

ABSTRACT

Fahdi Gemilang Nur Anbyana. B.1710033. Effect of Temperature and Storage Time on Vitamin C Levels and Sensory Properties in Vitamin Drinks at PT.XYZ. Supervised by H. Amar Ma'ruf and Fina Uzwatania.

The study was conducted to determine the effect of temperature and storage time on vitamin C content and sensory properties (aroma, taste, appearance) in vitamin drinks, samples were taken from the production and then pre-incubated using incubation with temperature variations of 30°C, 40°C, and 50°C for storage periods of 3 days, 5 days, 7 days, and 14 days with three replications using Duncan's method. The most stable vitamin C content is at a temperature of 30°C, which is 1624.26 mg/140ml. the most unstable vitamin C content was at 50°C and the lowest was 1242.08 mg/140ml. The highest aroma sensory results at a temperature of 30°C is worth 5 and the lowest value is at a temperature of 50°C with a value of 1. The highest sensory results at 30°C are worth 5 and the lowest value is at a temperature of 50°C with a value of 2. Sensory results The highest performance at 30°C is 5 and the lowest value is at 50°C with a value of 1.

Keywords: vitamin C, Temperature, Sensory, Save Time.

ABSTRAK

Fahdi Gemilang Nur Anbyana. B.1710033. Pengaruh Suhu dan Waktu Penyimpanan Terhadap Kadar Vitamin C dan Sifat Sensori Pada Minuman Bervitamin di PT.XYZ. Dibawah bimbingan bapak H. Amar Ma'ruf dan ibu Fina Uzwatania. Penelitian dilakukan untuk mengetahui pengaruh suhu dan lama penyimpanan terhadap kandungan vitamin C dan sifat sensori (aroma, rasa, penampilan) pada minuman bervitamin, sampel diambil dari hasil produksi kemudian dilakukan pre inkubasi menggunakan inkubasi dengan variasi suhu 30°C, 40°C, dan 50°C dalam kurun waktu lama penyimpanan 3 hari, 5 hari, 7 hari, dan 14 hari dengan tiga kali ulangan menggunakan metode Duncan. Kandungan vitamin C paling stabil ada pada suhu 30°C yaitu 1624.26 mg/140ml. kandungan vitamin C paling tidak stabil ada pada suhu 50°C dan terendah yaitu 1242.08 mg/140ml. Hasil sensori aroma tertinggi pada suhu 30°C bernilai 5 dan nilai terendah ada pada suhu 50°C dengan nilai 1. Hasil sensori rasa tertinggi pada suhu 30°C bernilai 5 dan nilai terendah ada pada suhu 50°C dengan nilai 2. Hasil sensori penampilan tertinggi pada suhu 30°C bernilai 5 dan nilai terendah ada pada suhu 50°C dengan nilai 1.

Kata Kunci: vitamin C, Suhu, Sensori, Waktu Simpan.