DAFTAR PUSTAKA

Aji, Y. A. P., & Ariyanto, H. D. (2024). Pengaruh Metode Emulsifikasi Terhadap Karakterisasi Stabilitas Emulsi Minyak Sachainchi Dengan Penambahan Xanthan Gum. *Inovasi Teknik Kimia*, *9*(3).

Alam, S., Algahtani, M. S., Ahmad, M. Z., & Ahmad, J. (2020). Investigation utilizing the HLB concept for the development of moisturizing cream and lotion: In-vitro characterization and stability evaluation. *Cosmetics*, *7*(2). https://doi.org/10.3390/COSMETICS7020043

Allen, L., & Ansel, H. C. (2013). *Ansel's pharmaceutical dosage forms and drug delivery systems*. Lippincott Williams & Wilkins.

Ameena, M., Arumugham, M., Ramalingam, K., & Shanmugam, R. (2024). Biomedical applications of lauric acid: a narrative review. *Cureus*, *16*(6).

Anderson, F. A. (1999). Final Report on the Safety Assessmentof Ceteareth-2, -3, -4, -5, -6, -7, -8, -9, -10, -11, -12, -13, -14, -15, -16, -17, -18, -20, -22, -23, -24, -25, -27,-28, -29, -30, -33, -34, -40, -50, -55, -60, -80, dan -100. *International Journal of Toxicology*, *55*.

Auflem, I. H. (2002). *Influence of Asphaltene Aggregation and Pressure on Crude Oil Emulsion Stability*. Norwegian University of Science and Technology.

Brooks, S. G., Mahmoud, R. H., Lin, R. R., Fluhr, J. W., & Yosipovitch, G. (2025). The Skin Acid Mantle: An Update on Skin pH. *Journal of Investigative Dermatology*, *145*(3).

Christou, C. N., Tiblom Ehrsson, Y., Lampa, E., Risérus, U., & Laurell, G. (2021). Circulating fatty acids in patients with head and neck cancer after treatment: an explorative study with a one-year perspective. *Acta Oto-Laryngologica*, *141*(9), 878–884. https://doi.org/10.1080/00016489.2021.1959950

Costa, C., Medronho, B., Filipe, A., Mira, I., Lindman, B., Edlund, H., & Norgren, M. (2019). Emulsion formation and stabilization by biomolecules: The leading role of cellulose. *Polymers*, *11*(10), 1570.

Dayan, N. (2017). *Handbook of Formulating Dermal Applications A Definitive Practical Guide*.

Degner, B. M., Chung, C., Schlegel, V., Hutkins, R., & McClements, D. J. (2014). Factors influencing the freeze-thaw stability of emulsion-based foods. *Comprehensive Reviews in Food Science and Food Safety*, *13*(2), 98–113.

Dhadde, G. S., Mali, H. S., Raut, I. D., & Nitalikar, M. M. (2021). An overview on multiple emulsions. *Asian Journal of Pharmacy and Technology*, *11*(2), 156–162.

Franceschini, M., Pizzetti, F., & Rossi, F. (2025). On the Key Role of Polymeric Rheology Modifiers in Emulsion-Based Cosmetics. In *Cosmetics* (Vol. 12, Issue 2). Multidisciplinary Digital Publishing Institute (MDPI). https://doi.org/10.3390/cosmetics12020076

Ghosh, S., & Coupland, J. N. (2008). Factors affecting the freeze-thaw stability of emulsions. *Food Hydrocolloids*, *22*(1), 105–111. https://doi.org/10.1016/j.foodhyd.2007.04.013

Ghosh, S., & Rousseau, D. (2009). Freeze–thaw stability of water-in-oil emulsions. *Journal of Colloid and Interface Science*, *339*(1), 91–102.

Haryati, K., Suseno, S. H., & Nurjanah. (2017). Minyak Ikan Sardin Hasil Sentrifugasi dan Adsorben Untuk Emulsi. *Jurnal Pengolahan Hasil Perikanan Indonesia*, *20*(1).

Hu, Y.-T., Ting, Y., Hu, J.-Y., & Hsieh, S.-C. (2017). Techniques and methods to study functional characteristics of emulsion systems. *Journal of Food and Drug Analysis*, *25*(1), 16–26.

Huda, N., & Wahyuningsih, I. (2016). Karakterisasi Self-Nanoemulsifying Drug Delivery System (SNEDDS) Minyak Buah Merah (Pandanus conoideus Lam.). *Jurnal Farmasi Dan Ilmu Kefarmasian Indonesia*, *3*(2), 49.

Husni, P., Amalia, A. D., Mita, S. R., & Putriana, N. A. (2019). Formulation and Physical Evaluation of Cream Containing Neem Oil 5%. *Indonesian Journal of Pharmaceutics*, *1*(3). https://doi.org/10.24198/idjp.v1i3.23715

Irwansyah, D., Erliana, C. I., & Manurung, W. M. (2019). Analisis Kehilangan Minyak (oil losses) pada Crude Palm Oil dengan Metode Statistical Process Control. *Seminar Nasional Teknik Industri 2019*, *4*(1).

Juwita, A. P., Yamlean, P. V. Y., & Edy, H. J. (2013). Formulasi krim ekstrak etanol daun lamun (Syringodium isoetifolium). *Pharmacon*, *2*(2).

