

ABSTRACT

The aim of this research was to determine the effect of pectin sources and degree of acidity and their interaction on arben jam . The model design experiments that used in this research was Randomized Block Design (RBD) with two factors consisting three degrees and performed in four replications. Factors which are studied in this research are pectin sources (grapefruit peel, and watermelon skin) and acidity degree (pH 2, pH 3, and pH 4).

Physical response, chemical response and organoleptic response to study the effect of part of the hide and type of treatment. Physical responses consisted of viscosity and spread. Chemical responses consisted of water content. Taste, aroma, and spread were determined as organoleptic attribute.

The results showed that the sources of pectin has no significant effect on water content, spread, organoleptic attribute of aroma and spread while viscosity and organoleptic taste attribute have real effect. Degree of acidity has no significant effect on water content, viscosity, spread, and organoleptic effect. The interaction between pectin source and acidity level has no significant effect on water content, viscosity, spread, and organoleptic.

Key words : arben jam, pectin source, acidity degree.