

The Study of Making Jelly Drink from Red Dragon Fruit Peel Extract As an Antioxidant Source Snack

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ABSTRACT

Red dragon fruit as an ingredients in jelly drink is a new innovation in food products that can fulfil the antioxidant intake. That material will be processed into extract and combined with other materials according to the formulation. This experiment was an experimental laboratoris with Completely Randomized Design (CRD). The formulation in this experiment was the concentration of red dragon fruit peel that were P1 (100%), P2 (90%), P3 (80%), P4 (70%), P5 (60%), P6 (50%) with 4 times repetition. The analysis of this experiment were antioxidant activity, viscosity, syneresis, organoleptic (hedonic and hedonic quality), and also proximat analysis for the best formulation. The result of this experiment showed that were significantly different ($p < 0,05$) on antioxidant activity, viscosity, hedonic (flavor, color, and aroma), hedonic quality (flavor, color, aroma, and texture). However, there were not significantly different ($p > 0,05$) on syneresis and hedonic texture. The best formulation is P6 (the concentration of red dragon fruit peel is 50%). It is recommended to consume 1 cup (200 gram) of this jelly drink because it can fulfil 10% energy, 1% protein, 0% fat, and 15% carbohydrate of daily intake.

Keyword : *Red Dragon Fruit Peel Extract, Jelly Drink, Antioxidant Activity.*