

ABSTRACT

CHARACTERISTICS OF SENSORY AND PHYSICAL PASTE SHRIMP KIND OF SMALL SHRIMP WITH THE ADDITION OF POWDER THE MANGOSTEEN (*Garnicia mangostana L*).

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Indonesia is a maritime country a lot of the production of fish and kind of animals. The number of production are a lot the processed into products processed marine products including processed into a paste. But paste in general there are problems with the addition of rhodamine B in paste shrimp because the color of paste is pale if without dyes. The Utilization of natural dyes such as the mangosteen is the solution of the problems. This study aims to determine the level of consumer acceptance (the sensory), characteristics of texture and color of paste shrimp kind of small shrimp with the addition of powder the mangosteen. This study uses a completely randomized design (CRD) of the factors is the concentration of mangosteen peel powder with five levels (0%, 0.5%, 1%, 1.5% and 2%). The results showed that with the addition of pell powder mangosteen increasie the level of the panelists on color and flavor paste shrimp kind of small shrimp with the highest value of the color preferences of 3.83. The peel powder mangosteen has to degree of violence the texture of paste shrimp kind of small shrimp and can also reduce the level of brightness (L) and a yellowish (b+) paste shrimp, but increase the level of redness (a+) the paste shrimp.

Keywords : *The paste shrimp kind of small shrimp, the sensory, texture and color*