

ABSTRACT

Title : *Quality Characteristics of Kemang Fruit Marshmallow Candy (Mangifera Kemanga) with Varying Gelatin and Sugar Concentrations*

Name : *Faliuz Bahri Syaputra*

Student Reg. ID : *20070001*

Kemang fruit (Mangifeira kemanga) has a sour and slightly sweet taste and has micronutrient potential. To improve the quality of Kemang fruit, it can be processed into marshmallow candy. The aim of this research is to characterize the physical, chemical and organoleptic qualities and analyze the benefits of Kemang fruit marshmallow candy. In this study there were two treatments, namely sugar concentration (40% and 50%) and gelatin concentration (10%, 12%, 12%). The research results showed that the average yield of marshmallow candy was between 40.93% and 42.44%. The results of the overrun analysis of the Kemang fruit marshmallow candy were between 0.23% and 0.25%. The results of the texture analysis of the Kemang fruit marshmallow candy were between 140.00 mm and 301.33 mm. The water content of Kemang fruit marshmallow candy was highest in the 40% sugar concentration and 10% gelatin treatment, namely 47.55%. The total sugar content of Kemang fruit marshmallow candy was the highest in the 50% sugar concentration and 14% gelatin treatment, namely 1.23%. Vitamin C in Kemang fruit marshmallow candy was highest in the treatment with a sugar concentration of 50% and gelatin 14%, namely 0.03%. Based on organoleptic test analysis, the treatment with a sugar concentration of 40% and gelatin 14% gave the highest assessment, namely in terms of color 4.05 (like), taste 4.11 (like), texture 4.00 (like) and aroma 3.75 (like).). From the results of the profit analysis in one month of production, it is IDR. 15,474,400 million.

Keywords: *Overrun, Soft Candy, Quality Characteristics*

