STUDI PENGGUNAAN STABILIZER DAN PIGMENANTOSIANIN BUNGA KANA MERAH SEBAGAI UPAYA PERBAIKAN KUALITAS JUSJAMBU BIJI (Psidium guajava Linn)

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ABSTRAKSI

This Research aim to know interaction among concentration of stabilizer pigment and of pigment antosianin red kana’s flower to quality of guava juice, to know influence of concentration of stabilizer to quality of guava juice and to know influence of addition antosianin red kana’s flower to quality of guava juice. This research executed by using RDG (random device group) was compiled factorially and repeated thrice, with two factor; first usage of stabilizer (S) with three level; S0: control, S1: Jelly 0,03% and S2: Na-Cmc 0,5%, second concentration of pigment antosianin red kana’s flower (P) with three level; P0: 0%, P1:1,5 and P2: 3%. Observation Parameter was done with physical Observation( viskositas, color analisis, total dissolve solid ), Chemical (vitamin of C, pH, discount sugar), organoleptik (vision, taste, Flavor).

Result of Research indicate that happened interaction among concentration of stabilizer pigment and of antosianin to sugar content reduce and guava juice viskositas. Treatment of concentration of stabilizer pigment and of antosianin have an effect on very real to sugar content reduce guava juice. While to guava juice viskositas have an effect on reality. Best treatment got combination treatment of Na-Cmc 0,5% and pigment concentration of antosianin 1,5%. Yielding guava juice with vitamin content of C 23,15 mg / 100gram, sugar reduce 38,99%, viskositas 38,41cps, pH 3,49; Total Dissolve solid 12,40 Brix, brightness (L) 39,77; squeezing (a+) 7,33; brass (b+) 1,40; vision with score 3,13 (rather interesting); feel 3,33 (rather like); and flavor 3,44 (rather like).