

ABSTRACT

THE EFFECT OF STORAGE TEMPERATURE ON VITAMIN C LEVELS IN PROCESSED MANGO PRODUCTS

Yusarfia Annazia Putri Ahmad

One of the fruits that contain vitamin C is mango. Mango contains 6-30 mg/100g of vitamin C. Storage of candied mango increases the texture and color as well as decreases vitamin C levels. Therefore, this study aims to determine the effect of storage temperature on vitamin C levels in candied mangoes at room and cold temperature. The sample used is candied mango. The control sample used was mango fruit. The method used is UV-Vis Spectrophotometry. The absorbance measurement of the sample was measured at a wavelength of 265.5 nm. The results showed that there was an effect of temperature on vitamin C levels in candied mangoes. The vitamin C content of candied mango at cold temperature is 339.2874 mg/200g, candied mango at room temperature is 305.8943 mg/200g with the decreasing percentages are 4.18% and 13.61%, respectively.

Keywords : *Vitamin C, Mango, UV-Vis Spectrophotometry, Temperature.*