PRODUCTION OF INSTANT CORO A TRADITIONAL BEVERAGE FROM PATI, CENTRAL JAVA

Puji Setiyoningrum
Department of Food Science and Technology, Faculty of Agricultural Technology and Engineering, Bogor Agricultural University, IPB Darmaga Campus, PO BOX 220, Bogor, West Java, Indonesia
Phone +62 8564 000 5227, email : p.setiyoningrum@gmail.com

ABSTRACT

Coro is traditional beverage from Pati, Central Java made from spices. In this research, Coro was processed with co-crystallization to form instant Coro. First step is determining of red and white sugar combination in co-crystallization process. Three sugar combination (80:20, 70:30, and 60:40) are resulting granulated sugar with moisture content around 2% but combination 60:40 need less cooling time than two other. Then this combination (60:40) use to make instant Coro. There are three formulation (X, Y, Z) with different amount of ginger extract. The chosen formula was decided by hedonic rating evaluation. The result of sensory evaluation showed that there are significant differences on product appearance rating but not for taste, flavor, and overall. Formula X was chosen because it is the most economical formula. The chemical and physical properties of instant Coro made with co-crystallization method are 5.47% of water content, 2.33% of ash content, 2.81% of fat content, 2.12% of protein content, 87.42% of carbohydrate content, 95.03% of total sugar, and 80.12 mg Eq ascorbic acid/100 gr antioxidant capacity with L= 46.48, a=+4.47, b= +12.81 representing the color. This instant Coro has 6.57% of dissoluble part and 1 minute 50 second for dispersion time. The feasibility study based on investment criteria showed the production of instant Coro was feasible to be done.

Keywords : traditional beverage, Coro, co-crystallization, instant