

Physical and Chemical Properties and the Preference Level of Avocado Juice with Added of Aloe Vera and Sugar

Abstract

Fruit juice can be made of one or the mixture of various the kind of fruit. In this research in the manufacture of fruit juice use avocado. Avocado (*Persea americana* Mill) is one of horticulture very known to the public. Avocado has a total phenol content of $50,913 \pm 0,424$ mg GAE / 100 mg makes avocado suitable for making healthy beverage products. Weakness of avocados has high fat content, so it is necessary to add compounds that contain antioxidants. One of them is aloe vera. The purpose of this study was to produce avocado juice with the added of the preferred aloe vera gel, preferred and evaluate the influence of added of aloe vera gel against sugar-acid balance, color, viscosity on avocado juice is produced. The experimental design used in this study was a randomized Complete Design two factor with two replications of using aloe vera gel (5%, 15%, and 25%) and sugar (10% and 15%). The results obtained in this study are the most preferred avocado juice with the addition of 5% aloe vera gel and 15% sugar with a moisture content of 86.63% wb, total sugar 7.25%, total acid 1.42%, viscosity 1142.50 cP.

Keywords: : Juice, avocado, aloe vera, sugar