

ABSTRACT

The purpose of this research is to determine the concentration of maltodextrin and concentration of white egg to red dragon fruit powder drink characteristic. In addition to know the research treatment of red dragon fruit powder drink in physical response, chemistry and sensory. The model of experimental design used in the research is Randomized Block Design (Group) RAK with 2 (two) factors, with 3 (three) time repetitions, so obtained 27 units of the experiment. Experimental variables include concentration of maltodextrin that is 10% 15% and 20% and the concentration of white egg is 10%, 12,5% and 15%. The research conducted, among the activity of antioxidant test, calculated the sugar content and water content in selected sample of red dragon fruit powder drink. The result of research is that concentration of maltodextrin and concentration of white egg influential to crude fibre, whereas the concentration of maltodextrin influential to soluble. The interaction between maltodextrin and white egg didn't affect to physical response, chemistry and sensory. The selected sample is m_{3t3} got the result of the antioxidant activity is 13062,13 ppm, calculated the sugar content is 15,8622%, and the water content is 4,90%.

Keyword : Red dragon fruit powder drink, powder drink, maltodextrin and white egg