

## **ABSTRACT**

*Fruit leather is a kind of dried candied which can be used as a commercial product in industrial scale by a very easy way. This product shaped a thin sheet with the thickness along 2 – 3 mm contains moisture content 10 – 20%, also has the consistency and taste typical of a kind of fruit. The use of three different types of fruit are kiwi, soursop, and red dragon fruit in the production of mix fruit leather is expected to produce diversification from the fruit leather itself. Furthermore, high levels of antioxidants from the three types of fruit is expected to provide efficacy as a functional food to prevent various diseases.*

*The purpose of this research is to get the comparison of kiwi pulp, soursop pulp, and red dragon fruit pulp right so that be produced mix fruit leather with the expected characteristics.*

*The method consists of preliminary research and primary research. Preliminary research was done to get the best stabilizer material namely CMC, Gum Arabic, and Carrageenan. The main research was done to get the best comparison of fruit pulp so that be produced mix fruit leather with the expected characteristics. The experimental design used in this study was a randomized design group (RAK) factorial pattern  $1 \times 7$  with a four replications. The treatment design used are the comparisons of kiwi pulp : soursop pulp : red dragon fruit pulp  $a_1 (1 : 2 : 3)$ ,  $a_2 (1 : 3 : 2)$ ,  $a_3 (2 : 1 : 3)$ ,  $a_4 (2 : 2 : 2)$ ,  $a_5 (2 : 3 : 1)$ ,  $a_6 (3 : 1 : 2)$ , and  $a_7 (3 : 2 : 1)$ . Variable response in this research are chemical response includes moisture content, vitamin C, and antioxidant activity and organoleptic response includes colour, flavor, aroma, and texture.*

*The results of the preliminary research are obtained that the stabilizer selected that is gum arabic. The results of major research shows that product of mix fruit leather selected is the  $a_6 (3 : 1 : 2)$  treatment and has average of moisture content 12,23 %, vitamin C 63,483 mg/100 gram of material, antioxidant activity (IC<sub>50</sub>) 1017,36 ppm, average of colour 4,74, aroma 3,99, flavour 3,85, and texture 4,06.*

*Keywords : fruit pulp, stabilizer, mix fruit leather*