Kurnianingrum, D. N., & Zulkarnain, A. K. (2023). Optimization And Physical Stability Of Kembang Bulan (Tithonia diversifolia [A.Gray] Extract Cream

Formula. *Jurnal Farmasi Sains Dan Praktis*, 140–147. https://doi.org/10.31603/pharmacy.v9i2.8404

Madya, P., Kamal Abd, M., Rohani, A., & Zin, M. (2006). *Process Design In Degumming And Bleaching of Palm Oil*.

Mancini, A., Imperlini, E., Nigro, E., Montagnese, C., Daniele, A., Orrù, S., & Buono, P. (2015). Biological and nutritional properties of palm oil and palmitic acid: Effects on health. In *Molecules* (Vol. 20, Issue 9, pp. 17339–17361). MDPI AG. https://doi.org/10.3390/molecules200917339

Mangoensoekarjo, S., & Semangun, H. (2008). *Manajemen agrobisnis kelapa sawit*. Gadjah Mada University Press.

McClements, D. J., Monahan, F. J., & Kinsella, J. E. (2004). Disulfide Bond Formation Affects Stability of Whey Protein Isolate Emulsions. *Journal of Food Science*, *58*(5).

Nagaveni, P., Mounika, G., Saravanakumar, K., Swetha, M., & Pranuth, A. (2025). A Detailed Review on Micro Emulsions. *Int. J. of Pharm. Sci*, *3*, 1272–1282. https://doi.org/10.5281/zenodo.14670480

Nasori, A. S., Wiguna, B., Mufti, A., Laksono, H., Budiyanto, B., Kusumasmarawati, A. D., Permana, A. W., & Untoro, M. (2023). Pemanfaatan palm fatty acid distillate sebagai sumber asam oleat: Diversifikasi produk samping minyak kelapa sawit sebagai produk antara untuk industri hilir. *Jurnal Teknologi Industri Pertanian*, *33*(2), 181–187.

Nour, A. H. (2018). Emulsion types, stability mechanisms and rheology: A review. *International Journal of Innovative Research and Scientific Studies (IJIRSS)*, *1*(1).

Nugraha, A. N., Mirnandaulia, M., Iftari, W. I., Fallah, M. F., Pardede, E., & Rachmiadji, I. (2023). Perhitungan Komposisi Air, Lumpur & Minyak Kelapa Sawit Pada Heavy Phase Di Unit Tricanter Pmks Pt. Herfinta Farm & Plantation, Labuhan Batu Selatan, Sumatera Utara. *Jurnal Agroindustri, Agribisnis, Dan Agroteknologi*, *2*(1), 19–25.

Raúl, J., Villamarín, M., Panamericana, A., & Honduras, Z. (2019). *Freeze-thaw stability of oil-in-water emulsions stabilized by nanocelluloses.*

Saryanti, D., Setiawan, I., Safitri, R. A., Farmasi, D. T., D3, P., Sekolah, F., Ilmu, T., Nasional, K., & Tradisional, D. O. (2019). Optimasi Formula Sediaan Krim M/A Dari Ekstrak Kulit Pisang Kepok (Musa acuminata L.). *Jurnal Riset Kefarmasian Indonesia*, *1*(3).

Sujadi, Abdi Hasibuan, H., Yuli Rahmadi, H., & Abdul Razak Purba, dan. (2016). Komposisi Asam Lemak Dan Bilangan Iod Minyak Dari Sembilan Varietas Kelapa Sawit Dxp Komersial Di Ppks. *Jurnal Penelitian Kelapa Sawit*, *24*.

Syukri, M., & Masyithah, Z. (2018). Sintesis Stearamida Dari Asam Stearat Dan Urea Menggunakan Pelarut Campuran : Pengaruh Temperatur Dan Waktu Reaksi Synthesis Of Stearamide From Stearic Acid And Urea Using Mixed Solvent: The Effect Of Temperature And Reaction Time. In *Jurnal Teknik Kimia USU* (Vol. 7, Issue 1).

Tadros, T. F. (2013). Emulsion formation, stability, and rheology. *Emulsion Formation and Stability*, 1–75.

Tcholakova, S., Denkov, N. D., & Lips, A. (2008). Comparison of solid particles, globular proteins and surfactants as emulsifiers. *Physical Chemistry Chemical Physics*, *10*(12), 1608–1627.

Tungadi, R., Thomas, N. A., & Gobel, W. G. Van. (2021). Formulasi, Karakterisasi, Dan Evaluasi Drops Liquid Self Nano-Emulsifying Drug Delivery System (SNEDDS) Astaxanthin. *Indonesian Journal of Pharmaceutical Education*, *1*(3), 168–178. https://doi.org/10.37311/ijpe.v1i3.11400

Ulfah, M., Ruswanto, A., Teknologi, J., & Pertanian, H. (2016). Characteristics of Oil Blends from Red Palm Oil and Palm Kernel Olein. In *AGRITECH* (Vol. 36, Issue 2).

Wang, Y., Lin, R., Song, Z., Zhang, S., Zhao, X., Jiang, J., & Liu, Y. (2022). Freeze-Thaw Stability and Oil Crystallization Behavior of Phospholipids/Whey Protein-Costabilized Acidic Emulsions with Four Oil Types. *Food Hydrocolloids*, *125*(1).

