ABSTRACT

Dayak onion is one of the bulbs that contain high levels of antioxidants and can be consumed in fresh form, so it can be diversified processing Dayak onion as a functional food that is making cocktail Dayak onion. The purpose of the research were to use Dayak onion as a cocktail raw material, and to study the effect of sugar stevia concentration and ascorbic acid concentration addition on the characteristics of Dayak onion cocktail.

The preliminary research is to conduct raw material analysis before the processing process. The main research is to determine the concentration of sugar stevia and ascorbic acid concentration on the characteristics of Dayak onion cocktail.

The research method used was Randomized Block Design (RAK) with 3 x 3 factorial pattern and 3 replications. The first factor is the concentration of sugar stevia (A) which consists of 3 levels, namely a1 (0.1%), a2 (0.2%), and a3 (0.3%) and ascorbic acid (B) concentration consisting of 3 levels, (200 ppm), b2 (400 ppm) and b3 (600 ppm). The response in this study is organoleptic response which includes color, taste, aromatic, and texture. Chemical responses include levels of antioxidant, vitamine C, and pH and physical responses that include the total amount of dissolved solids.

The result of preliminary study showed that the result of analysis on raw material that has vitamin C level of 344.051 mg / 100g, total dissolved solids (°Brix) is 9.2, and pH 6.04 and antioxidant level of 100.655 ppm at 100 ppm dilution.

The main research result showed that the concentration of sugar stevia had significant effect on the total content of soluble solid (°Brix), taste, pH value, ascorbic acid addition had significant effect on vitamin C content, pH value, color, taste. Based on the scoring statistic results, the selected Dayak onion cocktail product is a3b1 (0.3% sugar stevia concentration, with ascorbic acid concentration of 200 ppm) has an antioxidant value of 700,293 ppm at 1000 ppm dilution.

Keywords: sugar stevia, ascorbic acid, Dayak onion cocktail