

ABSTRACT

The purpose of this research is studying the effect of the type of stabilizer selected and the concentration of sucrose is best of the characteristics of black mulberry syrup produced. The benefits of this research is to introduce the fruit of black mulberries as a commodity that can be nutritious and beneficial for consumers, providing information about how making fruit syrups black mulberry and improve product quality fruit syrups black mulberry and Improve storability or shelf life of the fruit of black mulberries with processed into a durable product.

Preliminary research conducted is to determine the ratio between the water and the black mulberry fruit which will produce filtrate that will be used during the mixing. The results of the preliminary study is the sample code 131 (a₃) which is the ratio of water and black mulberry fruits 1: 2.

The main research is done is suspect addition of stabilizers are carrageenan (0.1%), gum arabic (0.3%) and pectin (0.2%) with a sucrose concentration of 60%, 65% and 70% and analysis is chemical analysis covering sugar levels total with methods luff schrool and levels of vitamin C by the method of iodometry, analysis physics involves determining the viscosity by means of viscometer and the determination of total dissolved solids by means handrefraktometer and analysis organoleptic includes attributes of flavor, color and aroma as well as analysis of antioxidants DPPH for the product selected. Based on the analysis can be concluded black mulberry fruit syrup product that is best a₃b₁ (stabilizer pectin, with a sucrose concentration of 60%) with an average value of 4.38% organoleptic, total sugar content of 78.14%, 22.29 mg/ 100 ml material of vitamin C, viscosity 20.000 d.pas, total dissolved solids 77,299°Brix and antioxidants 1876.35ug / ml.

Keywords: Black Mulberry, stabilizers, sucrose, syrup