

The effect of hydrocolloid on stability of Papaya-Pineapple jelly drink during storage

Publons ID	(not set)
Wos ID	WOS:000687196500056
Doi	10.1088/1755-1315/653/1/012056
Title	The effect of hydrocolloid on stability of Papaya-Pineapple jelly drink during storage
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Publish Date	2021
Journal Name	2ND INTERNATIONAL CONFERENCE ON SUSTAINABLE AGRICULTURE FOR RURAL DEVELOPMENT 2020
Citation	
Abstract	Present study evaluated the effect of hydrocolloid type on the stability of antioxidant activity of papaya-pineapple jelly drink during storage. The antioxidant content of the jelly drink was also evaluated. The research had been performed using randomized block design with two factors, i.e.: types of hydrocolloid (agar and carrageenan) and storage times (0; 1; 2; and 3 weeks). Jelly drink was stored at 7 degrees C in refrigerator. The analysis carried out were total phenolic content, ferric thiocyanate (FTC) and thiobarbituric acid (TBA) tests. The result showed that increasing of stored resulted in decreasing of total phenolic content, ferric thiocyanate and thiobarbituric acid.
Publish Type	Book in series
Publish Year	2021
Page Begin	(not set)
Page End	(not set)
Issn	1755-1307
Eissn	
Url	https://www.webofscience.com/wos/woscc/full-record/WOS:000687196500056
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