



Plagiarism Checker X Originality Report

Similarity Found: 0%

Date: Rabu, Juni 17, 2020

Statistics: 0 words Plagiarized / 189 Total words

Remarks: No Plagiarism Detected - Your Document is Healthy.

Characteristics of smooth mangostana drink type from various starter concentrations and dilution level of mangosteen peel extract Roza, Irwan and Evawati, Evawati and Fadri, Rince Alfia and Gusmalini, Gusmalini (2018) Characteristics of smooth mangostana drink type from various starter concentrations and dilution level of mangosteen peel extract. In: 6th international conference on sustainable agricultural, food and energy, October 19-21,2018, Manila, Philippines.

Abstract this study aims to determine the best concentration of starter and the best dilution level of skin powder abstract in the processing of smooth mangostana drink type form mangosteen peel extract. the concentration of strater used was 2%, 4%, 6%, 8% and 10% with the dilution level of mangosteen peel extract 1:30, 1:40, 1:50.smooth mangostana drink type that produced will be analysd for ph, total lactic acid, total phenol, and antioxidant activitu of smooth mangostana drink type.

the best concentration of starter in making drink type from mangosteen peel powder is 6% with dilution level 1:30 with pH of 4,2 total lactic acid bacteria at 10 dilution levels could not be calculated. total phenol17 mgGAE/g and antioxidant activity (% inhibition of 1000 ppm to 50 MDPPH) 68.39%

INTERNET SOURCES:
