

TABLE OF CONTENTS

VALIDITY SHEET	ii
AUTHENTICITY STATEMENT	iii
ACKNOWLEDGE.....	iv
ABSTRACT	v
TABLE OF CONTENTS.....	vii
LIST OF TABLES	ix
LIST OF FIGURES	x
CHAPTER I INTRODUCTION.....	1
1.1 Background.....	1
1.2 Problem Formulation.....	3
1.3 Research Objectives	4
1.4 Research Benefits	4
1. Theoretical Benefits	4
2. Practical Benefits	4
1.5 Originality of Research.....	4
CHAPTER II LITERATURE REVIEW	7
2.1 Theoretical Foundations	7
1. Olive Oil	7
2. Dates	11
3. Emulsion	15
4. Material Monograph	17
2.2 Analysis of Halal Product.....	23
2.3 Theoretical Framework	24
2.4 Conceptual Framework	25
2.5 Hypothesis.....	26
CHAPTER III RESEARCH METHODOLOGY	27
3.1 Type and Research Design.....	27
3.2 Research Duration and Location	28
3.3 Research Variables.....	28
3.4 Operational Definition of Variables.....	28
3.5 Research Tools and Materials	30
3.6 Research Procedure	30

1. Plant Determination	30
2. Date Extraction	30
3. Phytochemical Screening.....	31
4. Formulation.....	31
5. Physical Evaluation of the Formulation.....	32
3.7 Analysis of Halal Product	33
3.8 Data Analysis	34
3.9 Research Flowchart.....	35
3.10 Research Schedule.....	36
CHAPTER IV RESULTS AND DISCUSSION.....	37
4.1 Determination of Plant.....	37
4.2 Extraction of Ajwa Dates.....	37
4.3 Phytochemical Screening	38
4.4 Formulation of Emulsion Contain by Date Extract and Olive Oil	41
4.5 Results of Physical Characteristics Tests.....	42
4.6 Analysis of Halal Product	55
CHAPTER V CONCLUSIONS AND RECOMMENDATIONS.....	58
5.1 Conclusions	58
5.2 Recommendations	58
BIBLIOGRAPHY	63
APPENDIX	73

LIST OF TABLES

Table 1. Originality of Research	5
Table 2. Formulation of the preparation	27
Table 3. Operational Definition of Variables.....	28
Table 4. Research Schedule	36
Table 5. Extraction Results of Ajwa Dates	37
Table 6. Phytochemical Screening Results	39
Table 7. Organoleptic Test Results Before Stability Testing.....	43
Table 8. Organoleptic Test Results After Stability Testing	43
Table 9. pH Test Results Before Stability Testing.....	46
Table 10. pH Test Results After Stability Testing	46
Table 11. Viscosity Test Results Before Stability Testing	48
Table 12. Viscosity Test Results After Stability Testing.....	48
Table 13. Emulsion Type Test Results Before and After Stability Testing.....	51
Table 14. Homogeneity Test Results Before and After Stability Testing	53
Table 15. Phase Separation Test Results.....	54
Table 16. Halal Analysis	56



LIST OF FIGURES

Figure 1. Olives.....	7
Figure 2. The pharmacological activity of olive oil.....	9
Figure 3. Ajwa Dates.....	11
Figure 4. Nutritional content in Dates/100gram	13
Figure 5. Chemical structure of lecithin.....	17
Figure 6. Chemical structure of pectin	19
Figure 7. Structure of ascorbic acid	21
Figure 8. Sorbic acid structure	21
Figure 9. Chemical structure of aquadest.....	22
Figure 10. Chemical structure of sucrose.....	23
Figure 11. Theoretical framework.....	24
Figure 12. Conceptual framework.....	25
Figure 13. Research flowchart	35
Figure 14. Reaction of Flavonoid Screening.....	40
Figure 15. Reaction of Phenolic Screening.....	41
Figure 16. Chemical Structural Changes Due to Oxidation.....	45
Figure 17. Graph of pH Test Results	48
Figure 18. Graph of Viscosity Test Results	50
Figure 19. Illustration of the HLB scale.....	52