 4. The higher the number of Dx used, the greater the distribution of samples in the test. Based on the results obtained, it is concluded that the particle size distribution of red dragon fruit stems does not meet the requirements, because it does not enter the range of 2 - 32 μm (Rowe, 2009) and the length of dragon fruit soaking time has no effect on particle size distribution.

ALT and AKK microbial contamination testing can be seen in Table 2. it can be seen that the colony results obtained are still within the range of predetermined limits, so that red dragon fruit stem starch is still safe to use as an additive to solid pharmaceutical preparation.

Table 2. Total ALT and AKK Contamination of Red Dragon Fruit Stem Starch

Red Dragon Fruit Stem Starch Samples with Variation of Soaking Time Number (CFU/mL)	Total (CFU/mL)		
	ALT	AKK Day-5	AKK Day-7
1 h	6.1×10^2	1.7×10^2	2.3×10^2
2 h	5.2×10^2	5×10^1	4.8×10^2
3 h	6.7×10^2	2.3×10^2	5.2×10^2

4. CONCLUSION

Based on the characteristic tests carried out, it can be concluded that differences in soaking time can affect the characterization of each sample of red dragon fruit stem starch, There are significant differences (p-value<0,05) in the test results of yield, moisture content, flow rate, angle of repose, pH, solubility, swelling power, compressibility index, density and hausner index.

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Research Article

Preparation and Characterization of Red Dragon Fruit *(Hylocereus polyrhizus)* Starch as an Excipient in Solid Dosage Form

Melisa Nia Alfiona, Intan Martha Cahyani*, Wulan Kartika Sari

College of Pharmaceutical Sciences, Yayasan Pharmasi Semarang, Jl. Letjend Sarwo Edie Wibowo Plamongansari-Pucanggading, Semarang 50193, Jawa Tengah, Indonesia

*Corresponding author: Intan Martha Cahyani | Email: intanmartha20@gmail.com

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Abstract: Starch is often used as a filler, crusher, and binder in solid preparations. One source of starch can be found in red dragon fruit stems. When making starch, browning often occurs which causes the flour to become brownish, which can reduce public acceptance. Efforts are made to prevent browning in the starch making process by using sodium bisulfite solution. This study aims to determine the effect of different sodium bisulfite soaking times on the characteristics of red dragon fruit stem starch *(Hylocereus polyrhizus)* to be used as a solid preparation additive and to determine the length of sodium bisulfite soaking time that can produce red dragon fruit stem starch *(Hylocereus polyrhizus)* characteristics that meet the standards of solid preparation additives. The results of the analysis showed significant differences in yield, moisture content, flow velocity, angle of repose, pH, solubility, expandability, compressibility index, bulk density, tap density, true density, and Hausner index. FTIR analysis showed that red dragon fruit stem starch contains starch functional groups. Based on the results of the red dragon fruit stem characterization test, the best treatment was obtained, namely 1 hour soaking, producing starch with physical characteristics suitable for solid preparation additives.

Keywords: red dragon fruit stem; starch; sodium bisulfite; characterization

1. INTRODUCTION

Red dragon fruit plants after harvest will be pruned to quickly stimulate the growth of new flowers. The remaining red dragon fruit stem will only be discarded because it is considered as waste and its utilization is still very minimal, so it is very necessary to handle it so that it does not become a problem if it is not handled properly, but the high water content of the red dragon fruit stem makes its shelf life very short, by making dragon fruit powder is expected to extend its shelf life. Powder from red dragon fruit stems that have been peeled off the skin contains starch, making it suitable for use as an additive to solid preparations (Chrisnasari et al., 2019).

Starch has many benefits and has long been used as a food ingredient or additive or excipient in solid preparations. The use of starch in the pharmaceutical field, especially in tablet preparation formulas, is used as a filler, crusher, or as a binder (Ifmaily, 2018).

Processing of red dragon fruit stems into starch flour is done through several processes such as washing, removal of unwanted parts, size reduction, drying, crushing and sieving. In the flouring process, browning often occurs which causes the flour to become brownish so that it can reduce public acceptability (Permana, 2018). Many efforts are made to prevent browning in these foodstuffs by using sodium bisulfite and bleaching solutions.

A study needs to be conducted to determine the effect of sodium bisulfite soaking time on the characterization of starch from red dragon fruit stems *(Hylocereus polyrhizus)* as an additive to solid preparations.

2. MATERIALS AND METHODS

2.1. Materials

The materials used in making starch and characterization testing of red dragon fruit stem starch are red dragon fruit stem *(Hylocereus polyrhizus)* from Gembong-Pati, distilled water, iodine pro analisis (Merch), $Na_2S_2O_3$ Pro Analisis (Smartlab), potato starch, cassava starch, corn starch, kaffein (Sigma Aldrich) , diclofenac sodium, ascorbic acid (Merch), paraffin liquid (ROFA).

2.2. Preparation of Red Dragon Fruit Stem Starch

The red dragon fruit stems obtained were then washed and peeled off the outer skin, then sliced thinly with a thickness of about ± 0.2 mm. The cleaned red dragon fruit stems were then isolated by soaking in sodium bisulfite ($NaHSO_3$) solution with a temperature of 40°C only at the beginning of soaking (temperature is not maintained) with a concentration of 500 ppm, the weight ratio of red dragon fruit stems: solution is 1:2 with variations in soaking time of 1 hour, 2 hours, and 3 hours. Red dragon fruit stems are blended until they become a slurry, then stirred and kneaded with the aim of accelerating the release of starch from the protein or gum that covers it, then filtered with a filter cloth gradually. Settled for 24 hours until the starch separated from the soaking water. The precipitated starch was then washed with water 2-3 times until white (brownish white) starch was produced. The red dragon fruit stem starch sediment obtained was then dried at 60° C until a certain moisture content (⩽ 15%). The dried red dragon fruit stem starch was pulverized with a grinder, and sieved with a 100 mesh sieve

2.3. Physical Characteristics Testing

2.3.1. Organoleptical

The plants used in this study have been confirmed by plant determination conducted at the Pharmaceutical Biology Laboratory of the College of Pharmacy, Yayasan Pharmasi Semarang. The results of plant determination showed that the plant was a red dragon fruit plant (*Hylocereus polyrhizus*). Then the red dragon fruit stem starch was tested to observe the shape, odor, color and taste (Departemen Kesehatan RI, 1995).

