ABSTRACT

Novrianti Puspita Wardani. UTILIZATION OF RICH ANTIOXIDANT ROSELLA (HIBISCUS SABDARIFFA L) EXTRACT IN PRODUCTION OF COCONUT, PALM AND SOY OIL MAYONNAISES. Under direction of Leily Amalia

The addition of Rosella flower extract and utilization various oli such as coconut, palm and soy were being involved in production of mayonnaise. Mayonnaise is a kind of ketchup which use canola or olive oil, egg, salt, and pepper and had been developed in France. The addition of Rosella extract (5%, 10% and 15%) base on amount of oil that used in production. Mayonnaise formulation are 75-78% oil, 6-9% egg yolk and flavors.

Hedonic and hedonic quality sensory evaluations tested base on kind of oil. Base on evaluation the addition of Rosella extract statistically influenced color and thickness of coconut oil mayonnaise, color of palm oil mayonnaise, color and taste of soy oil.

Fat analyze showed that there were statistically no difference between selected mayonnaise as well as protein and carbohydrate. Antioxidant activity and anthocyanine analyze showed that there were statistically difference between mayonnaise. Highest antioxidant activity and anthocyannin reached by palm oil mayonnaise with 15% Rosella extract.

Keywords: mayonnaise, rosetta, oil, anthocyanine, antioxidant.