PRODUCTION OF *FICUS ELASTICA ROBUSTA* LEAF JUICE (DAUN TAPAK GAJAH)

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ABSTRACT

PRODUCTION OF *FICUS ELASTICA ROBUSTA* LEAF JUICE (DAUN TAPAK GAJAH)

Ficus Elastica Robusta leaf juice was formulated with TSS 55°Brix and 60°Brix with pH 4.2. *Ficus Elastica Robusta*, family *Moraceae* was obtained from Botanical Garden at Semenyih, Negeri Sembilan. Sensory analysis, mineral and crude fiber content, viscosity and colour measurement were carried out. The parameter was determined in order to know the acceptability of *Ficus Elastica Robusta* leaf juice. From this study, the formulation with lower TSS (55°Brix) was most accepted by the panelists with mean score 6.5. From the analysis, formulation with 55°Brix contains 511.6 ppm of potassium and 33.02 ppm of calcium which was higher than formulation with 60°Brix. While, the percent of crude fiber in formulation 55°Brix was about 1.56% as compared to formulation 60°Brix was about 1.54% but there was no significantly difference between these two formulations. From this study, formulation with lower TSS (55°Brix) was recommended to produce the juice due to the higher mineral and crude fiber content compared to others.

CHAPTER 1

INTRODUCTION

1.1 Background and problem statement

Functional foods and beverages are finding global success, due to consumer trends toward health maintenance. Increased attention has been given to the protective effects of fruits and vegetables and their roles in the prevention of various degenerative diseases (Burda and Oleszek, 2001). Juice is one form or another consumed universally by nearly the entire world population. In the United States their popularity stems from tradition and habit, such as orange juice for breakfast or because of their nutritional and therapeutic value. Most juices are consumed straight, in the single strength state. Even if they are purchased in the concentrated form, proper reconstitution will recover their natural traits.

People today especially in developed countries are very concerned with their health and nutrition. They are always interested in healthful product that can provide many beneficial effects, include, keeping them healthy and they are concerned about what they eat. Therefore, many food factories try as best as they can to produce these kinds of products to meet customer need.