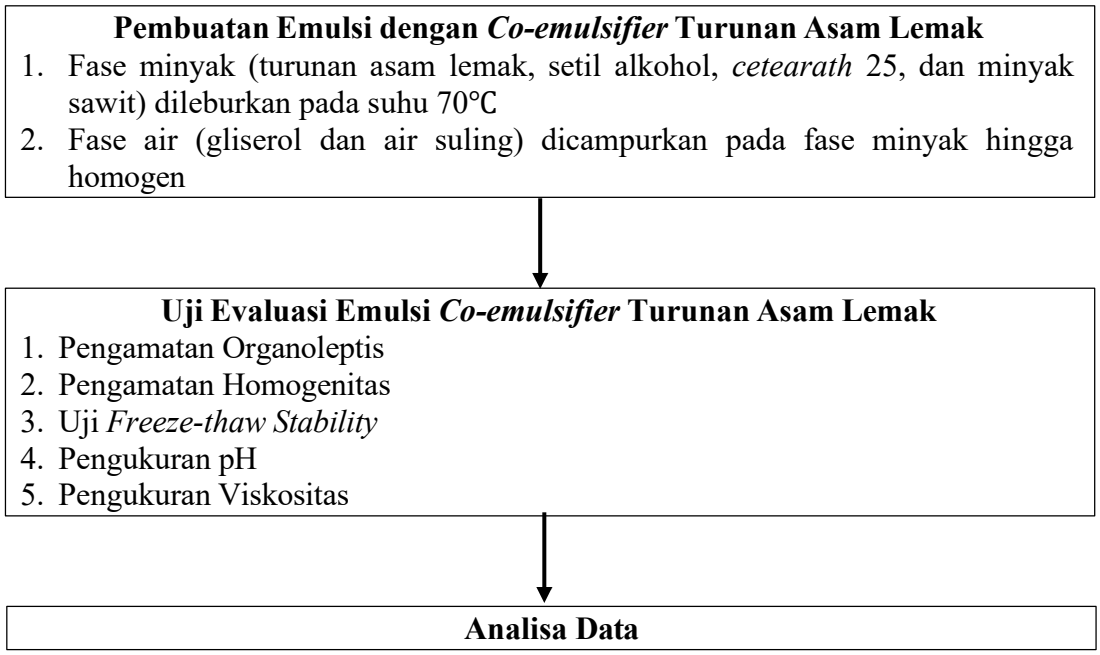
Wicita, P. S., Pomalingo, D. R., Nurmalasari, W., Rahmasari, V., Michellee, R., Rachmawati, A. D., Irinda, B. P., Zafiral, R. M., Nurafifah, A., Butolo, A. S., & Polihito, A. (2021). Studi Preformulasi Sediaan Farmasi Dengan Software Exc-Sol. *Journal of Experimental and Clinical Pharmacy (JECP)*, *1*(1). https://doi.org/10.52365/jecp.v1i1.201

Zhao, T. (2015). *Self-Nanoemulsifying Drug Delivery Systems (SNEDDS) for The Oral Delivery of Lipophilic Drugs*. University of Trento.

Zulkarnain, A. K., Zulkarnain, A. K., Syach, M. F., & Ritmaleni, R. (2024). Formulasi dan Uji Stabilitas Fisik Sediaan Krim Tabir Surya Pentagamavunon-5 Serta Uji Aktivitasnya Secara In Vitro. *Majalah Farmaseutik*, *20*(2), 145. https://doi.org/10.22146/farmaseutik.v20i2.95459

LAMPIRAN

Lampiran 1. Skema Penelitian



Lampiran 2. Perhitungan Formulasi Emulsi

1. Formulasi 2,5% Asam Laurat

   - Minyak kelapa sawit = $(\frac{10}{100} \times 100) + 10\% = 11\ ml$
   - Asam Laurat = $(\frac{2,5}{100} \times 100) + 10\% = 2,5\ g$
   - *Cetearath* 25 = $(\frac{1}{100} \times 100) + 10\% = 0,1\ g$
   - Setil Alkohol = $(\frac{2}{100} \times 100) + 10\% = 0,2\ g$
   - Gliserol = $(\frac{5}{100} \times 100) + 10\% = 5,5\ ml$
   - Air Suling = $100\ ml - (11 + 2,5 + 0,1 + 0,2 + 5,5)$
   - Air Suling (Perlu) = 79 ml

2. Formulasi 5% Asam Laurat

   - Minyak kelapa sawit = $(\frac{10}{100} \times 100) + 10\% = 11\ ml$
   - Asam Laurat = $(\frac{5}{100} \times 100) + 10\% = 5,5\ g$
   - *Cetearath* 25 = $(\frac{1}{100} \times 100) + 10\% = 0,1\ g$
   - Setil Alkohol = $(\frac{2}{100} \times 100) + 10\% = 0,2\ g$
   - Gliserol = $(\frac{5}{100} \times 100) + 10\% = 5,5\ ml$
   - Air Suling = $100\ ml - (11 + 5,5 + 0,1 + 0,2 + 5,5)$
   - Air Suling (Perlu) = 77 ml

