ABSTRACT

Morinda juice is liquid extract from mature morinda fruits which still contain fitonutrien that is very useful for health. The process of morinda juice is not done just like another fruit juice, because morinda fruits have unpleasant smell which can make people vomiting. In this research, some treatments were done to neutralize the unpleasant smell in morinda fruits extract to get morinda juice that can be accepted by people. There were six treatments in this research. Firstly, 300 ml of morinda fruit extract+brown sugar solution 40%+nonalcoholic fermentation for 48 hours (A1). Secondly, 300 ml of morinda fruit extract+brown sugar solution 40%+ginger extract 2%+nonalcoholic fermentation for 48 hours (A2). Thirdly, 300 ml of morinda fruit extract from active carbon adsorption+brown sugar solution 40% (A3). Next, 300 ml of morinda fruit extract from active carbon adsorption+brown sugar solution 40%+ginger extract 2% (A4). After that, 300 ml of morinda fruit extract from active carbon adsorption+white sugar solution 40% (A5). Lastly, 300 ml of morinda fruit extract from active carbon adsorption+white sugar solution 40%+ginger extract 2% (A6). The results showed that from six methods to produce morinda juice the treatment that can neutralize the unpleasant smell and taste in morinda juice and can be accepted by people (panelist) was the treatment A4. Its organoleptic score of smell was 6.63 (like), taste was 6.32 (rather like) and colour was 5.61 (rather like). Moreover, the chemical analysis of the treatment A4 showed that the pH value was 5.74, acid total was 0.30% and vitamin C was 44 mg/100 g.

Key word: Morinda juice, active carbon, nonalcoholic fermentation, sugar, ginger extract.