

ABSTRACT

The aims of this study were to explore the influenced of CMC and pectin ratio and honey concentration towards characteristics of Salak Bongkok's sorbet; to understand the influenced of interaction between CMC and pectin towards characteristics of Salak Bongkok's sorbet; and to understand the influenced of honey concentration towards characteristics of Salak Bongkok's sorbet.

This study was used randomized block design 3x3 factorial that consisted of 2 factors which were P (CMC and pectin ratio) and M (concentration of honey). Factor P consisted of 3 level which were p1 (1:1), p2 (1:2), and p3 (2:1). Factor M consisted of 3 level which were m1 (5%), m2 (10%), and m3 (15%). Characteristics of sorbet were analyzed by using chemical responses and physical responses. Chemical characteristic of sorbet assessed were total sugar concentration by using Luff-Schoorl and Vitamin C concentration by using DFIF. Meanwhile, physical responses assessed were overrun, melting time, and hedonic test on texture, color, aroma, and flavor.

Based on study result, the ratio of CMC and pectin influenced the sorbet's color, flavor, total sugar concentration, vitamin C concentration, melting time, and overrun. Whereas, concentration of honey influenced the sorbet's color, flavor, texture, total sugar concentration, vitamin C concentration, melting time, and overrun. In addition, interaction between pectin and CMC ratio with honey concentration influenced the sorbet's color, flavor, aroma, texture, total sugar concentration, melting time, and overrun of the sorbet. According to all responses, p3m3 (sample which were used honey concentration 15 % and the ratio of CMC and pectin 2:1) were chosen as the best sample which contained total sugar 34,121%, vitamin C concentration 11,196 mg/100 gram, melting time 23 minutes 33 seconds, and overrun 72,517%.

Keyword : Salak Bongkok's, Sorbet, CMC and Pectin, Honey