

Fina Citra Dewi

THE EFFECT OF *Premna trichostoma* Miq. PECTIN CONCENTRATION AND pH TO THE CHARACTERISTIC OF CUCUMBER JELLY

(xvi + 79 pages; 10 tables; 35 pictures)

Jellies are popular among people, including Indonesia. Jellies are semi-solid food product usually made from fruits. Jellies can be made using gelling agent, such as pectin. Pectin is a macromolecule carbohydrate. Pectin is usually applied in the making of jellies, jam, etc. The objectives of this research is to investigate the Premna trichostoma Miq. pectin concentration got from the chosen ethanol volume as a precipitation solvent of pectin and pH to the characteristic of cucumber jelly. Then it is also to compare the characteristic of cucumber jelly made from Premna trichostoma Miq. pectin and cucumber jelly made from commercial low methoxyl pectin through organoleptical, physical and chemical analysis. The pectin concentration which were used are 0.5%, 1%, and 1.5% and the pH which were used are 2, 2.5, and 3. Analysis of the following parameters was performed on jellies: viscosity, total soluble solid, color, texture, syneresis, and organoleptic. The result showed that higher pectin concentration and lower pH significantly increased viscosity, total soluble solid, texture, and decreased syneresis. Formulation chosen for the best characteristic of cucumber jelly was using 1.5% pectin concentration at pH 2. Texture of cucumber jellies made from Premna trichostoma Miq. was higher than cucumber jelly made from commercial low methoxyl pectin.

Keywords : *Pectin, Premna trichostoma Miq., jellies, cucumber*
References : 43 (1970-2011)

¹⁾ Mahasiswa Jurusan Teknologi Pangan Universitas Pelita Harapan

²⁾ Dosen Tidak Tetap Jurusan Teknologi Pangan Universitas Pelita Harapan

³⁾ Dosen Tetap Jurusan Teknologi Pangan Universitas Pelita Harapan