

Abstract

The aim of this study is to discover the right concentration of flower butterfly pie and carboxy methyl cellulose to produce rambutan essence drink with good characteristic and well received by consumers.

The research was done by using randomized block design with factors and 3 repetitions. Factors used were concentrations of flower butterfly pie extract 40% (a1), 50% (a2), and 60% (a3), and concentrations of carboxy methyl cellulose 0,5% (b1), 1% (b2), and 1,5% (b3).

The result of the blanching temperature was 85°C for 2,5 minutes. The antioxidant activity content of rambutan was 9644,9 ppm and flower butterfly pie was 11546,14 ppm. The essence was created by blending rambutan and pressed to get the highest brix degree.

The main result of the research could be concluded that the concentration of the flower butterfly pie and the carboxy methyl cellulose effected the organoleptic characteristic of the produced rambutan essence drink (color, flavour, and stability) except for aroma. The result showed the effect for physical characteristic of the product (viscosity and color intensity) and its chemical characteristic (pH). The rambutan essence drink product with 60% flower butterfly pie extract concentration and 1% carboxy methyl cellulose showed the best result among all depended on the scoring test result. Chemical analysis result of the product were sugar content of 3,85% and antioxidant content of 35478,49 ppm.

Keyword : Rambutan, flower butterfly pie, carboxy methyl cellulose