3. Formulasi 10% Asam Laurat

   - Minyak kelapa sawit = $(\frac{10}{100} \times 100) + 10\% = 11\ ml$

- Asam Laurat $= (\frac{10}{100} \times 100) + 10\% = 11\ g$
- *Cetearath* 25 $= (\frac{1}{100} \times 100) + 10\% = 0{,}1\ g$
- Setil Alkohol $= (\frac{2}{100} \times 100) + 10\% = 0{,}2\ g$
- Gliserol $= (\frac{5}{100} \times 100) + 10\% = 5{,}5\ ml$
- Air Suling $= 100\ ml - (11 + 11 + 0{,}1 + 0{,}2 + 5{,}5)$
- Air Suling (Perlu) = 72 ml

4. Formulasi 2,5% Asam Miristat

- Minyak kelapa sawit $= (\frac{10}{100} \times 100) + 10\% = 11\ ml$
- Asam Miristat $= (\frac{2{,}5}{100} \times 100) + 10\% = 2{,}5\ g$
- *Cetearath* 25 $= (\frac{1}{100} \times 100) + 10\% = 0{,}1\ g$
- Setil Alkohol $= (\frac{2}{100} \times 100) + 10\% = 0{,}2\ g$
- Gliserol $= (\frac{5}{100} \times 100) + 10\% = 5{,}5\ ml$
- Air Suling $= 100\ ml - (11 + 2{,}5 + 0{,}1 + 0{,}2 + 5{,}5)$
- Air Suling (Perlu) = 79 ml

5. Formulasi 5% Asam Miristat

- Minyak kelapa sawit $= (\frac{10}{100} \times 100) + 10\% = 11\ ml$
- Asam Miristat $= (\frac{5}{100} \times 100) + 10\% = 5{,}5\ g$
- *Cetearath* 25 $= (\frac{1}{100} \times 100) + 10\% = 0{,}1\ g$
- Setil Alkohol $= (\frac{2}{100} \times 100) + 10\% = 0{,}2\ g$

- Gliserol $= (\frac{5}{100} \times 100) + 10\% = 5{,}5\ ml$
- Air Suling $= 100\ ml - (11 + 5{,}5 + 0{,}1 + 0{,}2 + 5{,}5)$
- Air Suling (Perlu) = 77 ml

6. Formulasi 10% Asam Miristat

- Minyak kelapa sawit $= (\frac{10}{100} \times 100) + 10\% = 11\ ml$
- Asam Miristat $= (\frac{10}{100} \times 100) + 10\% = 11\ g$
- *Cetearath* 25 $= (\frac{1}{100} \times 100) + 10\% = 0{,}1\ g$
- Setil Alkohol $= (\frac{2}{100} \times 100) + 10\% = 0{,}2\ g$
- Gliserol $= (\frac{5}{100} \times 100) + 10\% = 5{,}5\ ml$
- Air Suling $= 100\ ml - (11 + 11 + 0{,}1 + 0{,}2 + 5{,}5)$
- Air Suling (Perlu) = 72 ml

7. Formulasi 2,5% Asam Oleat

- Minyak kelapa sawit $= (\frac{10}{100} \times 100) + 10\% = 11\ ml$
- Asam Oleat $= (\frac{2{,}5}{100} \times 100) + 10\% = 2{,}5\ g$
- *Cetearath* 25 $= (\frac{1}{100} \times 100) + 10\% = 0{,}1\ g$
- Setil Alkohol $= (\frac{2}{100} \times 100) + 10\% = 0{,}2\ g$
- Gliserol $= (\frac{5}{100} \times 100) + 10\% = 5{,}5\ ml$
- Air Suling $= 100\ ml - (11 + 2{,}5 + 0{,}1 + 0{,}2 + 5{,}5)$
- Air Suling (Perlu) = 79 ml

8. Formulasi 5% Asam Oleat

- Minyak kelapa sawit = $(\frac{10}{100} \times 100) + 10\% = 11\ ml$
- Asam Oleat = $(\frac{5}{100} \times 100) + 10\% = 5{,}5\ g$
- *Cetearath* 25 = $(\frac{1}{100} \times 100) + 10\% = 0{,}1\ g$
- Setil Alkohol = $(\frac{2}{100} \times 100) + 10\% = 0{,}2\ g$
- Gliserol = $(\frac{5}{100} \times 100) + 10\% = 5{,}5\ ml$
- Air Suling = $100\ ml - (11 + 5{,}5 + 0{,}1 + 0{,}2 + 5{,}5)$
- Air Suling (Perlu) = 77 ml

9. Formulasi 10% Asam Oleat

- Minyak kelapa sawit = $(\frac{10}{100} \times 100) + 10\% = 11\ ml$
- Asam Oleat = $(\frac{10}{100} \times 100) + 10\% = 11\ g$
- *Cetearath* 25 = $(\frac{1}{100} \times 100) + 10\% = 0{,}1\ g$
- Setil Alkohol = $(\frac{2}{100} \times 100) + 10\% = 0{,}2\ g$
- Gliserol = $(\frac{5}{100} \times 100) + 10\% = 5{,}5\ ml$
- Air Suling = $100\ ml - (11 + 11 + 0{,}1 + 0{,}2 + 5{,}5)$
- Air Suling (Perlu) = 72 ml

