ABSTRACT

Java plum (Syzygium cumini) can be used as a substitute for synthetic colorant and flavor of ice cream because it has good color and unique flavor. Java plum contains anthocyanin that act as antioxidants which could counteract free radicals. The purpose of this study were to analyze the effect of java plum addition on anthocyanin content, antioxidant activity and ice cream quality and to determined the most preferred java plum ice cream with high antioxidant activity and good quality. Total additions java plum used were 5, 15, 20, 30, and 40%. The data obtained were analyzed by randomized block design (RBD) with 5 treatments and 5 replications. The results showed that java plum fruit addition had significant effect ($p \leq 0.05$) to increase anthocyanin content, increase antioxidant activity, decrease overrun, and increase the melting time. The most preferred ice cream was by addition 20% java plum which had antioxidant activity 25.31±1.55%, overrun 25.91±1.52%, melting time 418.00±43.92 seconds and in accordance with SNI standards.

Key word: antioxidant, ice cream, java plum