2.3.2. Yield

Red dragon fruit stem starch with sodium bisulfite soaking at soaking times of 1 hour, 2 hours, and 3 hours was weighed and the yield was calculated.

2.3.3. Moisture Content

Red dragon fruit stem starch was weighed as much as 1 gram and put into the moisture analyzers (Ohaus), the moisture analyzers was measured at 110° C.

2.3.4. Identification

Red dragon fruit stem starch solution as much as 5 mL is put into a test tube and dripped with iodine solution as much as 5 drops, observe the color changes that occur (Wahyuni, 2022).

2.3.5. Microscopy

Red dragon fruit stem starch is placed on a glass object, then covered with a cover glass, and observed the shape of the hilum and lamella of dragon fruit stem starch under a microscope at 1000x and 400x magnification.

2.3.6. pH Examination

Red dragon fruit stem starch was weighed as much as 1 gram and suspended with distilled water as much as 10 ml, pH was measured using a pH meter (WalkLAB). (Departemen Kesehatan RI, 1979).

2.3.7. Flow Speed and Angle of Repose

Starch powder was weighed as much as 25 grams, put into a funnel whose bottom was closed, then the bottom of the funnel was opened so that the granules could flow and then the time was recorded and the height and radius were measured.

2.3.8. Water Content

The crucible was heated in an oven at 105°C for 30 minutes, and then tared to constant weight. Red dragon fruit stem starch was weighed as much as 1 gram, put into the krus, dried in an oven at 105°C for 30 minutes with the lid open, then put in a desiccator for 15 minutes. Dried until the weight of the crucible was constant (Fitrya, 2010).

2.3.9. Ash Content

The red dragon fruit stem starch was weighed as much as 1 gram, put into a crucible, then incinerated with a muffle furnace at 600°C for 3 hours. Then the crucible was cooled in a desiccator for 10 minutes and weighed (Sakinah and Kurniawansyah, 2013).

2.3.10. Starch Content Analysis

Red dragon fruit stem starch was weighed as much as 50 grams and dissolved in distilled water as much as 50 ml of distilled water. The sample was pipetted 6 ml, then put in a 10 ml volumetric flask and added 1% iodine as much as 0.5 ml and then ad 10 ml. The absorbance was measured with a UV-Vis spectrophotometer (Shimadzu 1240) double beam at a maximal wavelength of 400-800 nm is (461.20 nm) obtained from the standard amylum maydis, and measured the standard series with concentrations of 300, 400, 500, 600, 700 and 800 ppm, then obtained a linear equation that will be used to determine the starch content of red dragon fruit stems.

2.3.11. Swelling Power and Solubility

Red dragon fruit stem starch was weighed as much as 2.5 grams, made a suspension of 50 ml of distilled water (2.5 g/50 ml), taken 10 ml and put into a test tube, heated in a waterbath at 60°C for 30 minutes. After the waterbath, it was centrifuged at 3000 rpm for 15 minutes. The precipitate was separated and weighed, then dried in an oven at 130°C for 2 hours, the dried precipitate was weighed and the swelling power and solubility were calculated.

Swelling power and solubility are calculated based on equations 1 & 2

$$\% S = \frac{A}{W} \times 100\% \quad (1)$$

$$\% SP = \frac{D}{W(1-S)} \times 100\% \quad (2)$$

Keterangan :

%S = Solubility

%SP = Swelling power

A = Weight of substance after oven (substance after oven)

W = Weight of dry matter

D = Sediment weight (starch wet) (Leach dkk., 1959).

2.3.12. Compressibility Index, Tap Density, Bulk Density, and Hausner Ratio

Red dragon fruit stem starch was placed in a 100 ml measuring cup and the initial volume (Vo) was recorded and tested for impermeability. Determination of 10, 500, 1250 times was carried out and the compressible volume was obtained (Depkes RI., 2020).

2.3.13. Analysis of Fourier Transform Infrared (FTIR) Spectrum

Red dragon fruit stem starch was weighed as much as 2 mg using an analytical balance, measured the absorption with an FTIR spectrophotometer (Agilent Technologies Cary 630 FT-IR) at a wavelength of 4000 - 370 cm^{-1}

2.3.14. Particle Size Distribution

Particle size testing using particle size analyzer (PSA) Laser Scattering Particle Size Analyzer LA-960.

2.3.15. Microbial Contamination Test

The media used for Total Plate Count (ALT) testing is Plate Count Agar (PCA) while the Yeast Mold Number (AKK) is Potato Dextrose Agar (PDA) (Depkes RI, 2000).

3. RESULTS AND DISCUSSION

The characterization test of red dragon fruit stem starch *(Hylocereus polyrhizus)* which includes organoleptic test, yield test, moisture content test, amylum qualitative test, flow rate, angle of repose, pH test, water content, ash content, solubility, swelling power, compressibility index, Hausner index, tap density, bulk density, true density, microscopic test, starch content analysis, microbial contamination test, FTIR, SEM test, and particle size analyzer (PSA) test. The results of the evaluation of red dragon fruit stem starch characteristics can be seen in Table 1.

