

## **ABSTRACT**

*Utilization and consumption of vegetables is still low. However, composition of nutrient in the vegetables is high. Especially in fiber and antioxidants. The purpose of this experiment is to produce and to study about influence comparison of sweet purple potato with the sweet corn and skimmed milk concentration toward characteristic of ice cream.*

*There were nine formulas of ice cream comparison sweet purple potato with sweet corn and skimmed milk concentration namely 1:1;20% (a1b1), 1:1;25% (a1b2), 1:1;30% (a1b3), 1:2;20% (a2b1), 1:2;25% (a2b2), 1:2;30% (a2b3), 2:1;20% (a3b1), 2:1;25% (a3b2), 2:1;30%, and one formula standard without substitution of sweet purple potato and sweet corn. This experiment use complete randomized design with organoleptic response of hedonic by 30 panelis. Physic response consist of overrun and melting time. Chemist response is crude fiber, and for the selected one the analysis consist of antioxidant activity, protein content, and fat content.*

*Overrun of the nabati ice cream is 1.09% up to 9.76%, and the selected one of the nabati ice cream has overrun 4.47% while the ice cream control has overrun 8.57%. Melting time of the nabati ice cream is 37.94 minute up to 42.28 minute, and the selected one of the nabati ice cream has melting time 39.8 minute while the ice cream control has melting time 23.3 minute. Crude fiber in the nabati ice cream result from analysis is 4.46% up to 9.63%, and the selected one of nabati ice cream has crude fiber 7.49% while the ice cream control has crude fiber 5.97%. Antioxidant activity in the selected one of the nabati ice cream is 3645.734 ppm while the ice cream control has antioxidant activity 344565 ppm. Protein content in the selected one of nabati ice cream is 7.31% while the ice cream control has protein content 7.19%. Fat content in the selected one of nabati ice cream is 4.95% while the ice cream control has fat content 10.43%.*

*Keyword : vegetable, consumption of ice cream, antioxidant, fiber*