ABSTRACT

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PHYSICOCHEMICAL PROPERTIES AND FLAVOR DESCRIPTION OF MATOA (Pometia pinnata J. R. & J. G. Forster) CULTIVAR KELAPA AND ITS APPLICATION AS PROCESSED PRODUCTS

This research was aimed to analyze the physicochemical properties and flavor description of matoa fruit and its acceptance as processed products (jam, jelly, and fruit in syrup) in order to introduce and deliver its basic characteristic information and acceptance as processed products. The physicochemical analysis in this research include matoa fruit weight (218.92 g/10 fruit with 46.74% of fruit flesh, and 24.68% of fruit seed), proximate analysis (moisture 77.87%, ash 0.66%, fat 0.49%, protein 0.79%, and 20.04% carbohydrate), total soluble solid (24.3°Brix), lightness of fruit flesh (66.71), total titratable acidity (0.28%), and pH (6.59). Based on the general acceptance almost all of the processed products showed higher levels of preference compared to matoa fresh fruit. However, among those products matoa jam had the highest acceptance compared to matoa jelly and matoa fruit in syrup. The flavor of matoa fruit from focus group discussion in Quantitative Descriptive Analysis (QDA) test consisted of sweet taste, flowery aroma, fruity aroma, sweety aroma, and sulphury aroma. In Principle Component of Analysis (PCA), the flavor of matoa fruit showed a flavor combination of longan, rambutan, and durian fruit.

Keyword: Matoa (Pometia pinnata), physicochemical properties, QDA, PCA

References: 69 (1971-2012)