Table 1. Characterization Test Results of Red Dragon Fruit Stem Starch

No	**Evaluation**	**Results**			**literature data *Corn Strach***
		1 h	**2 h**	**3 h**	(Depkes RI., 2020; Rowe, 2009)
1	Shape	Powder	Powder	Powder	Powder

	Organoleptics	Color	Broken-White	Broken- White	Broken- White	White
		Odor	Odorless	Odorless	Odorless	Odorless
		Flavor	Flavorless	Flavorless	Flavorless	Flavorless
2	Yield (%)		1.43 ± 0.03	1.39 ± 0.02	1.34 ± 0.02	-
3	Moisture content (%)		2.40 ± 0.23	3.00 ± 0.25	3.48 ± 0.25	10 - 15
4	Identification		Dark blue	Dark blue	Dark blue	Dark blue
5	Flow rate (g/second)		1.05 ± 0.11	0.80 ± 0.05	0.59 ± 0.03	7.99
6	Angle of repose (°)		25.90 ± 1.11	29.89 ± 1.69	32.67 ± 1.25	25 - 30
7	pH		6.13 ± 0.10	5.67 ± 0.20	5.40 ± 0.05	4.0 – 7.0
8	Water content (%)		8.44 ± 0.96	10.94 ± 0.88	12.82 ± 0.73	-
9	Ash content (%)		0.40 ± 0.04	0.53 ± 0.08	0.52 ± 0.06	0.20 – 0.38
10	Swelling power (%)		30.72±10.90	58.22 ± 15.04	84.01 ± 8.75	-
11	Solubility (%)		5.37 ± 2.66	12.44 ± 4.93	18.48 ± 8.75	6 - 8
12	Compressibility index (%)		27.5 ± 5.75	30.5 ± 4.51	36.25 ± 3.30	24 - 30
13	Hausner ratio		1.39 ± 0.12	1.43 ± 0.06	1.58 ± 0.08	-
14	Tap density (g/mL)		0.50 ± 0.03	0.53 ± 0.03	0.61 ± 0.03	0.64 – 0.83
15	Bluk denity (g/mL)		0.36 ± 0.01	0.37 ± 0.01	0.39 ± 0.01	0.47 – 0.59
16	True density (g/mL)		2.38 ± 0.22	2.83 ± 0.16	3.05 ± 0.25	1.478
17	Particle size (μm)		216	235	229	2 - 32
18	Starch content (%)		58.66 ± 3.6	58.89 ± 4.97	56.32 ± 5.51	-

Description: average result of testing 4 replicates along with ±SD

Organoleptical tests of red dragon fruit stem starch with soaking times of 1 h, 2 h, and 3 h showed almost the same results is powder, broken-white, tasteless and odorless, but the 3 h soaking showed slightly whiter starch results. The results of the yield test obtained by red dragon fruit stem starch the longer the soaking time the resulting yield will be more. The difference in the yield of red dragon fruit stem starch is due to the material that is too long soaked, the water content in the red dragon fruit stem and other components contained in the red dragon fruit stem will dissolve in the soaking water. The yield test results can be seen in Table 1.

The results of the moisture content obtained from red dragon fruit stem starch with a soaking time of 3 h are greater than the red dragon fruit stem starch with a soaking time of 1 h and 2 h, this is because the longer the soaking time, the higher the absorbed water content will be. In the results of testing the flow rate that can be seen in Table 1 shows that the longer the immersion of the flow rate produced will be smaller, while in testing the angle of respose, the longer the immersion time will be the greater the angle of repose produced. Stationary angle testing is related to water content, the lower the water content in the sample, the less water content in the sample so that the flow properties are faster, where the faster flow rate indicates that the starch flows freely so that a small stationary angle is formed.

Red dragon fruit stem starch with a soaking time of 3 h is lower and tends to be more acidic than the pH of starch with soaking times of 1 and 2 h. The longer the soaking time and the higher the concentration of sodium bisulfite used causes the pH of the starch produced to be more acidic, because in water sodium bisulfite will break down into sulfuric acid (H_2SO_3) which can reduce pH.

In testing the water content, it was concluded that the longer the soaking time, the higher the water content. The difference in the amount of water content of red dragon fruit stem starch is due to the length of soaking so that the absorption of water by the tissue increases. The results of the ash content test can be seen in Table 1, indicating that the length of soaking time of red dragon fruit stem starch has no effect on the ash content value.

From the test results of solubility and expandability, it was found that red dragon fruit stem starch with a soaking time of 3 h had the highest solubility and expandability values compared to red dragon fruit stem starch with a soaking time of 1 h and 2 h. Solubility is related to expandability, if the higher the expandability of a starch, the solubility of the starch will increase. The higher the expandability value, the more water is absorbed. The results of the expandability and solubility tests can be seen in Table 1.

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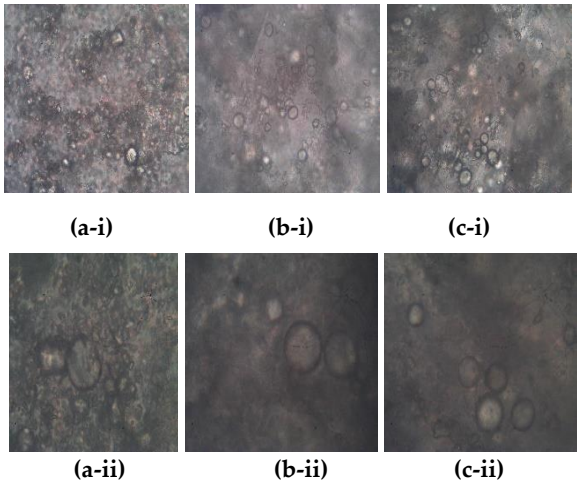

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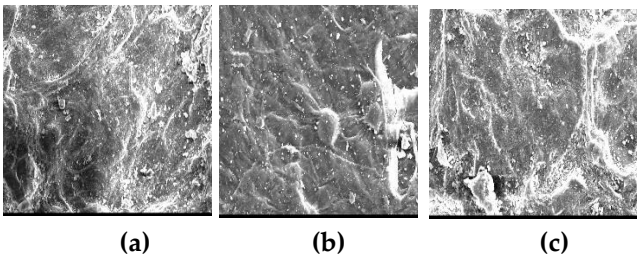

