

## ABSTRACT

*This study was aimed to find out the among the shelf life of dragon fruit and the comparison of dragon fruit with ginger extract toward the characteristic of mix juice that has been produced. The research methodology that is used for this research are in two phases which are early research and the main research itself.*

*The experiment plan that has been used in this study was the pattern of factorial (3x3) in disorderd group plan by three times of repetition. The treatment plan that has been done in this research consisted of two factors, those are the shelf life of dragon fruit (W) which composed of three levels: w1 (3 days), w2 (6 days), and w3 (9 days) and the comparison of dragon fruit with ginger extract (P) which consisted of three levels: p1 (1:1), p2 (2:1), and p3 (3:1). Thus, 27 units of repetition of the experiment have been resulted. The chemistry analysis that has been done was conducted toward the amount of vitamine C, anti-oxide and oleorosin. The variable responses of organoleptic consisted of taste, aroma, color, and viscosity. The physical analysis that has been done was stability test and microbiological analysis was total of microbe.*

*The result of this research showed that the selected product of mix juice are w1p2 treatment with the shelf life of dragon fruit (3 day) and the comparison of dragon fruit with ginger extract (2:1) based on the response panelist on organoleptic test; taste's scale are like; odor's scale are rather liked; color's scale are rather liked; and consistency scale are liked; with high levels of vitamin C, 26,82 mg/100g, antioxidant activity (DPPH) 11968,37 ppm, and 0,60% of oleorosin.*

*Keywords : dragon fruit, gingger extract, shelf life*