

The Effect of Palm Sugar and Cane Sugar Addition toward the Characteristics of Honey Pineapple Fermented Drinks

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Abstract: *The honey pineapple fruit (*Ananas comosus*(L) Merr) is a fruit that is produced by Indonesian farmers. The sweet flavour of the honey pineapple depends on the water content level in the honey pineapple. The honey pineapple is a fruit that spoils easily. The storage period of the pineapple is between 1-7 days with a temperature of under 22⁰C. The objective of this research is to identify the characteristics of probiotic fermented drinks made from the honey pineapple fruit, with the addition of spices such as ginger, cinnamon, and a percentage of palm sugar. There are two treatments in processing, based on the ratio of added ingredients, P₁ = 60%pineapple fruit; 20% cane sugar; 10% ginger; 10% cinnamon, P₂ = 60%pineapple fruit; 25% cane sugar; 10% ginger; 5% cinnamon. The observed variables are the pH of the drink and the temperature during the hour of observation. The measured test standard was adjusted to the SNI (Indonesian National Standard) 3719-2014 of produced fruit juice on the quality of fruit juice drinks, with the provision of having a distinct smell, flavour, and colour in normal conditions. The results organoleptically obtained result was that the percentage of palm sugar during the third and fifth measurement hour had a high score from 10 panellists, which was a level (4) strong smell with the duration of the ripening day. The pH level test did not differ much in P₁(20% palm sugar) and P₂(25% palm sugar) substituted in the pineapple fruit juice, which was 3.3 – 5.0.*

Keywords: Honey pineapple, palm sugar, probiotic drinks, pH

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