

ABSTRACT

The purpose of this study to determine the best ratio of Aloe vera and Red Dragon Fruit and type of thickener in order to obtain the characteristics of a good jam.

The research method consists of preliminary research and primary research. The method analysis conducted by randomized block design (RAK) with ratio of aloe vera with red dragon fruit (60:40, 50:50, 40:60) and type of thickener (1% CMC and 1% pectin) as the factors. The response in the study include response to chemical, physical response and organoleptic response. Total reducing sugar as chemical response, viscosity as physics response and hedonic quality test as organoleptic response.

Results showed that the interaction between the ratio of aloe vera with red dragon fruit and the type of thickener to the characteristics of jam. The results of the preliminary study in organoleptic test showed that best sugar concentration of 50% with a ratio of aloe vera and selected fruit dragon 60:40. The results of primary research in organoleptic test for colors showed that the best color for the jam was on ratio of 50:50 with CMC 1%, for spread perform the best result was comparison is 60:40 with CMC 1% and for taste the best result was on ratio of 50:50 an CMC 1%. Selected sample from research was jam with comparison of aloe vera and red dragon fruit (50:50) and CMC 1% as thickener which had viscosity of 288.8 mPas, total reducing sugar 7.74% and total antioxidant activity 35599.95 ppm

Keywords: Aloe Vera, Red Dragon Fruit, Thickener, jam