

**COMPARISON OF DIFFERENT DRYING METHODS
AND PROXIMATE ANALYSIS OF FRUIT PEEL**

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TABLE OF CONTENT

	PAGE
ACKNOWLEDGEMENTS	iii
TABLE OF CONTENT	iv
LIST OF TABLES	vi
LIST OF FIGURES	vii
LIST OF ABBREVIATIONS	viii
ABSTRACT	ix
ABSTRAK	x
CHAPTER 1: INTRODUCTION	
1.1 Background of Study	1
1.2 Problem Statement	3
1.3 Significance of the Study	4
1.4 Objectives of the Study	4
CHAPTER 2: LITERATURE REVIEW	
2.1 Food Drying Method	5
2.2 Dried Product	6
2.3 Candying Method	8
2.4 Candied Product	9
2.5 Nutritional Composition	10
2.5.1 Carbohydrate	10
2.5.2 Protein	10
2.5.3 Fat	11
2.5.4 Fiber	11
2.5.5 Mineral	12
CHAPTER 3: METHODOLOGY	
3.1 Materials	13
3.1.1 Raw materials	13
3.1.2 Chemicals	13
3.1.3 Apparatus	13
3.2 Methods	14
3.2.1 Sample preparation	14
3.2.2 Proximate Analysis	18
3.2.2.1 Calculate-by-difference method	18

3.2.2.2	Carbohydrate determination method	18
3.2.2.3	Soxhlet Extraction method	19
3.2.2.4	Acid and Alkali Digestion method	20
3.2.2.5	Air oven method	21
3.2.2.6	Dry-ashing method	22
3.3	Statistical Analysis	23
CHAPTER 4: RESULTS AND DISCUSSION		24
4.1	Drying methods	24
4.2	Proximate analysis	26
CHAPTER 5: CONCLUSIONS AND RECOMMENDATION		38
CITED REFERENCES		39
APPENDICES		42
CURRICULUM VITAE		62

ABSTRACT

COMPARISON OF DIFFERENT DRYING METHODS AND PROXIMATE ANALYSIS OF FRUIT PEEL

Process of dehydration can be used as a long-term preservation of product efficiently. The aim of this study is about to compare different drying methods of fruit peel and to determine proximate analysis of the fruit peel. Drying methods conducted are sun drying, oven drying and candied drying. Proximate analysis is conducted based on parameter carbohydrate, protein, fat, crude fiber, moisture and ash to determine the nutrient content of raw melons and dried melons. The result obtained from the experiment indicates that oven dry samples have advantages in term of proximate value and longer shelf life of the sample compare to other drying methods and raw sample. The highest value of moisture is raw rock melon which is 93.27%, highest value for ash is oven-dried watermelon which is 11.64%, highest value for crude fiber is oven-dried honeydew which is 90.23%, highest value of crude fat content is candied-dried honeydew which is 2.67%, highest value of crude protein is oven-dried honeydew which is 48.27% and lastly highest value of carbohydrate is candied-dried watermelon which is 62.83%. Low moisture content indicates the oven-dried peel sample can be stored for a longer time compare to other dried and raw peel sample. Other significant proximate value such as highest value ash content indicates highest mineral content in the sample and highest value of crude fiber in which indicates ability to lower risk of chronic disease such as obesity can be obtained by oven-dried peel for watermelon, honeydew and rock melon peel sample.