ABSTRACT

The purpose of this research is studying the effect of sucrose concentration old and evaporation best and selected to study concentrations of sucrose and old evaporation characteristics of mixed fruit concentrate black mulberry (Morus nigra) and red dragon fruit (Hylocereus costaricensis) is generated. The benefits of this research is to introduce fruit black mulberry and red dragon as a commodity that can be nutritious and beneficial for consumers, providing information about how to manufacture characteristics concentrate mixed fruit black mulberry (Morus nigra) and red dragon fruit (Hylocereus costaricensis) and improve product quality characteristics concentrate fruit mix black mulberry (Morus nigra) and red dragon fruit (Hylocereus costaricensis) and increase the shelf or the shelf life of fruit mulberry and red dragon fruit to be processed into a durable product.

Primary research doing is suspected addition of concentrations of sucrose is 15%, 20%, and 25% with the old evaporation is 30 minutes, 45 minutes, and 60 minutes will analysis ie chemical analysis that high levels of vitamin C with methods iodometri and antioxidant activity with DPPH, analysis physics involves determining the viscosity by means Viscotester, pH by using a pH meter, and test the stability of the tool Hand refractometer, and the analysis of organoleptic includes attributes of flavor, color and aroma, as well as for the analysis of the selected sample with analysis of antioxidant activity with DPPH, Based on the analysis can be concluded that the selected products a2s1 (sucrose concentration of 20% and a long evaporation of 30 minutes) with an average value of 4,94 organoleptic attributes of flavor, aroma 4,89, and 4,94 of color, vitamin C 26,57 mg / 100 ml materials, pH 3,8, viscosity 298 m.pas, Brix 69,1 total dissolved solids, and the antioxidant activity of 958,049 ppm.

Keywords: Black Mulberry, Red Dragon, stabilizers, sucrose, Concentrates