Tomato is an agricultural product that highly contains vitamin C, vitamin A and antioxidant in it. A method to process tomato is by processing it into jelly drink. Jelly drink is a jelly product which has high viscosity level and is made from fruit juice, especially from fruit which contains acid and pectin. In the making process of tomato jelly drink, separating phase frequently occurs. It happens due to the sedimentation process of suspended solid in the tomato juice as the base ingredient of tomato jelly drink production. This research was aimed to identify the influence of carrageenan concentration and tomato juice volume towards tomato jelly drink quality.

This research compiled factorially which designed with Randomized Block Design with two factors. The first factor was carrageenan concentration (0%; 0.2%; 0.4%; 0.6%) and the second was tomato juice volume (50ml, 75 ml, 100ml). Research indicated that there some effects appear of the interaction between carrageenan concentration and tomato juice volume towards the content of total soluble solids, water, carotene, lycopene, viscosity and colour of tomato jelly drink. From the research it was found that the carrageenan concentration 0.4% and tomato juice volume 100ml was the best treatment that it produce tomato jelly drink with characteristics content of total soluble solids 10.3%, water 89.25%, vitamin C 26.38 mg/100ml, caroten 8.01 μg/g, lycopene 204.15 μg/g, pH 4.05, viscosity 65.64 cps, colour (L) 29, colour (a+) 3, colour (b+) 2.3, organoleptics hedonic scale of taste 4.13 (neutral), colour 5.13 (rather prefer), texture 4.26 (neutral), and flavour 4.31 (neutral).