ABSTRACT

STUDY ON APPLICATION OF PRESERVATIVES COCONUT SAP IN MAKING POWDERED COCONUT SUGAR

by

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This study aimed to determine the proper preservative coconut sap in order to produce a good powdered coconut sugar compliance to the Indonesian National Standard (SNI). The study carried out by adding lime slurry, milk of lime, sulfite, and the use of preservatives lime based farmer custom in the local village into juice jerry in the afternoon. In the morning, juice taken then filtered and observed pH, the same treatment (lime slurry, milk of lime, sulfite) was added H_3PO_4 into juice, warmed (50°C), filtered and the observed changing in pH. After filtered, processed into powdered coconut sugar, and than observed moisture content, ash content, water-insoluble part, yield and sensory test (Scale 1 – 10). The treatments was repeated three times and the data were analyzed descriptively using bar charts.

Treatment lime slurry produced better powdered coconut sugar having a water content of 2.14%, ash content of 4.15%, 3.23% parts insoluble water, yield 13.66%, organoleptic sensory approach not deviate (7.6), rather yellow color

(6.2), and approached very distinctive aroma of coconut sugar (8.3) respectively. The water content was compliance to Indonesia National Standard (SNI) SNI 01-3743-1995, but ash and parts insoluble water were not compliance to that SNI.

Keywords: powdered coconut sugar, preservatives, coconut sap