**ABSTRACT**

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**Polytechnic of Health Yogyakarta**

**Environment Health Department**

**Scientific Paper, July 2011**

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**Sanitation Process of Making Syrup Pineapple Skin**

**(xii + 46 Pages + 6 Appendix)**

 Waste is a waste product produced by every living thing that is not used anymore. Part of the waste in general is organic waste and inorganic trash the rest. Pineapple rind until now only banish granted, as the waste can reduce the aesthetic value. One of the solutions in waste management is reuse or reuse useless junk into more useful items. Pineapple skin is still containing component of the food substance is expected to be a substitute material for the manufacture of pineapple syrup. In the process of making syrup pineapple skin should pay attention to sanitation, to prevent food contamination that cause disease.

The acquisition of skin pineapple syrup with the same formula that matches or even better taste compared with pineapple syrup on the market. Research Methods: Study design of experiment with post test only with control design. Sampling sites in Gamping market, the location of the skin of pineapple in syrup making Kricak, Tegalrejo, Yogyakarta, examination of E. Coli is done at the Laboratory of Environmental Health polytechnic Yogyakarta, Glucose Levels examinations performed at BLK Yogyakarta and organoleptic testing in Kost Pak Hadi Kajor, independent variables in this research is the process of making syrup pineapple skin that meets in sanitation, the dependent variable in this study is the nature organoleptic syrup pineapple skin while confounding variables in this study were age pineapple skin and hygiene equipment.

From the results of organoleptic test color, syrup of the most liked and accepted by the panelists is a syrup with 468 code the syrup in the market that serve as the control. From the results of organoleptic odor test, the syrup of the most liked and accepted by the panelists is syrup with the code 135 is formulation syrup 500 ml of skin extract of pineapple: 1000 grams sugar. From the results of organoleptic taste tests, syrup of the most liked and accepted by the panelists is syrup with the code 135 is a formulation syrup 500 essence of pineapple skin pineapple: 1000 grams sugar. From the results of organoleptic test of the most preferred viscosity of the syrup is syrup with the code 135 is formulation syrup 500 ml of skin extract of pineapple: 1000 grams sugar. E. Test Results Coli showed syrup 135, 2 46 and 357 levels of E.Coli was negative. Glucose test results showed high levels of glucose in the syrup 2 46 is formulation syrup 750 ml of skin extract of pineapple: 1000 grams sugar.

The skin of pineapple syrup with code 2 46 is formulation syrup 750 ml of skin extract of pineapple: 1000 gr sugar syrup is effective that can be accepted by the panelists. There were significant differences organoleptic test the color, smell, taste and viscosity of the syrup with the code 135, 2 46, 357 and 468.

**Keywords:** sanitation process of making syrup pineapple skin, organoleptic test.

**Literature** : 15 Books (1984-2007) + 8 Websites