Figure 2. Scanning Electrone Microscopy (SEM) of Red Dragon Fruit Stem Starch (a) Soaking Time 1 h, (b) Soaking Time 2 h, (c) Soaking Time 3 h with 1000x Magnification

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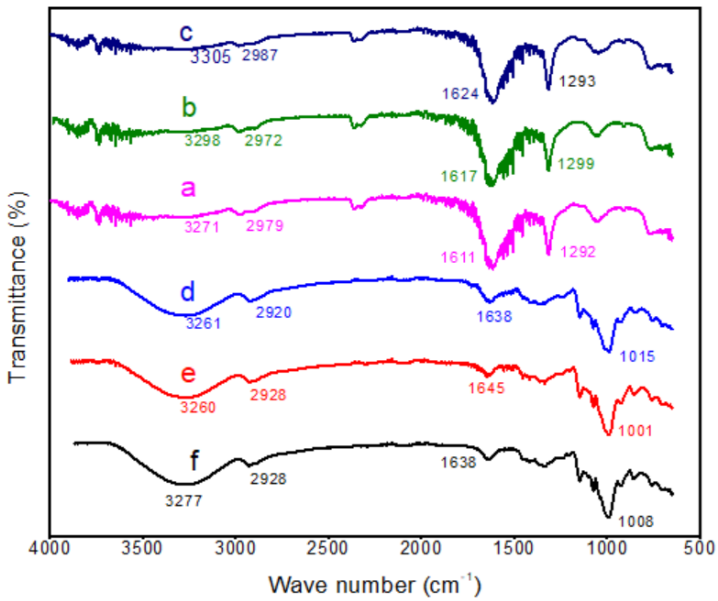
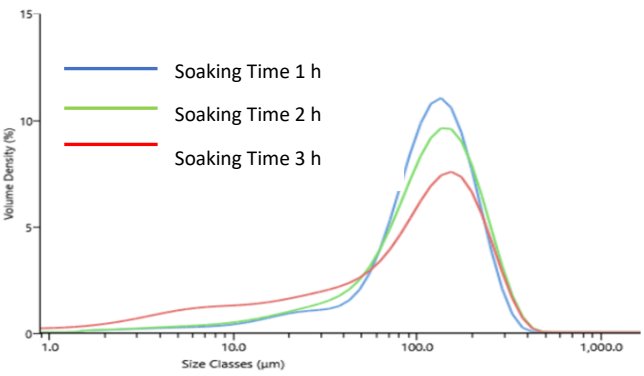


Figure 3. FTIR images of Red Dragon Fruit Stem Starch (a) Soaking Time 1 h, (b) Soaking Time 2 h, (c) Soaking Time 3 h, (d) Potato Strach, (e) Corn Starch and (f) Cassava Starch

Red dragon fruit stem starch with soaking time of 1 h 3271 cm^{-1}, 2 h 3298 cm^{-1}, and 3 h 3305 cm-1 showed the peak intensity of hydroxyl group (-OH) strain. The absorption bands 2979 cm^{-1}, 2972 cm^{-1}, and 2987 cm^{-1} show the absorption of (-CH3) aliphatic strain. The 1611 cm^{-1}, 1617 cm^{-1} and 1624 cm^{-1} absorption bands showed the presence of (-C=O). Carbonyl groups (C=O) are formed due to the presence of alcohol groups in starch that undergo oxidation. The 1292 cm^{-1}, 1299 cm^{-1} and 1293 cm^{-1} absorption bands show (-C-O) absorption, so it can be concluded that red dragon fruit stem starch contains starch functional groups.

The average results of compressibility index and Hausner ratio on red dragon fruit stem starch with 1 h soaking time are lower, when compared to 2 h and 3 h soaking time. A lower compressibility index or lower hausner ratio indicates better flow properties than higher ones. The percent compressibility result is influenced by particle size and its distribution (Eka Puspita dkk., 2022).



Soaking Time (h)	Dx (10) (µm)	Dx (50) (µm)	Dx (90) (µm)
1	38.5	118	216
2	31.7	120	235
3	7.04	97.6	229
Mean	25.7	112	226
SD	16.5	12.2	9.90
RSD (%)	64.3	11.0	4.37

Figure 4. Particle Size Distribution Test Results

Particle size distribution testing using PSA (Particle Size Analyzer) Malven® Mastersize 3000 (Malvern Instruments, UK) the average results of particle size distribution testing can be seen in Figure 4. The higher the number of Dx used, the greater the distribution of samples in the test. Based on the results obtained, it is concluded that the particle size distribution of red dragon fruit stems does not meet the requirements, because it does not enter the range of 2 - 32 μm (Rowe, 2009) and the length of dragon fruit soaking time has no effect on particle size distribution.

ALT and AKK microbial contamination testing can be seen in Table 2. it can be seen that the colony results obtained are still within the range of predetermined limits, so that red dragon fruit stem starch is still safe to use as an additive to solid pharmaceutical preparation.

Table 2. Total ALT and AKK Contamination of Red Dragon Fruit Stem Starch

Red Dragon Fruit Stem Starch Samples with Variation of Soaking Time Number (CFU/mL)	Total (CFU/mL)		
	ALT	AKK Day-5	AKK Day-7
1 h	6.1×10^2	1.7×10^2	2.3×10^2
2 h	5.2×10^2	5×10^1	4.8×10^2
3 h	6.7×10^2	2.3×10^2	5.2×10^2

4. CONCLUSION

Based on the characteristic tests carried out, it can be concluded that differences in soaking time can affect the characterization of each sample of red dragon fruit stem starch, There are significant differences (p-value<0,05) in the test results of yield, moisture content, flow rate, angle of repose, pH, solubility, swelling power, compressibility index, density and hausner index.

