

ABSTRACT

The purpose of this study is to utilize campolay fruit into a product that has a high selling value, has a high nutrition and has a long shelf life. The purpose of this study was to obtain a comparison of glutinous flour and rice flour and the appropriate concentration of campolay fruit in the manufacture of “dodol” with acceptable characteristics of the panelist. The model of experimental design used in this research is Randomized Complete Block Design (RCBD) with a 3 x 3 factorial pattern with three replications to obtain 27 experimental units. Treatment consists of two factors, the first factor is the ratio of glutinous flour and rice flour which consists of three levels that is a1 (1:1), a2 (1:2), and a3 (1:3), and the second factor is the concentration of campolay fruit consisting of three levels that is b1 (20%), b2 (25%), and b3 (30%).

Chemical response made to “dodol” campolay fruit is the analysis of water content, fat content, starch content, total sugar content, and organoleptic test on the attributes of color, flavor, taste, and texture.

The result showed that the ratio of glutinous flour and rice flour had an effect to the water content, fat content, starch content, and total sugar content. Campolay fruit concentration had an effect on water content, fat content, starch content, and total sugar content. The interaction between the ratio of glutinous flour and rice flour and the concentration of campolay fruit had an effect on water content, fat content, starch content, and total sugar content. The best treatment was obtained in the a3b2 treatment, that is the rationing of glutinous flour and rice flour 1:2 and the concentration of 25% campolay fruit. The best experimental “dodol” result contain 19,06% moisture content, 13,42% fat content, 35,58% starch content, and 40,29% total sugar content.