*Microencapsulation of Getas Variety Red Guava (Psidium guajava) Pulp Using Encapsulating Agent of Maltodextrin and Gum Arabic*

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***Abstract***

*Getas red guava is a fruit which is rich in vitamin C. Processing with heating can ruin vitamin C content of guava so that it is necessary to do microencapsulation process. The aim of this research was to grasp the effects of maltodextrin and gum arabic and determine the proper encapsulant to produce the instant powder of getas red guava having a high level of vitamin C and good physical properties. The experimental design used was the Randomized Complete Block Design (RCBD) with a factor made in 3 groups (batches) with 2 analysis replications. The factor studied was the differences of encapsulant combinations made in three levels namely the addition of 20% maltodextrin, 10% maltodextrin+10% gum arabic and 20% gum arabic. The best result for the instant powder of getas red guava was the addition of 20% maltodextrin which produced yield 7.10% of fruit or 3.03% of suspension, vitamin C (db) 309.75 mg ascorbic acid/100 g powder, moisture content 3.45%wb, wettability 359.19x10-3 g/min, solubility 96.19%, red (a) 2.08, yellow (b) 1.88, brightness (L) 0.00, bulk density 412,56x10-3 g/ml and tapped-bulk density 580.91x10-3 g/ml.*

*Key words : getas red guava, instant, microencapsulation, vitamin C.*

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