ABSTRACT

The making of new processing food by using karaginan, hoped that would be able to increase economic value, nutrient, and increasing the material taste. Popular Karaginan processing nowadays is Jelly Drink. Carrot is not popular vegetable for raw consumption, though it has many nutrition needed by our body. That’s why karaginan usage in making carrot jelly drink aimed to make carrot as popular nutrient drink in shape carrot jelly drink. This research aimed to find out the influence of karaginan concentrate to fiber, vitamin C and organoleptic, also to find out the best karaginan concentrate to become carrot jelly drink.

This research was using real experiment by Karaginan concentrate treatment. Research design used was Complete Random Design by one factor treatment, that is karaginan concentrate by concentrate 0%, 0.1%, 0.3%, 0.5%, 0.7%, and 0.9% by 4 repeats. Observation Parameter consisted of fiber rate, Vitamin C, and Organoleptic (color, texture, smell/aroma, taste).

From the research, could be found that karaginan concentrate has real influence to the fiber rate, Vitamin C, and organoleptic of carrot Jelly drink. Karaginan concentrate treatment 0.9% was the highest treatment according fiber rate (0.03575 g/ml) and the highest Vitamin C (0.935 mg/ml). The best treatment at texture value of jelly drink was karaginan concentrate treatment 0.3% (could be drank). The best treatment in aroma organoleptic was in D treatment (karaginan concentrate 0.5%) and the best treatment on color was karaginan treatment 0.5% and 0.7% with 3.075. Taste in karaginan treatment 0.5% was loved by consumer with value 2.825. Smell at concentrate karaginan treatment 0.5% with value 2.75 is the most favorable and the most favorable texture was 2.75.