# Study 3.17.

Solute Resorcini-Acidi Salicylici

Salicylic acid	3 g
Resorcin	3 g
Alcohol	150 g
Rose water	150 g

# Preparation:

Dissolve salicylic acid and resorcinol in alcohol. Add rose water. Filter through the filter paper and place in the appropriate bottle.

## Questions:

- 1. What purposes is this formulation used for?
- 2. What are the tasks of the substances in the formulation?
- 3. Write your thoughts about the stability, storage conditions, shelf life and packaging of this formulation?

#### 3.1. Aromatic Waters

Aromatic waters; is a saturated, clear and aqueous solution of volatile oils or other aromatic or volatile substances. Particularly they are used for fixing the smell and taste of oral solutions, as carriers for water-soluble, unpleasant taste substances. And rarely used as active ingredients. They can be prepared from drugs and synthetic essences.

## Study 3.25.

Peppermint Water *Aqua Menthae Piperitae* 

Mint essence	l g
Talc10	) g
Purified water $(40 \sim C)$ 999	<b>9</b> 9

# Preparation:

Crush mint essence with talc thoroughly. Add purified water which is boiled and cooled to 40 °C. Shake for an hour with 5 minute intervals. Then left it for 1 hour, and filter through wet filter paper in a bottle.

#### Questions:

- 1. How is the stability of aromatic waters?
- 2. Write the reason for not participating the talc in the calculation while preparing formulation,

# **3.2. Syrups**

Syrups are concentrated solutions of sugars in water or other water-containing liquids. In general, syrups which don't contain active substance but contain flavour substances, are called aromatic syrups. They are used as carriers to improve smell and taste. For example, cherry syrup, cacao syrup, orange syrup.

Syrups containing a therapeutically active substance are called active syrups. For example; Codeine phosphate syrup, silkworm syrup, ephedrine hydrochloride syrup, paracetamol syrup, karbetapentan citrate syrup.

# **General preparation methods:**

Syrups that do not have a special preparation method in their monograph are prepared by dissolving the sugar in water, then boiling and cooling it and completing the required volume or weight. If the active substance is degraded from the heat, it is mixed at room temperature with syrup. For example; codeine syrup, citric acid syrup.

# **Study 3.27.**

### Preparation:

Add sugar in water and heat it and dissolve sugar. And complete with boiling water to the desired volume If necessary add one or more preservatives.

## **Ouestions:**

- 1. What percentage of sugar do you have in syrup that you prepared as w / w and w / v?
- 2. Calculate the density and its specific weight of the syrup.
- 3. Take 10 g of the syrup and put it in a clean bottle, add 5 mL purified water (boiled and cooled), shake well. Calculate the percentage of sugar as w / w and write on the label.
- 4. Take another 10 g of syrup to another bottle, add 15 ml purified water (boiled and cooled), and shake well. Calculate the percentage of as w/w and write on the label.
- 5. Take another 10 g of syrup to another bottle and label. Remove the bottles with their mouths closed. Check your bottles every week for four weeks and report the results of the observations. If there is disruption at the end of the fourth week, evaluate the reasons weekly.
- 6. Why is the color became darker when simple syrup is boiled?
- 7. What is the effect of the sugar content of stability of syrups?
- 8. Tell the name and amount of preservatives should be put in syrups? Give three example.