

ABSTRACT

Functional beverage is a natural or processing beverage which content of one or more compound with physiological functions. The aim of research was to find out how to make functional beverage of tomato-collagen juice. While the purpose of this research was to find collagen addition with the right content in the functional beverage of tomato juice-collagen making. The benefits of this research were provided information of product diversification with tomatoes as raw material and decrease the nutritional loss in tomatoes, provide a reference of functional beverage with collagen addition and processing of functional beverage tomato-collagen juice

The research was conducted in two stages, preliminary and primary research. Preliminary research was determining the best after blanching tomato juice and determining the best tomato juice dilution. The method was used in this research is a blockrandomized design (RAK) with 5×1 factorial with four replications. Variable concentrations of collagen were used to make a functional beverage of tomato-collagen juice were p1 (1,0%), p2 (1,5%), p3 (2,0%), p4 (2,5%) and p5 (3,0%).

Based on the results of research indicated that concentration of collagen was gave significant effect on vitamin C content, viscosity and flavor but it was not give significant effect on reducing sugar content, color and appearance. Selected samples of the research are p1 with the concentration of collagen as much as 1,0% with vitamin C content 19,79 mg/100, levels of reducing sugars 2,24%, viscosity 3,25 mPas, protein content 1,65% and calcium content 9,36 mg/100 g.

Keywords : functional beverage, tomato juice, collagen.