

ABSTRACT

The purpose of this research was to study the effect of CaCl₂ concentration and soaking time on the characteristics of mango Gedong. The benefits of this research is to get economic value added, improved nutritional content, consumer acceptance and increase of consumer choice for the resulting products from the processing of mango (Mangifera indica L.) The research method was conducted on the research results of the analysis of raw materials, and primary research. Research analysis of raw materials items, namely to Determine the comparative content of vitamin C using methods iodimetri, Ca content, and weight loss methods before soaked ash concentration of CaCl₂. The experimental design used in this research was factorial in a randomized block design (RAK) were repeated 3 times for each combination treatment in order to obtain 27 units of trial. The treatment will be examined in the main study, namely the concentration of CaCl₂ (A) consists of three levels ie 2%, 4% and 6%, and prolonged submersion (B) consists of three levels ie standard of 60 minutes, 80 minutes, and 100 minutes. Based on the test liked that the concentration of CaCl₂ and long time immersion real impact on aroma, color, and texture. Based on the chemical analysis of long immersion factor Significantly affected the levels of vitamin C. A test based on the most preferred sample is a sample a3b2 panelist with as much as 6% CaCl₂ concentration and soaking time of 80 minutes.

Keyword : Mango gedong, concentration of CaCl₂ and prolonged submersion and carton packaging.