ABSTRACT

The purpose of this research was to study the effect of sucrose concentration on the characteristics of palm sugar that can improve the quality of palm sugar that is not easily damaged by weather changes.

The results of research that has been done can be stated that there are significant concentrations of sucrose with the addition of the characteristics of palm sugar, as seen from the response of chemical, physical response and response organoleptic test.

The research was conducted on the two stages, consisting of preliminary research and primary research. Where the brown sugar products originating from other local production and product from Desa Kampung Sawah Lega, Wargasaluyu Gununghalu districts of West Bandung. The parameters used in the preliminary study include pH, total acidity, moisture content, ash content, reducing sugar, levels disakarid. While the parameters of the primary research include moisture content, ash content, reducing sugar, levels disakarid, texture, color and organoleptic attributes of taste, color, appearance. The main research using randomized block design (RAK) with 4 treatments and 6 replications.

Results of research on the product palm sugar with the addition of sucrose concentration of 7.5%, 12.5%, 17.5% and 22.5% show significant effect on water content, ash content, reducing sugar, a disaccharide content, texture , color, and to organoleptic attributes berpengeruh significant effect on color and appearance, but did not significantly affect the taste attributes.

Keywords: Characteristics, Brown Sugar Sugar, Sucrose.