ABSTRAKSI

fruit of Melon represent fruit owning tekstur have water, but until this its sat it still limited that is only enjoyed directly, and not yet realized that fruit of melon also can be made to become a product of olahan fruit that is in the form of jam. Jam represent one of wet semi food product, in general in making of jam often arise the problem of that is jam too watery or too hard. To prevent in order not to happened mentioned hence in making of jam require to be enhanced supporter materials for example in the form of pectin and cittrate, because giving of the materials will form sturdy gel, which in its giving have to be paid attention.

This research aim to to know influence of addition of cittrate concentration and pectin to quality of fruit jam of melon and to know at addition of concentration how much pectin and cittrate give best influence to quality of fruit jam of melon

Population in this research is fruit of melon, while for sampel in this research is counted 4050 fruit gram of melon taken by simple sampling ramdom. Attempt device in this research is to use complete random device which compiled factorially where there is 2 treatment factor that is factor of I (Addition of Concentration Cittrate 0,2 %, 0,5%, 0,7 %) and factor of II (Addition of Concentration Pectin 0,5%, 0,75%, 1%) and 3 restating. While for analysis to use anava 2 factor and continued test of Duncan'S of manner sidik indicate that Fhitung > Ftabel 5% meaning that pectin and cittrate have an effect on to quality of fruit jam of melon.

Result as a whole best treatment at treatment of A2P3 (Addition of cittrate concentration 0,5% and Addition of pectin concentration 1%) yielding jam product having best quality evaluated from standard quality of jam have vitamin rate of C 2,482%, sugar rate reduce 64,368%, rate irrigate 32,112%, organoleptik feel 3,3, aroma 3,5, colour 3,4 and tekstur 3,3 with the meaning taken a fancy to by panelist.