ABSTRACT

Diversified products processed cheese must be produced by adding Indonesian fruit local (mulberry, jackfruit, and pineapple). However, the addition of fruit pulp on processed cheese lead to mild texture and to as water control on fruit product so it is needed stabilizer. This study attempts to get karagenan concentration and concentration the fruit pulp to produce characteristic fruit cheese spreadable proccesed best .The research it is to increase the fruit local to be processed food form and increasing diversity processed food products cheese into a product that can be received by the community.

This research used a randomized block design with two factors. that the addition of fruit pulp (10 % ,15% , 20%) and adding karagenan stabilizer (0,6 %; 0,8; %; 1 %) .The experiment used in the research by 9 repetition done about 3 times and analyzed using anava, using the further DUNCAN (α=5%).Variable response to research is the organoleptic covering , color; scent; texture; flavor; spoondable. The chemical covering the determination of the moisture content of; levels of fat; levels of a protein and physical; response covering viscosity.

The results showed that the research introduction the selected fruit consumers desirability is the fruit of jackfruit, major research and treatment is the addition of stabilizer carrageenan (P) 0.6% and pureed fruits jackfruit (K) 10%,based on the research that karagenan influential real concentration of water levels , fat content , levels of a protein, viscosity, color, texture, and spoondable. The concentration of fruit pulp is on influential to add real characteristic fruit cheese spreadable proccesed namely on water levels, fat content, levels of a protein, viscosity, flavor, scent, color, and spoondable. Interaction karagenan concentration with concentration of jackfruit pulp influential of water levels, fat content, viscosity, spoondable and are no different real in regard to color, flavor, scent, and texture.