10. Formulasi 2,5% Asam Palmitat

- Minyak kelapa sawit = $(\frac{10}{100} \times 100) + 10\% = 11\ ml$
- Asam Palmitat = $(\frac{2{,}5}{100} \times 100) + 10\% = 2{,}5\ g$

- *Cetearath* 25 $= (\frac{1}{100} \times 100) + 10\% = 0{,}1\ g$
- Setil Alkohol $= (\frac{2}{100} \times 100) + 10\% = 0{,}2\ g$
- Gliserol $= (\frac{5}{100} \times 100) + 10\% = 5{,}5\ ml$
- Air Suling $= 100\ ml - (11 + 2{,}5 + 0{,}1 + 0{,}2 + 5{,}5)$
- Air Suling (Perlu) = 79 ml

11. Formulasi 5% Asam Palmitat

- Minyak kelapa sawit $= (\frac{10}{100} \times 100) + 10\% = 11\ ml$
- Asam Palmitat $= (\frac{5}{100} \times 100) + 10\% = 5{,}5\ g$
- *Cetearath* 25 $= (\frac{1}{100} \times 100) + 10\% = 0{,}1\ g$
- Setil Alkohol $= (\frac{2}{100} \times 100) + 10\% = 0{,}2\ g$
- Gliserol $= (\frac{5}{100} \times 100) + 10\% = 5{,}5\ ml$
- Air Suling $= 100\ ml - (11 + 5{,}5 + 0{,}1 + 0{,}2 + 5{,}5)$
- Air Suling (Perlu) = 77 ml

12. Formulasi 10% Asam Palmitat

- Minyak kelapa sawit $= (\frac{10}{100} \times 100) + 10\% = 11\ ml$
- Asam Palmitat $= (\frac{10}{100} \times 100) + 10\% = 11\ g$
- *Cetearath* 25 $= (\frac{1}{100} \times 100) + 10\% = 0{,}1\ g$
- Setil Alkohol $= (\frac{2}{100} \times 100) + 10\% = 0{,}2\ g$
- Gliserol $= (\frac{5}{100} \times 100) + 10\% = 5{,}5\ ml$

- Air Suling = $100\ ml - (11 + 11 + 0{,}1 + 0{,}2 + 5{,}5)$
- Air Suling (Perlu) = 72 ml

13. Formulasi 2,5% Asam Stearat

- Minyak kelapa sawit = $(\frac{10}{100} \times 100) + 10\% = 11\ ml$
- Asam Stearat = $(\frac{2{,}5}{100} \times 100) + 10\% = 2{,}5\ g$
- *Cetearath* 25 = $(\frac{1}{100} \times 100) + 10\% = 0{,}1\ g$
- Setil Alkohol = $(\frac{2}{100} \times 100) + 10\% = 0{,}2\ g$
- Gliserol = $(\frac{5}{100} \times 100) + 10\% = 5{,}5\ ml$
- Air Suling = $100\ ml - (11 + 2{,}5 + 0{,}1 + 0{,}2 + 5{,}5)$
- Air Suling (Perlu) = 79 ml

14. Formulasi 5% Asam Stearat

- Minyak kelapa sawit = $(\frac{10}{100} \times 100) + 10\% = 11\ ml$
- Asam Stearat = $(\frac{5}{100} \times 100) + 10\% = 5{,}5\ g$
- *Cetearath* 25 = $(\frac{1}{100} \times 100) + 10\% = 0{,}1\ g$
- Setil Alkohol = $(\frac{2}{100} \times 100) + 10\% = 0{,}2\ g$
- Gliserol = $(\frac{5}{100} \times 100) + 10\% = 5{,}5\ ml$
- Air Suling = $100\ ml - (11 + 5{,}5 + 0{,}1 + 0{,}2 + 5{,}5)$
- Air Suling (Perlu) = 77 ml

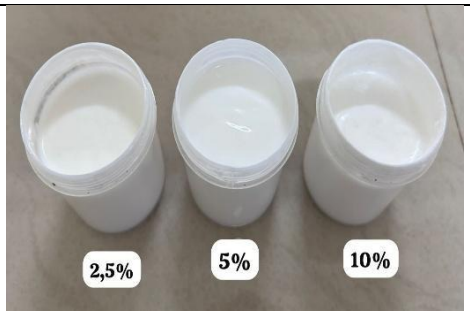
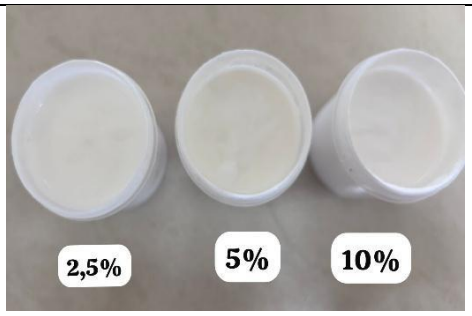
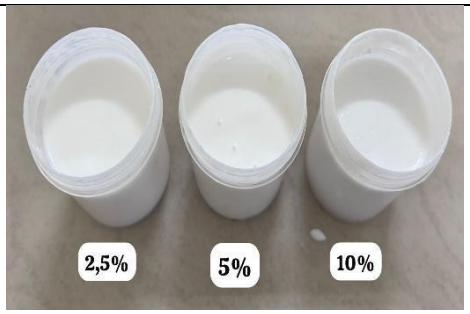
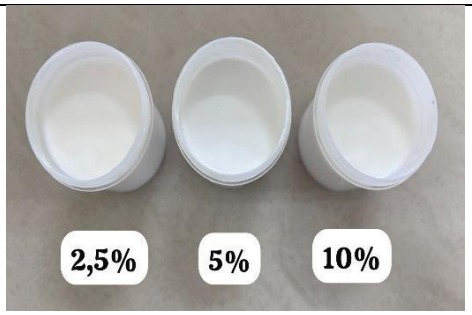
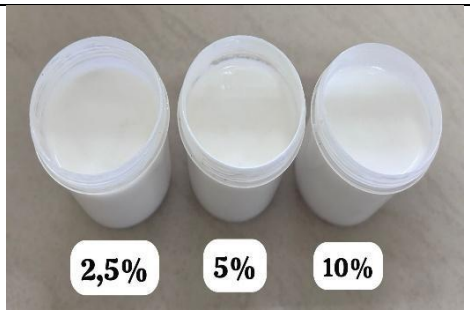
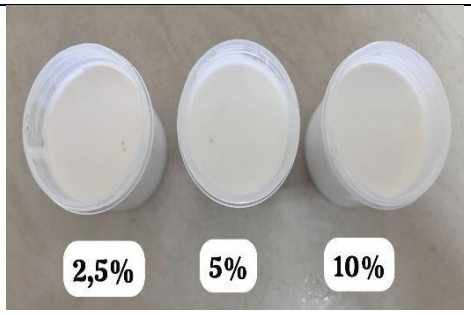
15. Formulasi 10% Asam Stearat

