

## **ABSTRACT**

*The purpose of this research was obtained of citric acid and malyodextrin concentration which best at making “effervescent” of red dragon fruit, as well as determine the effect of interaction between the concentrations of citric acid and maltodextrin so that we can deliver a product with a good quality and high economic value. This research used a 3x3 factorial experimental design in a randomized complete block design (RAK) method, and repeated 3 times, where the factors that tested are the concentrate of citric acid (A) with different concentration : a1 (5%), a2 (10%), a3 (15%) and maltodextrin (B) with different concentration : b1 (5%), b2 (10%), and b3 (15%). The response in this research is chemical response that covers the vitamin C content and the total of acid content. The physical response covers the hardness and the time needed to dissolves. The organoleptic response covers the color, odor, and taste, also examination of anti-oxidant activity in the selected sample. The main research of citric acid concentration factor significantly affected the color, taste, total acid content, and time to dissolve of red dragon fruit effervescent. Selected sample is red dragon fruit effervescent with the concentration of citric acid 15% and the concentration of maltodextrin 5% shows the amount of anti-oxidant activity in 171,2961 ppm.*

*Key words : red dragon fruit effervescent, citric acid’s concentration, maltodextrin’s concentration*