

ABSTRAC

The purpose of the study is to determine the ratio of dodol and ice cream on the characteristics of dodol juice. Methods This study consisted of primary research is to determine the ratio of dodol and ice cream on the characteristics of dodol juice.

The design of the statistics used in the study is the 1x7 factorial experimental design with three replications in order to obtain 21 units of experiments conducted in a randomized block design (RAK), followed by Duncan test. Factor of primary research is a comparison dodol and ice cream sample code 1 (1: 8), code sample 2 (1: 9), the sample code 3 (1: 11), the sample code 4 (1: 14), the sample code 5 (1: 18), the sample code 6 (1: 26), code samples 7 (1: 44). Parameter observations conducted on the chemical analysis is test carbohydrate, protein test, test and test vitamin C. fat organoleptic analysis covering the color, taste and viscosity.

The results showed that based on chemical analysis, showed the highest carbohydrate content in the sample 5 (27.850), the highest content in the samples 7 (0.0059). The treatment is selected from the main study treatment with 5 sample code by comparison dodol and ice cream 1: 18. The results of the chemical analysis of the selected sample has a protein content of 0.0063% and the vitamin C content of 77,49mg / 100gram. Based on organoleptic test code A selected sample has a value of (4.543) (4.190) and (4.247) on the attributes of color, flavor, and viscosity.