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Research Article

Preparation and Characterization of Red Dragon Fruit *(Hylocereus polyrhizus)* Starch as an Excipient in Solid Dosage Form

Melisa Nia Alfiona, Intan Martha Cahyani*, Wulan Kartika Sari

College of Pharmaceutical Sciences, Yayasan Pharmasi Semarang, Jl. Letjend Sarwo Edie Wibowo Plamongansari-Pucanggading, Semarang 50193, Jawa Tengah, Indonesia

*Corresponding author: Intan Martha Cahyani | Email: intanmartha20@gmail.com

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Abstract: Starch is often used as a filler, crusher, and binder in solid preparations. One source of starch can be found in red dragon fruit stems. When making starch, browning often occurs which causes the flour to become brownish, which can reduce public acceptance. Efforts are made to prevent browning in the starch making process by using sodium bisulfite solution. This study aims to determine the effect of different sodium bisulfite soaking times on the characteristics of red dragon fruit stem starch *(Hylocereus polyrhizus)* to be used as a solid preparation additive and to determine the length of sodium bisulfite soaking time that can produce red dragon fruit stem starch *(Hylocereus polyrhizus)* characteristics that meet the standards of solid preparation additives. The results of the analysis showed significant differences in yield, moisture content, flow velocity, angle of repose, pH, solubility, expandability, compressibility index, bulk density, tap density, true density, and Hausner index. FTIR analysis showed that red dragon fruit stem starch contains starch functional groups. Based on the results of the red dragon fruit stem characterization test, the best treatment was obtained, namely 1 hour soaking, producing starch with physical characteristics suitable for solid preparation additives.

Keywords: red dragon fruit stem; starch; sodium bisulfite; characterization

1. INTRODUCTION

Red dragon fruit plants after harvest will be pruned to quickly stimulate the growth of new flowers. The remaining red dragon fruit stem will only be discarded because it is considered as waste and its utilization is still very minimal, so it is very necessary to handle it so that it does not become a problem if it is not handled properly, but the high water content of the red dragon fruit stem makes its shelf life very short, by making dragon fruit powder is expected to extend its shelf life. Powder from red dragon fruit stems that have been peeled off the skin contains starch, making it suitable for use as an additive to solid preparations [1].

Starch has many benefits and has long been used as a food ingredient or additive or excipient in solid preparations. The use of starch in the pharmaceutical field, especially in tablet preparation formulas, is used as a filler, crusher, or as a binder [2].

Processing of red dragon fruit stems into starch flour is done through several processes such as washing, removal of unwanted parts, size reduction, drying, crushing and sieving. In the flouring

process, browning often occurs which causes the flour to become brownish so that it can reduce public acceptability [3]. Many efforts are made to prevent browning in these foodstuffs by using sodium bisulfite and bleaching solutions.

A study needs to be conducted to determine the effect of sodium bisulfite soaking time on the characterization of starch from red dragon fruit stems *(Hylocereus polyrhizus)* as an additive to solid preparations.

2. MATERIALS AND METHODS

2.1. Materials

The materials used in making starch and characterization testing of red dragon fruit stem starch are red dragon fruit stem *(Hylocereus polyrhizus)* from Gembong-Pati, distilled water, iodine pro analisis (Merch), $Na_2S_2O_3$ Pro Analisis (Smartlab), potato starch, cassava starch, corn starch, kaffein (Sigma Aldrich) , diclofenac sodium, ascorbic acid (Merch), paraffin liquid (ROFA).

2.2. Preparation of Red Dragon Fruit Stem Starch

The red dragon fruit stems obtained were then washed and peeled off the outer skin, then sliced thinly with a thickness of about ± 0.2 mm. The cleaned red dragon fruit stems were then isolated by soaking in sodium bisulfite ($NaHSO_3$) solution with a temperature of 40°C only at the beginning of soaking (temperature is not maintained) with a concentration of 500 ppm, the weight ratio of red dragon fruit stems: solution is 1:2 with variations in soaking time of 1 hour, 2 hours, and 3 hours. Red dragon fruit stems are blended until they become a slurry, then stirred and kneaded with the aim of accelerating the release of starch from the protein or gum that covers it, then filtered with a filter cloth gradually. Settled for 24 hours until the starch separated from the soaking water. The precipitated starch was then washed with water 2-3 times until white (brownish white) starch was produced. The red dragon fruit stem starch sediment obtained was then dried at 60° C until a certain moisture content (≤ 15%). The dried red dragon fruit stem starch was pulverized with a grinder, and sieved with a 100 mesh sieve

2.3. Physical Characteristics Testing

2.3.1. Organoleptical

The plants used in this study have been confirmed by plant determination conducted at the Pharmaceutical Biology Laboratory of the College of Pharmacy, Yayasan Pharmasi Semarang. The results of plant determination showed that the plant was a red dragon fruit plant (*Hylocereus polyrhizus*). Then the red dragon fruit stem starch was tested to observe the shape, odor, color and taste [4].

2.3.2. Yield

Red dragon fruit stem starch with sodium bisulfite soaking at soaking times of 1 hour, 2 hours, and 3 hours was weighed and the yield was calculated.

2.3.3. Moisture Content

Red dragon fruit stem starch was weighed as much as 1 gram and put into the moisture analyzers (Ohaus), the moisture analyzers was measured at 110° C.

2.3.4. Identification

Red dragon fruit stem starch solution as much as 5 mL is put into a test tube and dripped with iodine solution as much as 5 drops, observe the color changes that occur [5][6].

2.3.5. Microscopy

Red dragon fruit stem starch is placed on a glass object, then covered with a cover glass, and observed the shape of the hilum and lamella of dragon fruit stem starch under a microscope at 1000x and 400x magnification.

2.3.6. pH Examination

Red dragon fruit stem starch was weighed as much as 1 gram and suspended with distilled water as much as 10 ml, pH was measured using a pH meter (WalkLAB) [7].

