

## ABSTRACT

*The purpose of this study is to assess changes occurring vitamin C against various type of fruits concentrate are stored at different temperatures. The benefits of this research are to provide scientific informations about fruits concentrate and vitamin C to the public, to elevate the use value and economic value of various type of fruits concentrate and improve the development of science and technology.*

*The model experimental design used in this study is a randomized block design with two (2) factors, performed 3 (three) replications, thus acquired 24 units of trials. Experiments variables consists of different temperature which are -12°C and 10°C and of various type of fruits concentrate are tomato, mango, and guava. Chemical made on the determination of vitamin C by using iodimetri method and organoleptic response to the color, aroma, and taste.*

*The research result found that the higher storage temperature effect to decrease vitamin C in various types of fruits concentrates. Types of fruit concentrates affect the decrease in vitamin C content in different types of fruit concentrates, color, aroma, and taste.*

**Key Words** : Concentrate, and Vitamin C