

KECEPATAN LELEH, WARNA DAN TEKSTUR SECARA SENSORIS ES KRIM DENGAN PENAMBAHAN SARI BUAH BIT MERAH (BETA VULGARIS L.)

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Abstract	<p>Background. The aim of this study was to examine the effect of adding red beetroot juice (<i>Beta vulgaris</i> L.) with different percentages on the melting speed, color and texture of ice cream sensorily. Materials and methods. Treatment using 100% cow's milk added 0% red beet juice; 7%; 14%; 21%; 28%; Each treatment was repeated 4 times. The study used a completely randomized design (CRD) for the variable melting rate, and a randomized block design (RBD) for sensory tests (color and texture) with 15 semi-trained panelists. The results showed that the treatment had a very significant effect ($P < 0.01$) on the melting speed, color, and texture of ice cream. Results. The results showed that the melting speed of ice cream ranged from 15.22-18.39 minutes/gram following the equation $Y = 0.1152x + 15.109$ with a coefficient of determination (R^2) = 84.65%; the color ranges from 1.80 to 4.13 (dislike-very much) following the equation $Y = 0.1152x + 15.109$ with a coefficient of determination (R^2) = 19.54%; and texture ranged from 2.00 to 4.00 (dislike-very much) following the equation $Y = 0.061x + 2.146$ with a coefficient of determination (R^2) = 18.20%. Conclusion. Addition of red beet juice as much as 28% the longest melting speed of ice cream compared to other treatments. The addition of 14% red beet juice with a perfect red ice cream color was very liked by the panelists. The addition of 28% red beet juice with an ice cream texture was highly favored by the panelists.</p>
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