

## ABSTRACT

Nutrient Value, Physical Property and Quality Of Sensory Evaluation of  
"Jelly Liput" from *Aloe vera* and *Eucheuma cottonii*

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This research was aimed to study the physical property, sensory evaluation quality, and nutrient value of jelly Liput from *Aloe vera* and *Eucheuma cottonii*. This research was an experimental study, with one variable of treatment of *Aloe vera* and *Eucheuma cottonii* proportion. Five treatments were different on proportion of *Aloe vera* and *Eucheuma cottonii* with four replications.

*Aloe vera* obtained from a resident of Bandungredjosari village in Malang city with the criteria as follows : high fairish of  $\pm 35 - 50$  cm, wide of  $\pm 3.5 - 4$  cm, thick of  $\pm 1.5 - 2$  cm, leaf not old enough, green chromatic, spotted turn white, part of thorny leaf edge soften and turn pale. The dry *Eucheuma cottonii* got from market in Malang city. The substance processed, made their gist and combined them as according to proportion of each treatments to be processed to become jelly.

Assessment of gel consistency were using the ruler and needle, the measurement of syneresis value were using the analytic weighing machine, sensory evaluation quality were using the method of Hedonic scale in the questionnaire, the best treatment assessment were using the weight calculation from all variable of physical property and the sensory evaluation quality, the nutrient value of this product and their gist substances assessed in Laboratory of Health Surabaya.

Result of this study showed that the treatment 4 (P4) represented the best treatment (total value 232,5) with the nutrient value rough fiber 0,02 g, 4 mg of vitamine C, 0,0035 mg Fe, 0,008 mg Zn and 26 ug iodine of jelly per 10 g, and also its making charges Rp 96,9 per 10 g of jelly.

Keyword : Jelly, *Aloe vera*, *Eucheuma cottonii*, kappa carrageenan, syneresis, gel consistency.