ABSTRACT

Goals and purpose of this research is to know the comparative influence of sapodilla with brown sugar and long-term warming in the making of "dodol" sapodilla. The model of experimental design used in this research is Randomized Complete Block Design (RCBD) with 2 (two) factors, performed with 3 (three) times repeats, so gaining 27 units of the experiment. The experiment consists of a factor the ratio of sapodilla : brown sugar (50:45:20%, 25%,40%: 30%) and long-term warming (90 minutes, 120 minutes, 150 minutes).

Chemical response made to "dodol" sapodilla is the determination of water content and the total sugar content. Physical response that is using texture analysis using a penetrometer and organoleptic attributes of the aroma, taste, color and texture.

The result of the result obtained that the ratio of brown sugar affect the attributes of water content, total sugar content, the analysis of texture, aroma, taste, color, and texture of the "dodol" sapodilla. Long-term warming affect the attributes of water content, total sugar content, the analysis of texture, aroma, taste, color, and texture of the "dodol" sapodilla. The interaction between the ratio of brown sugar and long-term warming effect on total sugar attributes, aroma, taste and color of the "dodol" sapodilla. The best treatment was obtained at treatment a3b1 which is the ratio of sapodilla : brown sugar 40 : 30% with long-term warming of 90 minutes. The best "dodol" containing 7.73% fat and 3.89% crude fiber content.