ABSTRACT

For many years, powder drinks have been a mainstay in the beverage industry, offering consumers convenience, portability, and variety. The fastest and biggest increase is in powdered drinks because of their distinctive flavor variations and ease of use. Throughout the summer, mango drinks are highly sought after because they provide a feeling of freshness and rapid hydration. There is problem with the texture and the mouthfeel of the product, so the key components needed to make the mango drink are NDC and CMC. The study will use 9-point hedonic scale for sensory analysis and moisture content, water activity, and viscosity for physical analysis. There will be three treatments will be administered : control, where there is neither NDC nor CMC; treatment 1, where the NDC is 5 grams and the CMC is 0.15 grams; treatment 2, where the NDC is 7 grams and the CMC is 0.18 grams. In light of the physical analysis outcome, this research's worth is the same as that of previous studies. Nonetheless, there are significant differences among the 3 (three) samples, which may be related to the concentration of NDC and CMC. The highest moisture content and water activity was obtained by 0% CMC and NDC with the value of 2.39% and 0.51%. For viscosity, the highest was obtained by treatment 1 with the value of 281.77M.Pas. For the sensory, the panelists chose control sample and treatment 2 for all the sensory parameters. Therefore, the best samples that meet the consumer acceptance criteria were obtained from treatment 2.

Keywords: powder drinks, CMC, NDC, physical analysis, sensory analysis.