

## **ABSTRACT**

### **SIWALAN FRUIT (*BORASSUS FLABELLIFER*) NIRA AS SUBSTITUTION FOR WATER AND SUGAR IN THE MAKING OF MEJIK SAUCE**

*This purpose of this research are to figure out whether the substitution of water and sugar with palm juice will affect the organoleptic qualities and to decide which concentration of palm juice to make mejik sauce that is most preferred by the consumer. Palm juice or Legen (*Borassus flabellifer*) can be acquired from male flower from siwalan tree. The high sugar content in siwalan flower can be used as ingredients for food such as nira mejik sauce. Mejik sauce are sauce made by D'DELY FOOD. The population of this research are Citraland Surabaya citizens which consist of 90 random panelist from Universitas Ciputra. To acquire data, questionnaires are distributed to panelist. Data are then processed with SPSS version number 2.2. The research shown that the best treatment are mejik sauce made from 300 ml of palm juice. The results of laboratory tests for protein and calories increased for mejik sauce palm juice to mejik sauce control. In 250 ml of the best treatment palm juice mejik sauce contains 4.12% protein; and 149.34 calories/100 g. While in 250 ml of mejik sauce control contains 1.63% protein; and 123.63 calories/100g.*

*Keywords: Mejik Sauce, Organoleptic, Palm Juice*