**Physical and Favourite Test Tepache of palm sugar, coconut sugar and their combination**

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**ABSTRACT**

The COVID-19 pandemic has impacted on the increasing need for immune-boosting food or drinks. One drink that can boost the immune system is a probiotic drink. Tepache is a probiotic drink made from pineapple peel waste. In the process of making this drink, sugar is needed as fuel in the fermentation process. The purpose of this study was to determine the physical test and test the preference of tepache made from palm sugar, coconut sugar and the combination of the two sugars. This research is an experimental research. The physical test consisted of organoleptic tests in the form of color, aroma and taste tests as well as pH tests, which were carried out with three replications for each treatment. The preference test was conducted on 30 respondents. The results showed that the tepache pH of palm sugar, brown sugar and their combination was 4.2 ; 4.5 and 4.0. Organoleptic test related to color, tepache from coconut sugar showed a more concentrated color than the other two formulas. The aroma test of the three teapaches showed almost the same aroma, which is typical of fermentation. In terms of taste, tepache from palm sugar tastes sour, teapache from coconut sugar is sweet, tepache from the combination of the two sugars tastes very sour. The preference test for 30 responses to color, taste and aroma showed that tepache from brown sugar was the most preferred both in terms of aroma, taste and color with an average result of 7.13; 7.33 and 7.03.The COVID-19 pandemic has impacted on the increasing need for immune-boosting food or drinks. One drink that can boost the immune system is a probiotic drink. Tepache is a probiotic drink made from pineapple peel waste. In the process of making this drink, sugar is needed as fuel in the fermentation process. The purpose of this study was to determine the physical test and test the preference of tepache made from palm sugar, coconut sugar and the combination of the two sugars. This research is an experimental research. The physical test consisted of organoleptic tests in the form of color, aroma and taste tests as well as pH tests, which were carried out with three replications for each treatment. The preference test was conducted on 30 respondents. The results showed that the tepache pH of palm sugar, brown sugar and their combination was 4.2 ; 4.5 and 4.0. Organoleptic test related to color, tepache from coconut sugar showed a more concentrated color than the other two formulas. The aroma test of the three teapaches showed almost the same aroma, which is typical of fermentation. In terms of taste, tepache from palm sugar tastes sour, teapache from coconut sugar is sweet, tepache from the combination of the two sugars tastes very sour. The preference test for 30 responses to color, taste and aroma showed that tepache from brown sugar was the most preferred both in terms of aroma, taste and color with an average result of 7.13; 7.33 and 7.03.

*Keywords: Tepache; Physical Dan Favourite Test; Palm Sugar; Coconut Sugar*