EKSTRAKSI DAN UJI KUALITAS PIGMEN ANTOSIANIN PADA KULIT BUAH NAGA MERAH (Hylocereus costaricensis) (Kajian Masa Simpan Buah dan Penggunaan Jenis Pelarut)

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Buah naga or “Dragon fruit” is a comer fruit which is delighted by a lot of people because of special quality, benefit and high nutrient that is contained in this fruit. Generally at this time red dragon fruit is being sold and very popular. As a commercial fruit, the trader not always sell this fruit in fresh condition. If we look at the shape of this fruit, 30% is peel and it is predicted not being used well yet. The manufacture of dragon fruit peel as a natural dye is the one way of cesspool solving that not being used. Beside that its also can increase economic value of dragon fruit peel and fulfill the consumer’s need because in this day people choose a natural food and avoid a synthetic food. It is can be called as “back to nature” trend.

The purpose of this study is to identify the various anthocyanin pigment of dragon fruit peel. Its also to know the interaction of fruit store time effect on pigment quality of red dragon fruit peel. Beside that, it is also to know effectiveness of using various solvent in anthocyanin pigment extraction process on dragon fruit peel.

This study was held in Technology of Agriculture Product Laboratory in University of Muhammadiyah Malang on April - June, 2008. This study was done by using Randomized Complete Block Design (RCBD) which is arranged factorial, it was devided into two these are; the first factor is fruit stored time (fresh fruit, stored time 2, 4, and 8 days) and the second factor is various solvent (aquades, aquades which is consist of sitrat acid, and etanol 1N which consist of sitrat acid).

The result of this study showed that the real interaction between fruit stored time and various solvent on pH value, lightness level (L), redness (a+), yellowness (b+), the total of dissolved solid, pigment absorbance, anthocyanin content and anthocyanin rendemen of red dragon fruit peel. Red dragon fruit peel consist of pigment which has various sianidin 3-ramnosil glukosida 5-glukosida.

The better treatment of the result of this study showed by treatment combination S2P2 are 4 days fruit stored time with waterr solvent and sitrat acid with a value pH 1,91; lightness (L) 25,60; redness (a+) 6,91; yellowness (b+) 0,50; pigment absorbance 0,363; anthocyanin content 1,1 mg/100ml; the total of dissolved solid 66,52%; and rendemen 10,02%.