ABSTRACT

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CONCENTRATION EFFECT IN RATIO OF BITTER GOURD AND TOMATO AND SUGAR CONCENTRATION ON CHARACTERISTIC OF VEGETABLE BASED JELLY DRINK

(xv+118 pages: 8 tables; 23 figures; 27 appendixes)

Bitter gourd is one of common plant in Indonesia and a good source of vitamin A and C. On the other hand, it has a bitter taste that cannot be acceptable for several people. Tomato also one of common plant in Indonesia and have a good taste and also rich in vitamin A and C. Jelly drink is one of innovation in beverage industry. Vegetable jelly drink which combining bitter gourd and tomato might become a solution for increasing consumption of bitter gourd, so it become more acceptable. The effect of ratio of bitter gourd with and tomato concentration and sugar concentration was observed. Characteristic of vegetable jelly drink consist of viscosity, pH, total soluble solid, and texture also observed. Beside that, organoleptics is also used as one of parameter for evaluation. The data showed that ratio of bitter gourd and tomato concentration and sugar concentration did not significantly affect pH and texture. Total soluble solid was significantly affected by the sugar concentration only. Different with viscosity, it was affected significantly by that ratio of bitter gourd and tomato concentration and sugar concentration and also the interaction between that two factors. The best formulation based on overall acceptance is jelly drink with ratio bitter gourd and tomato concentration 30:70 with 20% sugar concentration. The best formulation of jelly drink contain 8,99 mg of vitamin C, 950,24 IU vitamin A, and 28,73% total sugar per serving size (100 gram).

Keywords: bitter gourd, tomato, vegetable jelly drink

References: 47 (1992-2011)