

PENGARUH KOMBINASI ASAM SITRAT DAN PEKTIN TERHADAP KUALITAS SELAI LIDAH BUAYA (Aloe vera L.)

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ABSTRACT

Aloe (Aloe vera L.) representing crop having content of gizi needed by is body. In flesh of Aloe vera L. consist in all kinds of mineral, sour of amino, enzymes, vitamins, and also various vitamin of bioaktif worthwhile to health. Aloe vera L. do not simply to clean hair and fertilize hair, but also can be exploited as health refreshments.

One of the interval food materials alternative of Aloe vera L. which liked many is jam, representing wet semi food product have rate to irrigate about/around 15-40%, owning soft tekstur and plastis felt sweet rather sour and there is crispy sweet which is enough recognized and taken a fancy to by society.

One of the materials weared to make jam is inhibitory citrate acid of growth of microbe. While other materials which used to make jam is pectin. Usage of pectin at making of jam will influence rate irrigate and discount sugar rate Intention of this research is 1). To know influence of pectin and cittrate acid to quality of aloe jam (Aloe vera L.). 2). To know citrate acid combination and correct pectin to get aloe jam (Aloe vera L.) with quality of goodness.

Population in this research [is] the overall of flesh of Aloe vera L. Sampel in this research is Aloe vera L. counted 2700 gram to 9 treatment by 3 restating times;rill. Used Research type represent True Experiment by using Complete Random Device have Factorial Pattern to. Technique analyse data which is used in this research is test of normalitas, homogeneity test, test anova 2 test and direction of duncan's.

From result of research can be concluded by 1). Addition of pectin and cittrate influence durabelly, tekstur, discount sugar rate, colour organoleptik and of organoleptik aroma, but do not influence organoleptik feel and jam tekstur organoleptik of Aloe vera L. 2). Amount of optimum cittrate to get aloe jam (Aloe vera L.) with quality of goodness is 0,3% from materials weight, and optimum pectin amount to get aloe jam (Aloe vera L.) what with quality goodness is 0,75% from materials weight.

Of this research can be suggested by 1). Needing the existence of research of continuation to standard of is quality of jam of Aloe vera L. with durabel parameter seen from is microbiological of them. 2). Needing the existence of research continue about quality of jam of Aloe vera L. with pectin rate parameter and preservative rate.