ABSTRACT

Yuliana (03420090100)

UTILIZATION OF SOLO PAPAYA (Carica papaya L.) IN THE MAKING OF CREAMY PUDDING MIX
(xiii + 55 pages : 5 Tables; 19 figures; 12 appendices)

Papaya burung (solo papaya) is one variety from Carica papaya L., which has not been popular to be utilized as human food commodity due to its low quality of taste and aroma compared to the common papaya semangka. Its abundance and short shelf life cause a need to optimize the utilization of this papaya variety. The making of creamy pudding mix utilized papaya burung in spray dried powder form. Three different amounts of papaya powder (10%, 20%, 30%) were added into creamy pudding ingredients mix and then analyzed for its pH, total soluble solid, color, and sensory evaluation (difference and hedonic test). The best creamy pudding mix formulation was determined by the result of hedonic test, with 10% addition amount as the most preferred creamy pudding mix treatment. The best creamy pudding mix formulation was analyzed for its proximate content, color, total plate count and coliform test. The creamy pudding mix with 10% papaya powder addition amount was used to determine the best refrigeration time (1 hour, 2 hours, 3 hours) with one control of 0 hour refrigeration. The best refrigeration time was determined by comparing the viscosity and firmness values with a commercial product. Refrigeration time “1 hour” was determined as the refrigeration time having least values difference with the viscosity and firmness values of the commercial product.

Keywords: creamy pudding mix, pudding mix, retrogradation, solo papaya, spray drying