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ABSTRAK

Mimilk Corn merupakan produk minuman siap saji fungsional *dietary fiber* yang dapat menjadi solusi untuk membantu memenuhi serat pangan pada masyarakat. Pembuatan produk *mimilk corn* memiliki masalah utama yakni stabilitas selama penyimpanan ditandai dengan adanya endapan setelah produk disimpan selama 1 jam, serta perubahan warna pada produk sehingga perlu dilakukan penambahan perlakuan proses *blanching* di awal sebelum dilakukan pengolahan untuk menginaktifkan enzim lipoksigenase guna mempertahankan intensitas warna. Disamping itu, *mimilk corn* perlu penambahan iota karaginan untuk menstabilkan produk. Tujuan penelitian ini yakni menguji pengaruh proses *blanching* dan penambahan karaginan terhadap stabilitas, karakteristik sensoris, dan fisikokimia minuman *mimilk corn* dan mengetahui proses *blanching* dan penambahan karaginan terhadap mutu dan kualitas minuman *mimilk corn*. Penelitian ini dilakukan dengan menggunakan desain penelitian Rancangan Acak Lengkap (RAL) dengan 2 faktor yakni proses *blanching* (tanpa *blanching*, 70°C dan 90°C) dan penambahan karaginan (tanpa karaginan, 0,06g dan 0,09g). Parameter penelitian yang dianalisis meliputi stabilitas viskositas, kadar serat, warna, dan sensoris. Hasil penelitian menunjukkan bahwa *blanching* mempengaruhi kadar serat, nilai L, dan nilai b, serta karakteristik sensoris. Namun, berpengaruh sebaliknya terhadap kestabilan, viskositas, dan nilai a dan °h pada produk. Sementara penambahan karaginan berpengaruh pada kestabilan, nilai L, viskositas, kadar serat, dan karakteristik sensoris. Karaginan tidak berpengaruh pada nilai a, b, dan °h pada uji warna. Kedua faktor interaksi tidak mempengaruhi viskositas, kadar serat, warna. Sebaliknya, interaksi mempengaruhi karakteristik sensoris terhadap 5 parameter yakni aroma, warna, rasa, tekstur, dan keseluruhan. Sebagai kesimpulan, adanya proses *blanching* dan penambahan karaginan digunakan untuk mempertahankan stabilitas, kualitas fisik dan kimia, serta karakteristik sensoris pada produk *mimilk corn*.

Kata Kunci: *Blanching*, Jagung Manis, Karaginan, *Mimilk Corn*

Nadhira Rachmani Solihah. NIM 190331100006. Improving the Quality and Stability of Ready-to-Drink Mimilk Corn Beverages: Effects of Blanching and Addition of Carrageenan. Under the guidance of Mr. Askur Rahman, S.TP., M.P. and Mr. Mojiono, S.TP., M.Sc

ABSTRACT

Mimilk Corn is a functional dietary fiber ready-to-serve beverage product which can be a solution to help meet food fiber needs in the community. The main problem in the manufacture of milk corn products is stability during storage which is characterized by the presence of sediment after the product is stored for 1 hour, as well as changes in the color of the product, so it is necessary to add an initial blanching process before processing to inactivate the lipoxygenase enzyme to maintain color intensity. Besides that, mimilk corn needs the addition of iota carrageenan to stabilize the product. The purpose of this study was to examine the effect of the blanching process and the addition of carrageenan on the stability, sensory characteristics, and physicochemistry of the corn milk drink and to determine the blanching process and the addition of carrageenan addition to the quality and quality of the corn milk drink. This research was conducted using a completely randomized design (CRD) with 2 factors, namely the blanching process (without blanching, 70°C and 90°C) and the addition of carrageenan (without carrageenan, 0.06g and 0.09g). The research parameters analyzed included viscosity stability, fiber content, color, and sensory. The results showed that blanching affected fiber content, L value, and b value, as well as sensory characteristics. However, it has the opposite effect on the stability, viscosity, and a and °h values of the product. While the addition of carrageenan has an effect on stability, L value, viscosity, fiber content, and sensory characteristics. Carrageenan has no effect on the values of a, b, and °h on the color test. Both interaction factors do not affect the viscosity, fiber content, color. On the contrary, the interaction influences the sensory characteristics of 5 parameters namely aroma, color, taste, texture and overall. In conclusion, the blanching process and the addition of carrageenan are used to maintain stability, physical and chemical quality, and sensory characteristics of corn milk products.

Keywords: *Blanching, Sweet Corn, Carrageenan, Mimilk Corn*