ABSTRAK

Yohanes Sudarto, 13 301 073. Analisis Kadar Vitamin C, Antioksidan dan Biaya Produksi Es Krim Nanas (*Ananas Comosus (L) Merr).*Di bawah bimbingan Andi Maslia Tenrisau Adam dan Faizah Mahi.

Penelitian ini untuk mengetahui tingkat kesukaan, kadar vitamin C, antioksidan dan biaya produksi es krim nanas (*Ananas Comosus (L) Merr).* Metode analisis yang digunakan dalam penelitian ini adalah analisis uji organoleptik menggunakan metode hedonik, uji kadar vitamin C menggunakan metode titrasi, analisis kadar antioksidan menggunakan metode DPPH. Berdasarkan uji organoleptik terhadap warna, rasa, tekstur, dan aroma menunjukkan bahwa perlakuan P2 (dari bahan baku susu UHT 200 ml, gula pasir 60 g, wipped cream 200 ml dan hati nanas 184 g) lebih disukai oleh panelis dengan nilai rata-rata 3,96. Untuk uji kadar vitamin C tertinggi terdapat pada perlakuan P1 (dari bahan baku susu UHT 200 ml, gula pasir 60 g, wipped cream 200 ml dan daging nanas 184 g) dengan nilai rata-rata 0,034. Uji kandungan antioksidan tertinggi terdapat pada perlakuan P3 dari bahan baku susu UHT 200 ml, gula pasir 60 g, wipped cream 200 ml, daging nanas 92 g dan hati nanas 92 g) dengan nilai rata-rata 17,80. Sedangkan untuk biaya produksi Rp.3.277,- per cup.

Kata Kunci: Analisis Kadar Vitamin C, Antioksidan, Biaya Produksi Es Krim Nanas

ABSTRACT

Yohanes Sudarto, 13 301 073. Analysis of Vitamin C, Antioxidant and Production Costs of Pineapple Ice Cream (Ananas Comosus (L) Merr). Under the guidance of Andi Maslia Tenrisau Adam and Faizah Mahi.

This study was to determine the level of preference, levels of vitamin C, antioxidants and production costs of pineapple ice cream (Ananas Comosus (L) Merr). The analytical method used in this study is the analysis of organoleptic tests using the hedonic method, the test of vitamin C levels using the titration method, the analysis of antioxidant levels using the DPPH method. Based on organoleptic tests on color, taste, texture, and aroma showed that P2 treatment (from raw materials of 200 ml UHT milk, 60 g sugar, 200 ml wipped cream and 184 g pineapple liver) was preferred by panelists with an average value of 3,96. The highest level of vitamin C test was found in treatment P1 (from raw materials of 200 ml UHT milk, 60 g sugar, 200 ml wipped cream and 184 g pineapple meat) with an average value of 0.034. The highest antioxidant test was found in the treatment of P3 (from raw materials of 200 ml UHT milk, 60 g sugar, 200 ml wipped cream, 92 g pineapple meat and 92 g pineapple liver) with an average value of 17.80. As for the production costs Rp.3,277, - per cup.

Keywords: Analysis of Vitamin C Levels, Antioxidants, Production Costs *of Pineapple Ice Cream*

YOHA

DAFTAR ISI