

ABSTRAK

EFFECT OF SODIUM METABISULPHITE CONCENTRATION ON VITAMIN C LEVELS IN CANDIED MANALAGI MANGO (*Mangifera Indica L.*)

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Manalagi mango (*Mangifera Indica L.*) contains Vitamin C which is useful for increasing endurance and keeping the body in prime condition. To increase the selling value, the mangoes are processed into sweets with the addition of sodium metabisulfite which is useful for maintaining the content of Vitamin C in candied mangoes. This study aims to determine whether there are differences in Vitamin C levels in candied manalagi mango (*Mangifera Indica L.*) with variations in the concentration of Sodium Metabisulfite 50, 100, 150 and 200 ppm. Determination of sample content was carried out by measuring the absorbance of the sample using a UV-Vis spectrophotometer at the selected wavelength, namely 265.5 nm. From the results of the study it was known that the best presentation of decreased levels of Vitamin C was 24.126% with the addition of 50 ppm sodium metabisulfite. These results are smaller when compared to sweets without the addition of sodium metabisulfite where the percentage decrease in Vitamin C levels reaches 39.33%. There were differences in the levels of Vitamin C in candied manalagi mangoes with the addition of sodium metabisulfite successively, namely 144,500 ppm; 137,270 ppm; 108,590 ppm; and 124.280 ppm.

Keywords: candied manalagi mango, UV-Vis spectrophotometer, vitamin C, sodium metabisulfite.