

ABSTRACT

QUALITY CONTROL OF BUTTERFLY PEA FLOWER DRINK (*Clitoria ternatea* L.) WITH ADDITIONAL 10% JUICE FRUIT OF BILIMBI (*Averrhoa bilimbi* L.)

Amanda Safira

This study aims to obtain quality control results of butterfly pea flower drink with additional of 10% juice fruit of bilimbi. Butterfly pea flower contain chemical compounds such as tannins, phenols, and flavonoids that have properties as analgesics, anticholesterolemic, antidiabetic, and anti-inflammatory. However, butterfly pea flower have a bland flavour, so it is necessary to add bilimbi as an additional ingredient. Bilimbi contains a lot of vitamin C and has a sour flavour that is often used as sweets and syrup. To assess the quality of the drink, hedonic testing of colour, taste, smell, homogeneity, and acceptability was conducted, as well as pH testing. The test results showed that butterfly pea flower drink with additional of 10% juice fruit of bilimbi met the specifications at refrigerator temperature and refrigerator temperature. However, at room temperature, there was a decrease in quality from week 11 to week 12. For further research, it is recommended to store the drink refrigerator temperature to extend the shelf life.

Keywords : Butterfly flower, Fruit of bilimbi, Quality control