ABSTRACT

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THE EFFECT OF GUAVA FLOUR ADDITION ON DIFFERENT GUAVA TYPES AND STABILIZERS TO THE CHARACTERISTICS OF INSTANT YOGURT

(xiv + 172 pages : 18 *tables*, 9 *figures, and* 9 *appendices*)

Guava is the common fruits found in tropical countries and found to have unique flavor and aroma. Meanwhile, yogurt has already become the common food product for beneficial purposes. The experiment is conducted to innovate the instant dry yogurt with guava flavor with different types of guava, stabilizer, and concentration of guava flour. The different factors results in some effects towards parameter such as the moisture content, viscosity, pH value, microbial content, texture, and sensory acceptance in general. In result, the increase concentration of the guava extract gives the impact on the decline of pH value and viscosity. As the new food product named the instant guava yogurt, it is found to reach the pH standard of yogurt product. In addition, the parameter of viscosity of the reconstituted instant yogurt with is comparable to the yogurt used as the standard and still meet the acceptance in sensory test.The red guava yogurt with 30% yogurt extract and white guava yogurt with70% guava concentration are the most close to the viscosity of the yogurt standard. In addition, the red guava yogurt makes a big significant different on the acceptance by far and the 60% red guava yogurt with pectin stabilizer resulted as the most preferred product among all. In HPLC analysis, it is shown that loss of vitamin C during the steps of the process was present, therefore fortification with vitamin C might be considered for the future prospect of the product.

Keywords : Yogurt, Guava, Dry, Instant
References: 33 (1990-2010)