

Formulation Sucrose and Glucose Against Personality
Physical, Chemical, and Appearance Mango Kweni Fruit Leather

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ABSTRACT

Sucrose can improve the consistency and helps transfer the heat for drying and may provide for the improvement of the material preserved aroma, whereas glucose results or outcome may soften delicate that the products are not too hard, but it also serves to prevent crystallization of sucrose. research aims to determine the effect of sucrose and glucose formulation in mango fruit leather. Research conducted at the Food Analysis Laboratory and the Laboratory of Food Processing Polytechnic of Jember in November until February 2016. The method used is an experimental method with a completely randomized design (CRD) non factorial with 7 formulation (A0 = 100% sucrose + 0% glucose, A1 = 85% sucrose + 15% glucose, A2 = 70% sucrose + 30% glucose, A3 = 55% sucrose + 45% glucose, A4 = 40% sucrose + 60% glucose, A5 = 25% sucrose + 75% glucose, and A6 = 10% sucrose + 90% glucose) and 3 repetitions. The parameters of the study include tests of physical, chemical and organoleptic tests. The results showed that sucrose and glucose formulation was highly significant ($P > 0.01$) on water content, reducing sugar content, acidity levels, texture, hedonic test and hedonic quality mango fruit leather. The best treatment is found in mango fruit leather with formulation 70% sucrose and 30% glucose (A2).

Keywords : Sucrose, glucose, Mango Kweni Fruit Leather, Physical, Chemical, and Appearance