ABSTRACT

The purpose of this research is to get the best sucrose concentration and temperature pasteurization of the fruit juice beverage winter melon. The benefits of this research are: to extend the shelf life of wintermelon to be processed into a product that is more durable, to provide information on how to manufacture fruit drinks of wintermelon and, diversification of products processed from wintermelon.

Preliminary research conducted is to determine the best type of stabilizer that will be used is a1 = CMC (0.05%); a2 = Pectin (0.03%); a3 = Gum Arabic (0.06%). Stability test using the method of phase separation. The results of the preliminary research is that the sample code a1=CMC with concentration 0.05%.

The main research that will be done is the addition of sucrose that is 7%, 8% and 9% with a temperature pasteurisation is 70 ° C, 80 ° C and 90 ° C and analyzed by an analysis of the chemical include sugar levels total with methods luff schoorl and vitamin C with iodimetry method, physics analysis includes determining the viscosity with viscometer oswald, the determination of total dissolved solids with handrefraktometer and organoleptic analysis include color, flavor and aroma.

The main research results obtained that the sucrose conseentration significantly affected the total sugar content, total disolved solids, aroma and taste, while the pasteurisation temperature effect on total sugar content, vitamin C and color. The interaction between sucrose concentration and temperature pesteurisation did not affect the whole response to both chemical, physical and organoleptic.

Keywords : Fruit Juice,Wintermelon,Sucrose, Pasteurisation