2.3.7. Flow Speed and Angle of Repose

Starch powder was weighed as much as 25 grams, put into a funnel whose bottom was closed, then the bottom of the funnel was opened so that the granules could flow and then the time was recorded and the height and radius were measured [8][9].

2.3.8. Water Content

The crucible was heated in an oven at 105°C for 30 minutes, and then tared to constant weight. Red dragon fruit stem starch was weighed as much as 1 gram, put into the krus, dried in an oven at 105°C for 30 minutes with the lid open, then put in a desiccator for 15 minutes. Dried until the weight of the crucible was constant [10].

2.3.9. Ash Content

The red dragon fruit stem starch was weighed as much as 1 gram, put into a crucible, then incinerated with a muffle furnace at 600°C for 3 hours. Then the crucible was cooled in a desiccator for 10 minutes and weighed [11].

2.3.10. Starch Content Analysis

Red dragon fruit stem starch was weighed as much as 50 grams and dissolved in distilled water as much as 50 ml of distilled water. The sample was pipetted 6 ml, then put in a 10 ml volumetric flask and added 1% iodine as much as 0.5 ml and then ad 10 ml. The absorbance was measured with a UV-Vis spectrophotometer (Shimadzu 1240) double beam at a maximal wavelength of 400-800 nm is (461.20 nm) obtained from the standard amylum maydis, and measured the standard series with concentrations of 300, 400, 500, 600, 700 and 800 ppm, then obtained a linear equation that will be used to determine the starch content of red dragon fruit stems [12].

2.3.11. Swelling Power and Solubility

Red dragon fruit stem starch was weighed as much as 2.5 grams, made a suspension of 50 ml of distilled water (2.5 g/50 ml), taken 10 ml and put into a test tube, heated in a waterbath at 60°C for 30 minutes. After the waterbath, it was centrifuged at 3000 rpm for 15 minutes. The precipitate was separated and weighed, then dried in an oven at 130°C for 2 hours, the dried precipitate was weighed and the swelling power and solubility were calculated.

Swelling power and solubility are calculated based on equations 1 & 2

$$\% S = \frac{A}{W} \times 100\% \quad (1)$$

$$\% SP = \frac{D}{W(1-S)} \times 100\% \quad (2)$$

Keterangan :
%S = Solubility
%SP = Swelling power
A = Weight of substance after oven (substance after oven)
W = Weight of dry matter
D = Sediment weight (starch wet) [13].

2.3.12. Compressibility Index, Tap Density, Bulk Density, and Hausner Ratio

Red dragon fruit stem starch was placed in a 100 ml measuring cup and the initial volume (Vo) was recorded and tested for impermeability. Determination of 10, 500, 1250 times was carried out and the compressible volume was obtained [14].

2.3.13. Analysis of Fourier Transform Infrared (FTIR) Spectrum

Red dragon fruit stem starch was weighed as much as 2 mg using an analytical balance, measured the absorption with an FTIR spectrophotometer (Agilent Technologies Cary 630 FT-IR) at a wavelength of 4000 - 370 cm^{-1}

2.3.14. Particle Size Distribution

Particle size testing using particle size analyzer (PSA) Laser Scattering Particle Size Analyzer LA-960.

2.3.15. Microbial Contamination Test

The media used for Total Plate Count (ALT) testing is Plate Count Agar (PCA) while the Yeast Mold Number (AKK) is Potato Dextrose Agar (PDA) [14].

3. RESULTS AND DISCUSSION

The characterization test of red dragon fruit stem starch *(Hylocereus polyrhizus)* which includes organoleptic test, yield test, moisture content test, amylum qualitative test, flow rate, angle of repose, pH test, water content, ash content, solubility, swelling power, compressibility index, Hausner index, tap density, bulk density, true density, microscopic test, starch content analysis, microbial contamination test, FTIR, SEM test, and particle size analyzer (PSA) test. The results of the evaluation of red dragon fruit stem starch characteristics can be seen in Table 1.

Table 1. Characterization Test Results of Red Dragon Fruit Stem Starch

No	Evaluation		Results			literature data *Corn Strach*
			1 h	**2 h**	**3 h**	[14][15]
1	Organoleptics	Shape	Powder	Powder	Powder	Powder
		Color	Broken- White	Broken- White	Broken- White	White
		Odor	Odorless	Odorless	Odorless	Odorless
		Flavor	Flavorless	Flavorless	Flavorless	Flavorless
2	Yield (%)		1.43 ± 0.03	1.39 ± 0.02	1.34 ± 0.02	-

continued table 1…

3	Moisture content (%)	2.40 ± 0.23	3.00 ± 0.25	3.48 ± 0.25	10 - 15
4	Identification	Dark blue	Dark blue	Dark blue	Dark blue
5	Flow rate (g/second)	1.05 ± 0.11	0.80 ± 0.05	0.59 ± 0.03	7.99
6	Angle of repose (°)	25.90 ± 1.11	29.89 ± 1.69	32.67 ± 1.25	25 - 30
7	pH	6.13 ± 0.10	5.67 ± 0.20	5.40 ± 0.05	4.0 – 7.0
8	Water content (%)	8.44 ± 0.96	10.94 ± 0.88	12.82 ± 0.73	-
9	Ash content (%)	0.40 ± 0.04	0.53 ± 0.08	0.52 ± 0.06	0.20 – 0.38
10	Swelling power (%)	30.72±10.90	58.22 ± 15.04	84.01 ± 8.75	-
11	Solubility (%)	5.37 ± 2.66	12.44 ± 4.93	18.48 ± 8.75	6 - 8
12	Compressibility index (%)	27.5 ± 5.75	30.5 ± 4.51	36.25 ± 3.30	24 - 30
13	Hausner ratio	1.39 ± 0.12	1.43 ± 0.06	1.58 ± 0.08	-
14	Tap density (g/mL)	0.50 ± 0.03	0.53 ± 0.03	0.61 ± 0.03	0.64 – 0.83
15	Bluk denity (g/mL)	0.36 ± 0.01	0.37 ± 0.01	0.39 ± 0.01	0.47 – 0.59
16	True density (g/mL)	2.38 ± 0.22	2.83 ± 0.16	3.05 ± 0.25	1.478
17	Particle size (μm)	216	235	229	2 - 32
18	Starch content (%)	58.66 ± 3.6	58.89 ± 4.97	56.32 ± 5.51	-

