

***The Study Examines the Effects of Gelatin and Gum Guar Stabilizers on the Physical and Sensory Characteristics of Guava Fruit Velva (*Psidium Guajava L*)***  
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**ABSTRACT**

*Velva is a dessert that has a hard texture because it has a high source of ice crystals. One way to reduce the formation of ice crystals in velva is to add a stabilizer. The purpose of this study was to determine the effect of the use of gelatin and guar gum on the physical and sensory characteristics of Velva guava fruit. This study used a completely randomized factorial design method. This study was conducted 9 times with 3 replications including A1B1 (0% gelatin, 0% guar gum), A1B2 (0% gelatin, 0.5% guar gum), A1B3 (0% gelatin, 1% guar gum), A2B1 (0.5% gelatin, 0% guar gum), A2B2 (0.5% gelatin, 0.5% guar gum), A2B3 (0.5% gelatin, 1% guar gum), A3B1 (1% gelatin, 0% guar gum), A3B2 (1% gelatin, 0.5% guar gum) and A3B3 (1% gelatin, 1% guar gum). The analysis was carried out using analysis of variance and then tested with Duncan Multiple Range Test (DMRT). The results showed that the addition of gelatin and guar gum had a significant effect on the physical and sensory properties of velva. The addition of 1% gelatin and 1% guar gum produced the best treatment with a overrun 5.13%, viscosity 54590.00 cP, melting power 15.36 minutes, organoleptic hedonic quality values of slightly light pink color (3.6), guava fruit aroma (3.8), soft texture (4.32), mouthfeel melts in the mouth (4.28), and organoleptic hedonic test values of slightly preferred color (3.6), slightly preferred aroma (3.8), preferred texture (4.3), preferred mouthfeel (4.2).*

*Keywords: Gelatin, Guava, Gum guar, Velva, Stabilizer*