

QUALITY CONTROL OF HARUAN CAPSULES

Shafeena A. Anwar, Saringat Bai@Baie and Nornisah Mohamed

School of Pharmaceutical Sciences, Universiti Sains Malaysia, 11800 Pulau Pinang,
Malaysia

E-mail: shafeenanwar@yahoo.com

ABSTRACT

Haruan or *Channa striatus* is a fresh water fish known to promote wound healing properties. Haruan has been used as valuable source of biochemical compounds for this purpose¹ thus, making it a mainstay for many extensive studies on wound closure systems² and anti-nociceptive properties³. In determining the stability of a product quality control is essential to provide reliable stability data. Haruan capsules are prepared from the powdered wild fish. All capsules are prepared aseptically, packed in sterile plastic containers and kept in desiccators with controlled humidity. Samples are Gamma sterilized with Cobalt-60 at 3.2 kyG for 3 hours 30 minutes. The preservatives used are a combination of methyl paraben 0.1% and propyl paraben 0.02%. The anti-oxidant used is sodium metabisulfite 0.125%. Four types of quality control test were carried out. These are weight variation test, disintegration test, test of dosage uniformity and microbiological growth test. Non-gamma radiated samples and added antioxidant samples failed the microbiological test. All samples passed the remaining three quality control tests. Weight variation test shows a standard deviation of 0.3788 with 100.2% difference in weight. The disintegration time for haruan capsules are 3.34 minutes in average. Five types of test were conducted for dosage uniformity test, these are fat content (Soxhlet), protein content (Kjedahl), Carbohydrate content (calculation), Ash (Furnance) and moisture content (Oven method). Samples with a combination of preservatives and anti-oxidant showed acceptable minimal range of growth in comparison with non treated samples making it the most compatible preservation method.

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