

ABSTRACT

The purpose of this research was to obtain the correlation ratio between strawberry and binahong leaf and type of stabilizer on the characteristics of the mix fruit leather and also for the diversification that can be accept by consumers.

The experimental design used a randomized block design (RBD). The design of the treatment to be performed in this research consisted of two factors: the ratio between strawberry and binahong leaf (A), which consists three variables which were a1 (36% : 36%), a2 (48% : 24%), a3 (54% : 18 %) and type stabilizer (B), which consists three variables which were b1 (CMC 1%), b2 (Gum arabic 1%), and b3 (Pectin 1%). This research obtained 27 experimental unit. The response in the research include organoleptic responses (hedonic test), chemical, and physical. organoleptic responses include taste, odor, color and texture. Chemical analysis were vitamin C content, moisture content, pH, antioxidant activity (H₂O₂), antioxidant activity (DPPH) and physical analysis was the viscosity.

The result of this research showed that the selected product of mix fruit leathers are a₃b₃ treatment with ratio between strawberries and binahong leaf (3:1) and type of stabilizer (pectin 1%) based on the response panelist on organoleptic test; taste's scale are like; odor's scale are rather liked; color's scale are rather liked; and texture's scale are liked; with high levels of vitamin C 88,31 mg/100g, the water content 17.8%, pH 3.0, antioxidant activity (H₂O₂) 86.40%, antioxidant activity (DPPH) 3106.549 ppm, and viscosity of 237 m.Pas.

Keywords: binahong leaf, mix fruit leather, stabilizer, strawberries.