

## ABSTRACT

*The black Mulberry (*Morus nigra*) fruit contains a lot of vitamins, such as vitamin B1, B2, and C also contains the relationships which can act as antioxidants to the human body. Fruit leather is one of the processed food that comes from the fruit by way of reducing the water content. The low content of pectin in the fruit of the mulberry fruit leather in texture that is formed is less plastic. The addition of the substance in the processing of fruit leather stabilizer in order to formed a plastic texture and the addition of sugar as an application of the product preservation and creation of the texture.*

*The purpose of this research is to get concentration of substance stabilizer and the concentration of sugar that is appropriate with the characteristics of mulberry fruit leather. And to improve the effectiveness of the mulberry becomes a form of processed food that is durable and increases business diversification food products into a product which can be accepted by the community.*

*The method consists of preliminary research and primary research. Preliminary research was done to get the best stabilizer material namely CMC, Carrageenan, and Gum Arabic. The main research was done to get the concentration of the ingredients of the best sugar concentration and stabilizer for the characteristics of Mulberry fruit leather. The experimental design used in this study was a randomized design group (RAK) factorial pattern 3 x 3 with a three replications. The first factor is the addition of stabilizers (0.6%, 0.8%, and 1.0%) and the second is the addition of sugar (10%, 15%, and 20%). Variable response to this research is organoleptic includes, flavor; color; texture; Chemical response includes the determination of pH and moisture content.*

*The results of the preliminary research are obtained that the stabilizer selected that is gum Arabic. And the results of major research shows that products Mulberry fruit leather selected is the treatment concentration stabilizer 0.8% and 15% sugar concentration based on organoleptic, pH and moisture content with the content of Total Anthocyanin 66.628 mg/L, 26.269 Vitamin C mg/L, the Total Sugar content of 3.56%, Fiber Levels 1.94% and ALT  $5,9 \times 10^1$ .*

*Keyword : Material Stabilizers, Sugar, Fruit leather*