

ABSTRACT

Jelly candy ekstrak of beets is confectionery soft textured processed with the addition of the components of hydrocolloid such as gelatin that used to modify the texture chewy and the addition of the components ekstrak of beets, must be formed and aging before packed. Jelly candy that is rich in nutrients required the addition of another food nutrient content by utilizing the local foodstuffs as beets.

The research was consist of two method, there were preface research and primary research. The first method was to determine the comparison of sucrose and glucose using hedonik test. The second method was to determine the comparison between the extract of beets with gelatin and cooking time. The experimental design used a completely randomized factorial design with three replications. The first factor was comparison of extracts of beets with gelatin and the second factor cooking time. The observed parameters were physical response texture (phenetrometri), chemical response that comprise of total sugal leve (luff school), water content, vitamin c (idodimetri), and organoleptic attributes colour, texture, aroma, and taste (hedonic).

The result showed that the comparison extract of beets with gelatin and cooking time affect taste, total sugar, vitamin C and hardness. The interaction between the comparison to extract beet with gelatin and long cooking affect the level of total sugar, vitamin C, and hardness of jelly candy. The best treatment was combination of comparison to extract beet with gelatin (1:1) and Cooking time (20') with texture (hardness) 5.71mm/10sec, total sugar level 18.29%, water content 31.77% and vitamin C 131.331%.

Keywords : *jelly candy ekstrak of beets, gelatin and cooking time.*