

## **ABSTRACT**

*This research aims to determine the effect of drying temperature and the type of foaming agent to the characteristic of coconut water powder beverage.*

*The research consists of a preliminary study that aims to determine the pH selected to be used in the main study. The main research goal is to determine the effect of drying temperature and the type of foaming agent. This study uses a randomized block design (RAK) with a 3x2 factorial design with 4 replications. The first factor is the dryer temperature (40<sup>0</sup>C, 50<sup>0</sup>C, and 60<sup>0</sup>C) and the second factor is the type of pembuih (albumin and tween 80). The response in the study include chemical response of calcium and water content, solubility test physical response, and sensory responses to color, aroma, taste, and appearance.*

*Preliminary research results indicate that the selected pH is 7, which means neutral used in primary research and dryer temperature has a significant effect on calcium levels, characteristic color and flavor powder coconut water. the type of foaming agent (pembuih) has a significant effect on water content, solubility, powder aroma, and taste of coconut water powder. Based on sensory responses of color, aroma, flavor, appearance a3b1 obtained the best results (with a drying temperature of 60<sup>0</sup>C and types pembuih albumin).*