

ABSTRACT

THE EFFECT OF SOAKING TIME OF WET CANDIED MANALAGI MANGOES IN SODIUM METABISULFITE ON VITAMIN C LEVELS *(Mangifera Indica L.)*

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Mango is a plant that is commonly cultivated and consumed in Indonesia. Mangoes are generally consumed directly, and some are made into processed products, one of which is wet candied. This processing aims to extend the shelf life of the fruit. The process of making wet candied is generally soaked with sodium metabisulfite as a preservative. This study aims to determine the effect of soaking time on vitamin C levels in Manalagi candied mangoes. Vitamin C is an unstable compound and is easily oxidized during processing, so it is commonly used as a nutritional indicator for a food. Variations in the length of immersion time used were 30, 60 and 90 minutes. The levels of vitamin C obtained from candied mango soaked in sodium metabisulfite for 30, 60, and 90 minutes were 114.04 ppm; 153.2227 ppm; 184.4865 ppm. The conclusion of this study is that the longer the candied mango is soaked in sodium metabisulfite, the more it is able to maintain the levels of vitamin C in it.

Keywords : *wet candied mangoes manalagi, UV-Vis spectrophotometer, vitamin C, sodium metabisulfite .*