ABSTRACT

The mangosteen fruit is one of the horticultural commodity which has compound that act as antioxidant such as anthocyanin compound. Soft candy is a type of soft confectionery is made from the mangosteen peel extract with gelatin, sorbitol, citric acid and peppermint. This research aims to produce the best quality of soft candy from mangosteen peel extract and to measure the effects of mangosteen peel extract and sorbitol were carried out.

The method of research based on two stages: preliminary research and primary research. The preliminary research were conducted to obtain mangosteen peel extract and decide the best type of elastic which is used in the main research. As for the main research consists of making soft candy mangosteen peel extract with the best type of elastic were selected. The experimental design using a factorial randomized in factorial pattern group 3x3 with three times repetitions. The first factor is the addition of mangosteen peel extract (30%, 40%, and 50%). Tthe second factor is the addition of sorbitol (20%, 25%, and 30%).

The result of the research were showed that the concentration of sorbitol affect the colour, aroma, texture (*mouthfeel*), hardness and the amount of water. The interaction between mangosteen peel extract and sorbitol only affect the amount of water. Selecting treatment of primary research using a combination formulation of mangosteen peel extract 40% and sorbitol 30%, with the amount of water 23,30%, hardness 5,74 mm/10det, antioxidant activity 700,234 ppm, and total of anthocyanin 55,273 ppm.

Keywords : Garcinia mangostana L, Soft Candy, Sorbitol, Gelatin.