ABSTRACT

LITA SAHRAWANI HASIBUAN. Formulation of Papaya Bangkok Puree for Baby with One Fruit Combination Based Sensory Quality. Supervised by C. HANNY WIJAYA as Chairman and FERI KUSNANDAR as a Member.

The quality of fruit’s puree sensorically can be improved by using fruits combination which is suitable for babies such as papaya, banana, tomatoes and avocado. The aim of this research was to obtain a formula of papaya fruit puree in combination of a fruit (banana, tomatoes or avocado) with optimal sensory based on its sensory test, physico-chemical and microbiological qualities. The potential combination was chosen based on its hedonic acceptance. Papaya fruit puree combined with banana was selected. The optimization step was conducted based on the sweet, sour and viscosity analysed by the mixture design on the data of scoring test. The optimal formula of the fruit puree consisted of 82.86% papaya and 17.14% banana. The microbiological quality of the puree was suitable to SNI 01-7111.2-2005 MP-ASI. The sensory of the puree was almost equal to the commercial one for their sweetness, sourness and viscosity attributes. The physical characteristics of the obtained fruit puree was also similar to the commercial one. The obtained fruit puree also contained higher vitamin A and Ca than the commercial product.

Key words: Fruit puree, sensory, formulation, papaya, banana