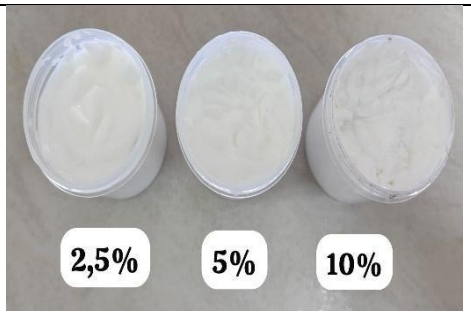
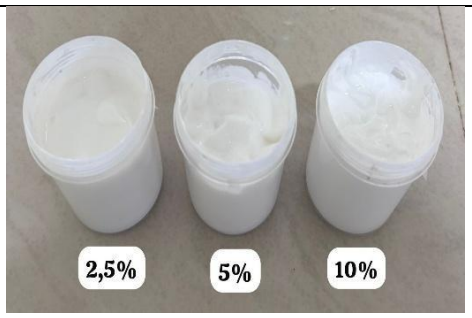
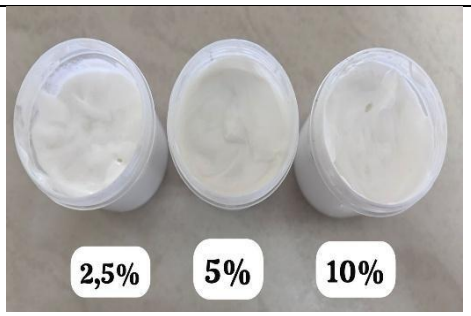
- Minyak kelapa sawit = $(\frac{10}{100} \times 100) + 10\% = 11\ ml$

- Asam Stearat $= \left(\frac{10}{100} \times 100\right) + 10\% = 11\ g$
- *Cetearath* 25 $= \left(\frac{1}{100} \times 100\right) + 10\% = 0{,}1\ g$
- Setil Alkohol $= \left(\frac{2}{100} \times 100\right) + 10\% = 0{,}2\ g$
- Gliserol $= \left(\frac{5}{100} \times 100\right) + 10\% = 5{,}5\ ml$
- Air Suling $= 100\ ml - (11 + 11 + 0{,}1 + 0{,}2 + 5{,}5)$
- Air Suling (Perlu) = 72 ml

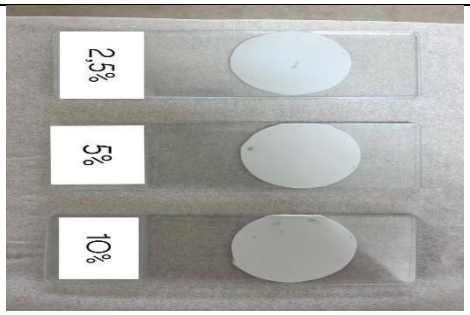
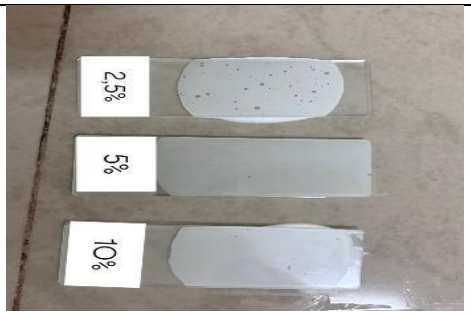
Lampiran 3. Hasil Uji Evaluasi

