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## Effect of sucrose concentration and fermentation time on the quality velva probiotic banana (*Musa paradisiaca* Linn.var *Sapientum kuntze*)

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Velva is frozen processed fruit products textured similar with ice cream which made from a fruit puree mixed with sucrose. Velva Probiotic Banana is velva fruit base on banana and probiotic. The important factor in velva production is addition of sucrose concentration and fermentation time. The role of sucrose to decrease ice crystal form and fermentation to increase viability of probiotic. The aim of this research is to determine the influence of sucrose concentration on quality of velva probiotic banana. This research used Random Block Design with 2 factors, sucrose concentration (30%, 40%) and fermentation time (4, 6, and 8 hours) with 3 replication. The data were analyzed with ANOVA followed by Least Significant Difference Test Method 5%. The best treatment chosen by De Garmo Index Effectivity Method. The result of research showed that the best result of the combination was the the addition of 40% sucrose concentration with fermentation time of 4 hours with the characteristic were: the LAB total  $2.67 \times 10^8$  cfu/ml, total of acid 0.204%, pH 4.71, vitamin C 1.408 %, total dissolved solids 15.1 Brix, overrun 24.787%, and melting time 3 minutes/g.

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