

# Program & Abstracts

## International Seminar EMERGING ISSUES AND TECHNOLOGY DEVELOPMENTS IN FOODS AND INGREDIENTS

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*in conjunction with*



**Production of Functional Beverages Purple Sweet Potato (*Ipomoea batatas* Blackie) with Lactic Acid Bacteria**

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**Abstract**

Purple sweet potato is a food rich in energy resources that have a high anthocyanin. Anthocyanin that are stored on a purple sweet potato that is beneficial to health can serve as antioxidants. Excellence of the purple sweet potato has a high anthocyanin content. With the use of LAB (lactic acid bacteria) in the fermentation production of purple sweet potato beverage can be expected as a functional beverage is rich in anthocyanin content. The aims of this research is to develop the production fuctional beverages purple sweet potato with lactic acid bacteria. The research method in this research uses descriptive method with treatment duration of fermentation. Fermentation duration consisting of four variations there were 0, 1, 2, 3 and 4 days and each treatment was replicated 3 times, averaged and standard deviation sought, then classified to form the sequence data. Subsequently made tables or charts to facilitate understanding of research results. Results showed that the condition of one day fermentation give the best treatment and the product was characterised by pH 4.53; total acid 8.79  $\mu\text{mol/ml}$ ; sugar content 6.63 ( $^{\circ}\text{Brix}$ ), reducing sugar 0.1 mg/ml, turbidity 193 NTU, vitamin C content 0.016 mg/ml, anthocyanin content 2.71 mg/ml, and antioxidant content 0.16  $\mu\text{mol DPPH/ml}$ , organoleptic score of colour 3.44;aroma 3.24; and taste 3.56.