Description: average result of testing 4 replicates along with ±SD

Organoleptical tests of red dragon fruit stem starch with soaking times of 1 h, 2 h, and 3 h showed almost the same results is powder, broken-white, tasteless and odorless, but the 3 h soaking showed slightly whiter starch results. The results of the yield test obtained by red dragon fruit stem starch the longer the soaking time the resulting yield will be more. The difference in the yield of red dragon fruit stem starch is due to the material that is too long soaked, the water content in the red dragon fruit stem and other components contained in the red dragon fruit stem will dissolve in the soaking water. The yield test results can be seen in Table 1.

The results of the moisture content obtained from red dragon fruit stem starch with a soaking time of 3 h are greater than the red dragon fruit stem starch with a soaking time of 1 h and 2 h, this is because the longer the soaking time, the higher the absorbed water content will be. In the results of testing the flow rate that can be seen in Table 1 shows that the longer the immersion of the flow rate produced will be smaller, while in testing the angle of respose, the longer the immersion time will be the greater the angle of repose produced. Stationary angle testing is related to water content, the lower the water content in the sample, the less water content in the sample so that the flow properties are faster, where the faster flow rate indicates that the starch flows freely so that a small stationary angle is formed.

Red dragon fruit stem starch with a soaking time of 3 h is lower and tends to be more acidic than the pH of starch with soaking times of 1 and 2 h. The longer the soaking time and the higher the concentration of sodium bisulfite used causes the pH of the starch produced to be more acidic, because in water sodium bisulfite will break down into sulfuric acid (H_2SO_3) which can reduce pH.

In testing the water content, it was concluded that the longer the soaking time, the higher the water content. The difference in the amount of water content of red dragon fruit stem starch is due to the length of soaking so that the absorption of water by the tissue increases. The results of the ash

content test can be seen in Table 1, indicating that the length of soaking time of red dragon fruit stem starch has no effect on the ash content value.

From the test results of solubility and expandability, it was found that red dragon fruit stem starch with a soaking time of 3 h had the highest solubility and expandability values compared to red dragon fruit stem starch with a soaking time of 1 h and 2 h. Solubility is related to expandability, if the higher the expandability of a starch, the solubility of the starch will increase. The higher the expandability value, the more water is absorbed. The results of the expandability and solubility tests can be seen in Table 1.

Microscopic examination using a binocular microscope connected to an optilab application with a microscope magnification of 400x and 1000x showed that dragon fruit stem starch was round and flat, hilus and lamella were not clearly visible. It can be seen that red dragon fruit stem starch with a soaking time of 1 h is not much different from red dragon fruit stem starch with a soaking time of 2 h and 3 h. Microscopic test of red dragon fruit stem starch can be seen in Figure 1. Microscopic test results of red dragon fruit stem starch samples have round and flat particle shapes, hilus and lamella are not clearly visible. Scanning Electrone Microscopy (SEM) test results of red dragon fruit stem starch can be seen in Figure 2.

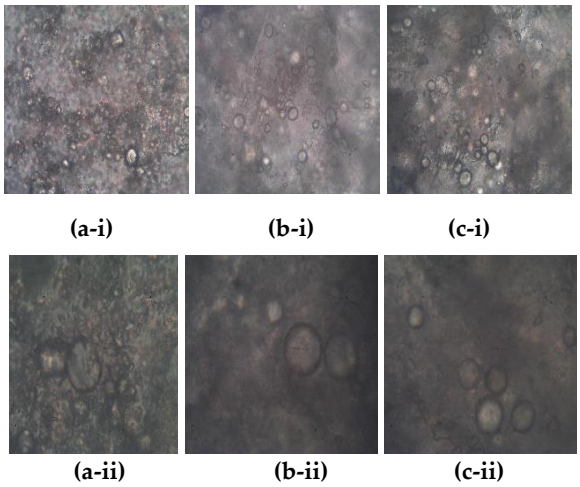


Figure 1. Microscopic of Red Dragon Fruit Stem Starch (a) Soaking Time 1 h, (b) Soaking Time 2 h, (c) Soaking Time 3 h with (i) 400x and (ii) 1000x Magnification

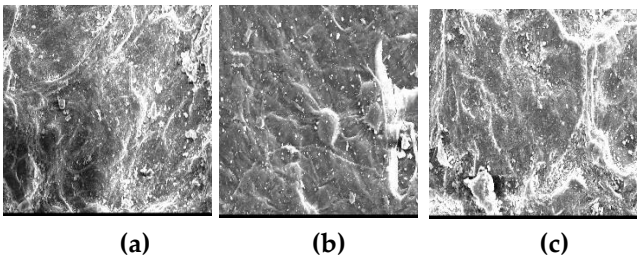


Figure 2. Scanning Electrone Microscopy (SEM) of Red Dragon Fruit Stem Starch (a) Soaking Time 1 h, (b) Soaking Time 2 h, (c) Soaking Time 3 h with 1000x Magnification

SEM test was conducted to determine the size of the red dragon fruit stem starch that has been made. Scanning Electrone Microscopy (SEM) test results can be seen that red dragon fruit stem starch with 1000x magnification shows the surface of the sample is not smooth and uneven and has an average particle size of 10 μm. Red dragon fruit stem starch still meets the general microgranule size requirements of 1-1000 μm [16].

