Robert Gunawan (03420100064)

UTILIZATION OF TOMATO (*Solanum lycopersicum*) IN SOY MILK FROZEN DESSERT

(xi + 31 pages: 1 table, 17 figures, and 4 appendices)

Tomato (*Solanum lycopersicum*) is widely cultivated in Indonesia. It is known with its high antioxidant from lycopene. Many tomato based products have been developed, but there is always a need to diversify the products. The objective of this research is to develop soy milk based frozen dessert which is acceptable towards consumer in order to diversify tomato based products in Indonesia. Two different concentrations of tomato juice (3 and 5 °brix) and three different concentrations of citric acid (0.1% 0.2% and 0.3%) were used as the treatment. The data showed that the increase of tomato juice and citric acid concentration resulted in darker products expressed in Lightness. The total solid of the products resulted were increased as the citric acid and tomato juice concentration increased, while the pH were decreased as the concentration of tomato juice and citric acid increases. Based on the sensory evaluation, there were interaction between citric acid and tomato juice, as the increase of citric acid and tomato juice concentration resulted in higher level of acceptance and especially more acceptable taste and also tomato aroma. The texture of product resulted was affected by tomato juice concentration in which the higher concentration resulted in smoother texture. In conclusion, the sample with 0.3% citric acid and 5°Brix tomato juice was chosen as the most acceptable samples of tomato frozen dessert.

Keywords: Tomato, soy milk, frozen dessert, ice cream, *Solanum lycopersicum*, citric acid
References: 15 (1986-2014)