

ABSTRACT

The intent and purpose of this study was determine interaction the effect of honey pineapple comparison with sucrose and incubation time on the characteristics of the natural starter pineapple honey. Mode of experimental design used in the manufacture of starter research is randomized block design wiht 2 factors, performed with 3 replicatins, in order to obtain 27 units of trial. Factor experiment consist of concentration of pineapple honey:sucrose.

Mikrobiological responses made to this starter is the amount of microbial total and sensory responses to color, aroma, dan appearance.

The results obtained that the ratio of pineapple honey with sucrose and incubation temperature affect the color, appearance and attributes of microbial total on the starter. Sucrose concentration and incubation temperature affect the color, appearance and microbial total starter. Interaction between the ratio of pineapple honey, sucrose, water and incubation temperature affect the color, appearance and microbial total. The best treatment was obtained at treatment concentrations of pineapple honey and sucrose (2:1), water concentration of 10%, incubation temperature 32°C and long incubation 11 days. Best starter experimental results of the microbial total $36,1 \times 10^1$ Cfu/ml.