The results obtained from the analysis of starch content can be seen in Table 1, the highest starch content is in red dragon fruit stem starch with a soaking time of 2 h. The differences found in the three samples can be influenced by the level of purity during the process, because the more mixtures

such as fiber, sand or impurities that participate in starch, it can affect the resulting starch content. The results of FTIR absorption of red dragon fruit stem starch can be seen in Figure 3.

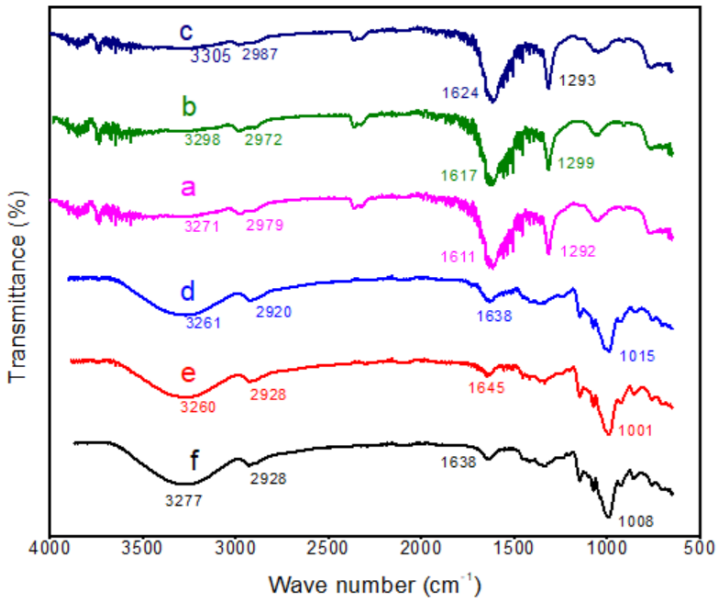
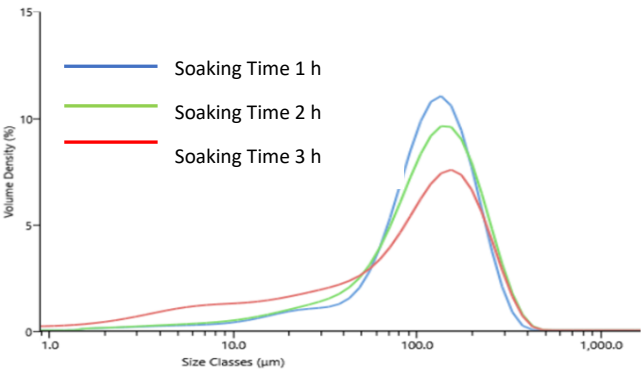


Figure 3. FTIR images of Red Dragon Fruit Stem Starch (a) Soaking Time 1 h, (b) Soaking Time 2 h, (c) Soaking Time 3 h, (d) Potato Strach, (e) Corn Starch and (f) Cassava Starch

Red dragon fruit stem starch with soaking time of 1 h 3271 cm^{-1}, 2 h 3298 cm^{-1}, and 3 h 3305 cm-1 showed the peak intensity of hydroxyl group (-OH) strain. The absorption bands 2979 cm^{-1}, 2972 cm^{-1}, and 2987 cm^{-1} show the absorption of (-CH3) aliphatic strain. The 1611 cm^{-1}, 1617 cm^{-1} and 1624 cm^{-1} absorption bands showed the presence of (-C=O). Carbonyl groups (C=O) are formed due to the presence of alcohol groups in starch that undergo oxidation. The 1292 cm^{-1}, 1299 cm^{-1} and 1293 cm^{-1} absorption bands show (-C-O) absorption, so it can be concluded that red dragon fruit stem starch contains starch functional groups.

The average results of compressibility index and Hausner ratio on red dragon fruit stem starch with 1 h soaking time are lower, when compared to 2 h and 3 h soaking time. A lower compressibility index or lower hausner ratio indicates better flow properties than higher ones. The percent compressibility result is influenced by particle size and its distribution [17].



Soaking Time (h)	Dx (10) (µm)	Dx (50) (µm)	Dx (90) (µm)
1	38.5	118	216
2	31.7	120	235
3	7.04	97.6	229
Mean	25.7	112	226
SD	16.5	12.2	9.90
RSD (%)	64.3	11.0	4.37

Figure 4. Particle Size Distribution Test Results

Particle size distribution testing using PSA (Particle Size Analyzer) Malven® Mastersize 3000 (Malvern Instruments, UK) the average results of particle size distribution testing can be seen in Figure 4. The higher the number of Dx used, the greater the distribution of samples in the test. Based on the results obtained, it is concluded that the particle size distribution of red dragon fruit stems

does not meet the requirements, because it does not enter the range of 2 - 32 μm [15] and the length of dragon fruit soaking time has no effect on particle size distribution.

ALT and AKK microbial contamination testing can be seen in Table 2. it can be seen that the colony results obtained are still within the range of predetermined limits, so that red dragon fruit stem starch is still safe to use as an additive to solid pharmaceutical preparation.

Table 2. Total ALT and AKK Contamination of Red Dragon Fruit Stem Starch

Red Dragon Fruit Stem Starch Samples with Variation of Soaking Time Number (CFU/mL)	Total (CFU/mL)		
	ALT	AKK Day-5	AKK Day-7
1 h	6.1 X 10^2	1.7 X 10^2	2.3 X 10^2
2 h	5.2 X 10^2	5 X 10^1	4.8 X 10^2
3 h	6.7 X 10^2	2.3 X 10^2	5.2 X 10^2

4. CONCLUSION

Based on the characteristic tests carried out, it can be concluded that differences in soaking time can affect the characterization of each sample of red dragon fruit stem starch, There are significant differences (p-value<0,05) in the test results of yield, moisture content, flow rate, angle of repose, pH, solubility, swelling power, compressibility index, density and hausner index.

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