

**KARAKTERISTIK PERMEN KARAMEL SUSU DENGAN  
PENAMBAHAN BUBUK EKSTRAK DAUN STEVIA**

*(Stevia rebaudiana Bertoni)*



**FAKULTAS TEKNOLOGI PERTANIAN  
UNIVERSITAS ANDALAS  
PADANG  
2021**

**KARAKTERISTIK PERMEN KARAMEL SUSU DENGAN  
PENAMBAHAN BUBUK EKSTRAK DAUN STEVIA**

*(Stevia rebaudiana Bertoni)*

**YOLA ANDRIANI**

**1711121013**



**FAKULTAS TEKNOLOGI PERTANIAN**

**UNIVERSITAS ANDALAS**

**PADANG**

**2021**

# **Karakteristik Permen Karamel Susu dengan Penambahan Bubuk Ekstrak Daun Stevia (*Stevia rebaudiana* Bertoni)**

Yola Andriani, Daimon Syukri, Rini

## **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui karakteristik permen karamel susu dengan penambahan bubuk ekstrak daun stevia (*Stevia rebaudiana Bertoni*)” berdasarkan sifat fisik, kimia dan tingkat penerimaan panelis terhadap permen karamel susu. Penambahan bubuk ekstrak daun stevia pada permen karamel susu ini diharapkan dapat menjadi pemanis yang berkalori rendah. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Analisis data menggunakan ANOVA dan uji lanjut DNMRT pada taraf nyata 5%. Perlakuan pada penelitian ini adalah tingkat penambahan bubuk ekstrak daun stevia adalah A (0%), B (0,1%), C (0,2%), D (0,3%), dan E (0,4%). Hasil penelitian menunjukkan penambahan bubuk ekstrak daun stevia yang berbeda dalam permen karamel susu berbeda nyata pada taraf 5% terhadap analisis uji kadar air, kadar protein, nilai energi, aktivitas antioksidan, analisis warna, dan uji organoleptik (warna dan rasa) dan tingkat penambahan bubuk ekstrak daun stevia berbeda tidak nyata pada taraf 5% terhadap analisis kadar abu, kadar lemak, kadar gula reduksi, kekerasan dan analisis organoleptik (aroma dan tekstur). Perlakuan terbaik pada penelitian ini adalah penambahan bubuk ekstrak daun stevia 0,2% didapatkan hasil analisis kimia yaitu nilai rata-rata kadar air 9,28%, kadar abu 1,87%, protein 13,91%, lemak 9,69%, gula reduksi 8,21%, nilai energi (kalori) 403,86 kal/g, aktivitas antioksidan 43,04%, hasil analisis fisik kekerasan 89,40 N/cm<sup>2</sup>, warna 126,88 °Hue, dan hasil uji organoleptik warna 4,35 (suka), aroma 3,65 (suka), rasa 4,25 (suka), dan tekstur 3,85 (suka).

**Kata kunci :** Karakteristik, bubuk ekstrak daun stevia, permen karamel susu karakteristik fisik dan kimia, aktivitas antioksidan

# Characteristics of Milk Caramel Candy with The Addition of Stevia (*Stevia rebaudiana Bertoni*) Extract Leaf Powder

Yola Andriani, Daimon Syukri, Rini

## ABSTRACT

The aim of this study was to determine the characteristics of milk caramel candy with the addition of stevia extract leaf powder (*Stevia rebaudiana Bertoni*) based on the physical, chemical properties, and level of acceptance of the panelists for milk caramel candy. The addition of stevia extract leaf powder to the milk caramel candy was expected to be reduce the value. This study used a completely randomized design (CRD) with 5 treatments and 3 replications. Data analysis using ANOVA and further testing of DNMRT at a 5% significance level. The treatments in this study were the level of addition of stevia extract leaf powder is A (0%), B (0.1%), C (0.2%), D (0.3%), and E (0.4%). The results showed that the addition of different stevia extract leaf powders in milk caramel candy was significantly different at the 5% level on the analysis of the water content, protein content, energy, antioxidant activity, color analysis, organoleptic tests (color, and taste) and the level of addition of stevia extract leaf powder was not significantly different at the 5% level on ash content, fat content, reducing sugar, hardness analysis and organoleptic (aroma and texture) analysis. The best treatment in this study was addition of 0.2% stevia extract leaf powder, the results of chemical analysis showed that the average water content was 9.28%, ash content was 1.87%, protein was 13.91%, fat was 9.69%, reducing sugar was 8.21%, energy value (calories) 403.86 cal/g, antioxidant activity 43.04%, physical analysis of hardness 89.40 N/cm<sup>2</sup>, color 126.88 °Hue, and organoleptic test results were color 4.35 (like), aroma 3.65 (like), taste 4.25 (like), and texture 3.85 (like).

**Keywords:** Characteristics, stevia extract leaf powder, milk caramel candy, Physical and Chemical characteristics, Antioxidant activity