

ABSTRACT

The objective of this research is to determine the concentration ratio of Averrhoa bilimbi L with ginger and dextrin concentration ratio and the right CMC to produce fruit leather Averrhoa bilimbi L -ginger with good characteristics. The study consisted of preliminary research and primary research. The preliminary study aims to determine the best treatment to be used as a reference in the main study. The main research aims to determine the ratio of Averrhoa bilimbi L with ginger and dextrin comparison with the CMC. This study use a randomized block design consisting of two factors, the first factor is the ratio of Averrhoa bilimbi L with ginger used was 3: 1, 4: 1 and 5: 1, and the second factor is the ratio of dextrin with CMC used is 8: 1 , 10: 1 and 12: 1. response major research includes chemical response that consists of a water content, crude fiber content and vitamin C, as well as sensory responses to color, flavor, smell, and texture. Selected samples are analyzed by antioxidant. Based on the results of this study concluded that the sample was selected from the preliminary study is a sample with the addition of CMC, which has a pH 5 and water content analysis method used is the gravimetric method. Factor comparison Averrhoa bilimbi L and ginger significantly affect the taste of fruit leather attributes Averrhoa bilimbi L -ginger. Selected samples are fruit-leather Averrhoa bilimbi L ginger with a ratio of 5: 1 and the ratio of dextrin with CMC 12: 1, as well as showing antioxidant capacity of 10.98%.

Keywords: Averrhoa bilimbi L, fruit leather, dextrin, CMC