ABSTRACT

Riepka (03420090060)

THE EFFECT OF TEMPERATURE AND DRYING TIME TO THE CHARACTERISTICS IN MATOA DRIED FRUIT (*Pometia pinnata* J.R. Forst & G. Forst)

(Matoa fruit is a fruit that has a mixed taste of rambutan, longan, and durian. In order to increase the utilization of the product, a research of making dried fruit was done. The aim of the research was to observe the effect of drying to vitamin C content and the characteristics as well as its acceptance as a product (matoa dried fruit). The preliminary research was done by using the temperature of 50°C and 60°C, and the drying time which is 4 hours, 5 hours, or 6 hours. The second step of the research was done to find the proper concentration of acid (1% and 2%) and sugar (40%, 50%, and 60%) which were added. The analysis of the matoa fruit are proximate analysis (moisture 76.62%, ash 0.70%, protein 0.79%, fat 1.18%, carbohydrate 20.71%), dietary fiber (4.25%), vitamin C (156.1 µg/mg sample), total soluble solid (25.2°Brix), and pH (7.08). Based on the result of the research, the best temperature used for drying are 60°C with 5 hours of drying time. According to the characteristic research, the best formulation added to the matoa dried fruit are 60% sugar concentration and 2% acid concentration. Finally, the best formulation of dried matoa fruit are enriched with vitamin C, so the product have enough vitamin C content as a fruit snack.

Keywords : Matoa dried fruit, Pometia pinnata, Vitamin C

References : 61 (1977 – 2014)