Keywords: GULA SIWALAN, KADAR AIR, KADAR VITAMIN C

Star fruit is one of holticulture commodity with non-climate characteristic, so that if it was taken before it was riped, it would be wasted since the star fruit could not be shutted. That’s why it is produced as star fruit jam. Jam is one of half-wet food product. In making jam, there needs a sweet-maker to be added which is sugar. In this research, sugar used was ‘siwalan’ sugar, where it came from ‘siwalan’ tree. There is sucrose inside it, so that it could be used as sweet-maker substance. Beside its attracting colour, it also gave a nice aroma. Jam-making with ‘siwalan’ sugar aimed to give information to the society that beside ordinary sugar, ‘siwalan’ sugar also could be used. In making star fruit jam and ‘siwalan’ sugar, there also additional substance like pectine which functioned to make gel and natrium benzoat as preservative substance, in accordance with the fast-contaminated star fruit. This research aimed to find out the influence of sugar concentrate to the water rate, glucose rate, vitamin C rate and the preference of star fruit jam and also to find out the additional sugar concentrate to produce good quality jam. This research was true experimental and used complete random design with 6 treatment and 5 repeat. The population was red-bangkok star fruit and the samples were 650 gram with simple random sampling. The independent variable was ‘siwalan’ sugar concentrate. They were 20%,30%,40%,50%,60% and control, while the dependent variable were the length of maturity, temperature (1030C-1050+C), length of heating and the additional natrium benzoat. Data analysis used normality test, homogenity test, one factor anava, similar subject anava and Duncan’s test.

The research showed that Fcount < Ftable 1% means that ‘siwalan’ sugar didn’t have direct influence to the water, sugar rate, vitamin C, and preferences. In ‘siwalan’ sugar addition, there found lowest water rate 30.52% (G3) and the highest glucose rate 60.88% (G5), the highest vitamin C rate 0.7 (G3), for the preferences was 3.14 (G4), highest aroma score 3.34 (G0) and the highest texture 3.20 (G3). But the research wasn’t fit with the SII consideration, especially to water rate, so that there needed further research to create better quality and also to see the persistence of the jam, so that there needed microbiological research.