

**Making Ice Cream from Red Dragon Fruit Peel and Pineapple Fruit
Substitution as an Antioxidant Source Interlude**

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ABSTRACT

Red dragon fruit peel as a raw material for making ice cream is a new food product innovation that can sufficient the needs of antioxidants. These ingredients are processed into porridg as the basic ingredient for making ice cream and mixed with other ingredients according to the formulation. This research is an experimental laboratory study with a Groups Random Design (GRD) with 6 treatments and 4 repetitions. The results showed that red dragon fruit skin ice cream and pineapple fruit had a significant effect ($p < 0.05$) on antioxidant activity, overrun, hedonic test (taste and color), and hedonic quality (taste and color). However, it had no significant effect ($p > 0.05$) on the hedonic test (aroma and texture), as well as the hedonic quality test (aroma and texture). The best treatment was P5 (45% dragon fruit skin and 55%). Consuming 1 cup (100 grams) of red dragon fruit skin ice cream and pineapple can contribute 8% energy, 0.1% protein, 6% fat, and 10% carbohydrates of daily intake.

Keywords: *Ice Cream, Red Dragon Fruit Skin, Pineapple Fruit, Antioxidants.*