

Title Citric acid inhibit the physiohochemical changes of fresh puree duku
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Abstract

The physicochemical changes of puree duku were inhibited by the addition of citric acid. Aril of fresh or spotted duku before blending to puree were added citric acid at three concentrations (0.1 %, 0.2%, and 0.4%). The addition of 0.2% to 0.4% citric acid only prevented the spoilage of fresh puree duku by significantly increases the total acid and lowers the pH which can result in the inhibition of the decrease of total sugar, vitamin C and antioxidant activity, and the changes of colour intensity (*Lighlness and Yellowness*) of fresh puree duku.