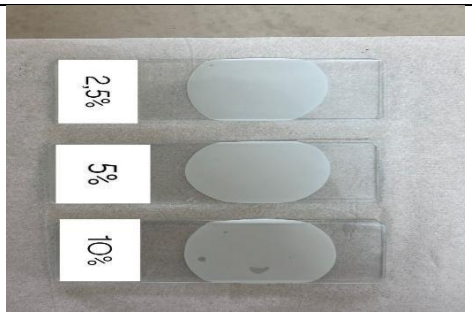
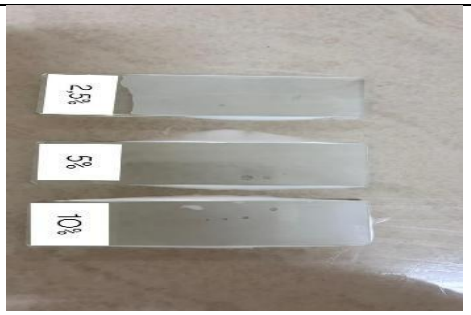
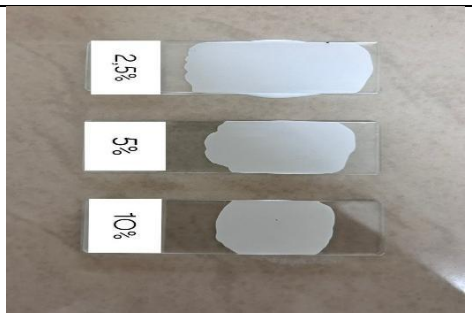
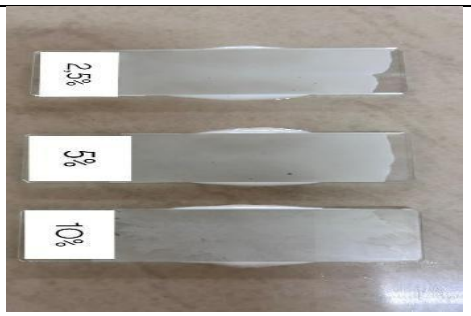
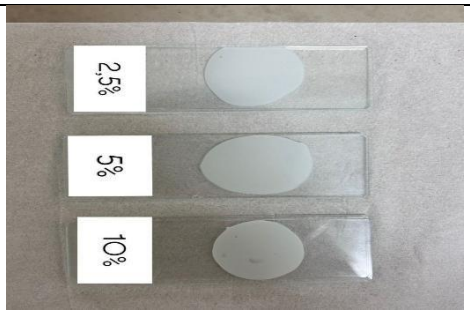
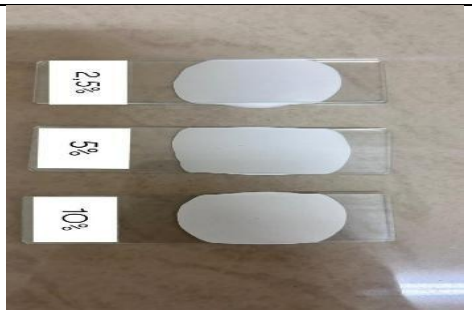
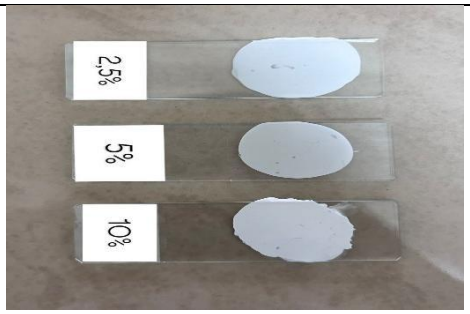
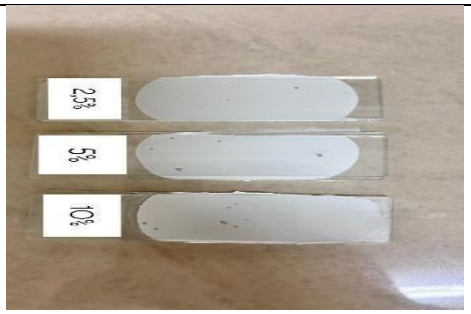
1. Uji Organoleptik

