Optimizing effervescent granules of blue pea (Clitoria ternatea L) flower ethanol extract as antioxidant

Title	Optimizing effervescent granules of blue pea (Clitoria ternatea L) flower ethanol extract as antioxidant
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Abstract	Background: Blue pea (Clitoria ternatea) contains secondary metabolites, including flavonoids, saponins, terpenoids, tannins, and anthocyanins which have antioxidant activity. Objective: This research aims to produce the effervescent granule preparations of the blue pea flower ethanol extract with the optimal concentrations of citric acid and tartaric acid. Methods: Blue pea flower was extracted using 70% ethanol. Effervescent granules were made using the wet granulation method in eight formulas containing citric acid and tartaric acid. The physical properties of granules were evaluated, including extract quality, flow rate, dissolution time, and pH. Results: The concentration of the mixed components of citric acid 48.65 mg and tartaric acid 576.30 mg was the most optimal combination of acid sources for effervescent granules of blue pea flower extract with a desirability value of 1,000. Conclusion: The variation in the concentration of citric acid and tartaric acid affected the effervescent granule preparation's flow rate, dissolution time, and pH.
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