ABSTRACT

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EFFECT OF DRAGON FRUIT (*Hylocereus* spp.) TYPE AND CARBOXYMETHYL CELLULOSE CONCENTRATION ON THE CHARACTERISTICS DRAGON FRUIT PUREE

(xiii + 86 pages, 7 tables, 16 figures, 12 appendixes)

Dragon fruit has a high nutrition value. Dragon fruit contains beta-carotene, lycopene, vitamin E, potassium, protein, fiber, sodium, and calcium. There are several type of dragon fruit. *Hylocereus undatus* and *Hylocereus polyrhizus* are type of dragon fruit that is often found in the market. Generally, dragon fruit is consumed in fresh fruit, but quality of dragon fruit rapidly decreasing. To increase the shelf life of dragon fruit, it processed into puree. Dragon fruit has flesh that is juicy, so necessary CMC as thickener in the manufacture of dragon fruit puree. In this research, the effect of different types of dragon fruit (*Hylocereus undatus* and *Hylocereus polyrhizus*) and concentration of CMC (0.6; 0.7; 0.8; and 0.9%) was observed in the viscosity, pH, total soluble solid, total acidity, and microbiology to obtain the best puree. From the research, it can be concluded that the best dragon fruit puree is red dragon fruit puree with CMC concentration 0.9%, because the puree has the highest viscosity compared to other dragon fruit puree.

Keywords: puree, dragon fruit, *Hylocereus undatus*, *Hylocereus polyrhizus*, CMC concentration