

**Produksi *Healthy Liquid Snack* Dengan Variasi Perbandingan Sari Wortel :
Dami Nangka Dan Perlakuan Blanching**

*Production of a Healthy Liquid Snack with Variations in the Carrot Juice and
Jackfruit Ratio and Blanching Treatment*

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ABSTRACT

Jackfruit dami (Artocarpus heterophyllus Lam.) is a jackfruit waste that contributes about 40–50% of the total fruit weight and has not been optimally utilized. Carrots (Daucus carota L.) are rich in β -carotene which acts as a natural pigment and antioxidant, so they have the potential to be combined with jackfruit dami in the development of healthy functional liquid snacks. This study aims to analyze the effect of variations in carrot juice concentration : Jackfruit dami and processing methods (blanching and without blanching) on the sensory, microbiological, chemical, and physical characteristics of the product, and to determine the best treatment. The study used a two-factorial Randomized Block Design (RBD) with factor A being the concentration of carrot juice : Jackfruit dami (30:70, 40:60, 50:50, 60:40, 70:30, and 80:20) and factor B being the processing method (blanching and without blanching). Data analysis was carried out using the Two Way ANOVA test ($p = 0.05$) followed by the DMRT test, and the determination of the best treatment using the Analytic Hierarchy Process (AHP) method. Variations in carrot juice concentration and blanching treatment significantly affected the a^ color, Total Plate Count (TPL), and all hedonic organoleptic attributes. The best treatment was A4B1 (50% carrot juice with blanching) with the highest AHP (Analytic Hierarchy Process) weight value of 0.135. The characterization of the best treatment showed a water content of 83%, ash content of 0.80%, fat content of 2.74%, protein content of 1.02%, carbohydrate content of 12.45%, total dietary fiber of 72.08%, beta-carotene of 0.0204 mg/g, antioxidant activity of 16.89%, and viscosity of 450.30 cP.*

Key words: *Betacarotene, Blanching, Carrot juice, Dami jackfruit, Healthy liquid snack.*