Sebelum	**Sesudah**
	
Asam Stearat	Asam Stearat
	
Asam Laurat	Asam Laurat
	
Asam Oleat	Asam Oleat

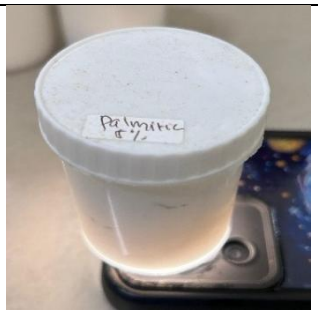
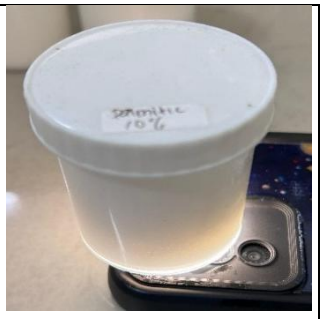
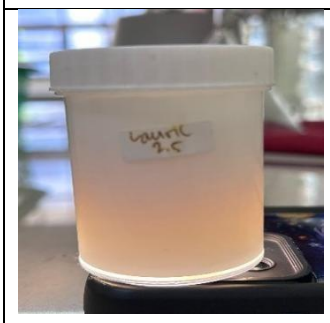
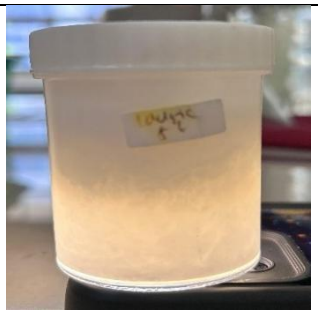
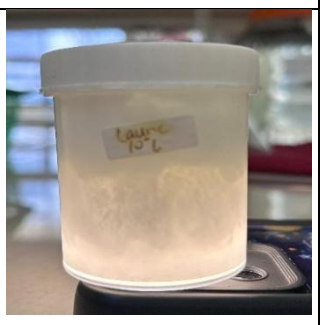
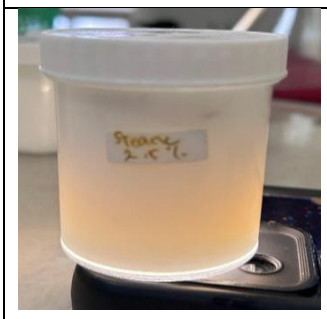
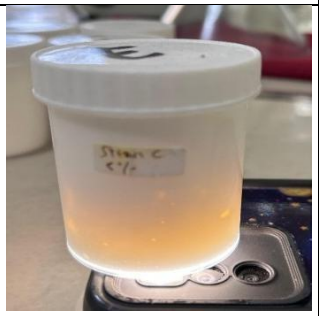
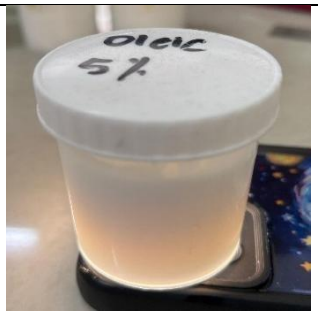
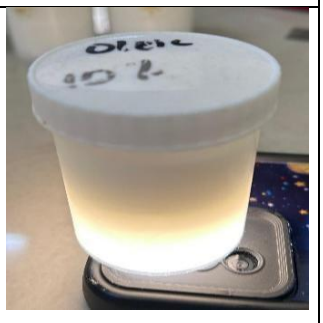
	
Asam Miristat	Asam Miristat
	
Asam Palmitat	Asam Palmitat

2. Uji Homogenitas

Sebelum	**Sesudah**
	
Asam Stearat	Asam Stearat

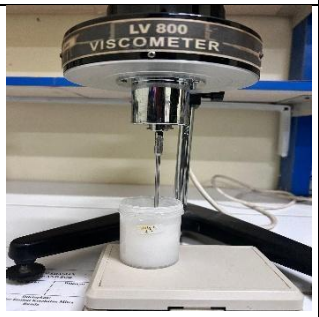
 Asam Laurat	 Asam Laurat
 Asam Oleat	 Asam Oleat
 Asam Miristat	 Asam Miristat
 Asam Palmitat	 Asam Palmitat

3. *Freeze-thaw Stability*

		
2,5% Asam Palmitat	5% Asam Palmitat	10% Asam Palmitat
		
2,5% Asam Laurat	5% Asam Laurat 5%	10% Asam Laurat
		
2,5% Asam Stearat	5% Asam Stearat	10% Asam Stearat
		

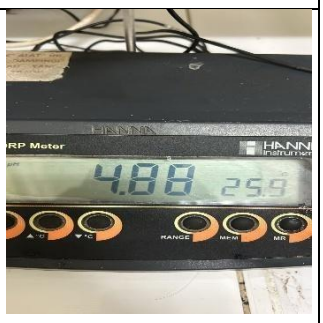
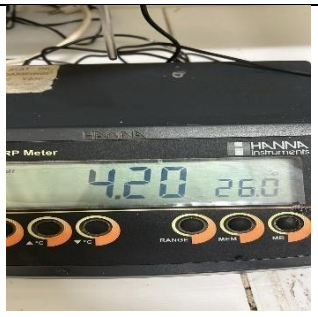
2,5% Asam Oleat	5% Asam Oleat	10% Asam Oleat
		
2,5% Asam Miristat	5% Asam Miristat	10% Asam Miristat

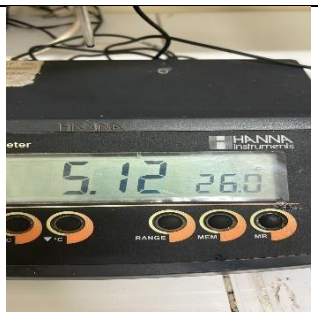
4. Pengukuran Viskositas

		
2,5% Asam Miristat	5% Asam Miristat	10% Asam Miristat
		
2,5% Asam Laurat	5% Asam Laurat	10% Asam Laurat

		
2,5% Asam Palmitat	5% Asam Palmitat	10% Asam Palmitat
		
2,5% Asam Stearat	5% Asam Stearat	10% Asam Stearat
		
2,5% Asam Oleat	5% Asam Oleat	10% Asam Oleat

5. Pengukuran pH

		
2,5% Asam Oleat	5% Asam Oleat	10% Asam Oleat
		
2,5% Asam Miristat	5% Asam Miristat	10% Asam Miristat
		
2,5% Asam Laurat	5% Asam Laurat	10% Asam Laurat
		

2,5% Asam Palmitat	5% Asam Palmitat	10% Asam Palmitat
		
2,5% Asam Stearat	5% Asam Stearat	10% Asam Stearat