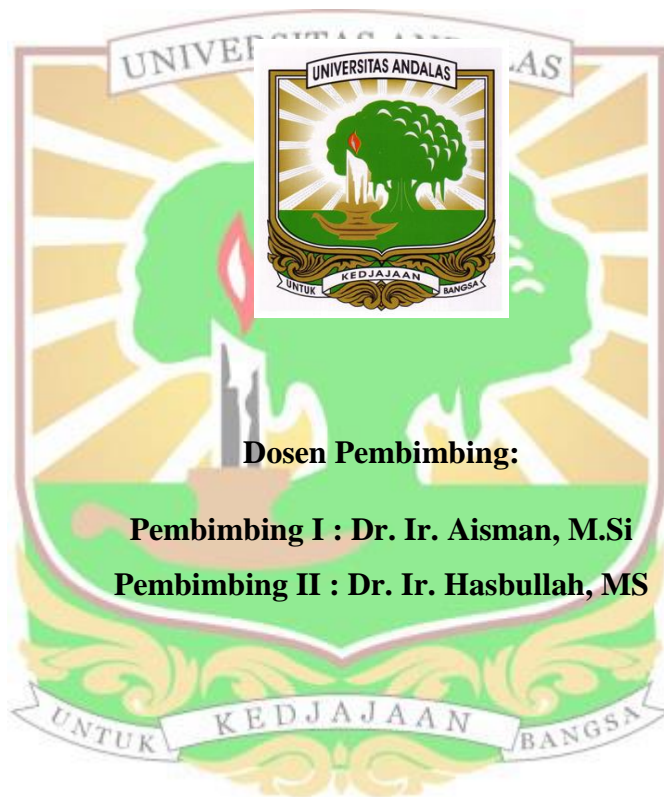


“PENGARUH PENAMBAHAN EKSTRAK DAUN MINT (*Mentha piperita*) TERHADAP KARAKTERISTIK PERMEN KERAS DAUN KELOR (*Moringa oleifera*)”

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**PENGARUH PENAMBAHAN EKSTRAK DAUN MINT (*Mentha piperita*)
TERHADAP KARAKTERISTIK PERMEN KERAS DAUN KELOR (*Moringa
oelifera*)**

Ferdi Alprialdi, Aisman, Hasbullah

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbedaan konsentrasi penambahan ekstrak daun mint terhadap karakteristik permen keras daun kelor dan untuk menentukan konsentrasi ekstrak terbaik berdasarkan analisis kimia, analisis fisika dan analisis sensorik terhadap penerimaan permen keras. Desain eksperimental yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Data dianalisis secara statistik dengan ANOVA dan jika berbeda secara signifikan akan diikuti dengan New Multiple Range Test (DNMRT) dengan signifikansi 5%. Perlakuan pada penelitian ini adalah penambahan ekstrak daun mint 0%, 0,5%, 1,5%, 2,5% dan 3,5%. Hasil penelitian menunjukkan bahwa penambahan ekstrak daun mint berpengaruh terhadap sifat kimia, fisik dan sensorik permen keras. Berdasarkan karakteristik kimia, fisik dan sensorik pada penerimaan produk permen keras, yang terbaik adalah permen keras dengan penambahan 0,5% ekstrak daun mint dengan nilai analisis kimia meliputi, kadar air 1,83%, kadar abu 0,38%, pH 6,00, antioksidan 22,10%, kadar gula reduksi 21,25%, kekerasan 206,26 kg, warna 3,85, aroma 3,90, rasa 3,85 dan tekstur 3,60.

Kata Kunci : ekstrak daun mint, karaktereistik, permen keras, sari daun kelor

THE EFFECT OF ADDITION OF MINT LEAF EXTRACT TO THE CHARACTERISTIC OF MORINGA LEAF HARD CANDY

Ferdi Alprialdi, Aisman, Hasbullah

ABSTRACT

This study aims to determine the effect of different concentrations of the addition of mint leaf extract on the quality characteristics of Moringa leaf hard candy and to determine the best extract concentration based on chemical analysis, physical analysis and sensory analysis on the acceptance of hard candy. The experimental design used was a completely randomized design (CRD) with 5 treatments and 3 replications. The data were analyzed statistically by ANOVA and if they were significantly different, it would be followed by the New Multiple Range Test (DNMRT) with a significance of 5%. The treatments in this study were the addition of mint leaf extract 0%, 0.5%, 1.5%, 2.5% and 3.5%. The results showed that the addition of mint leaf extract affected the chemical, physical and sensory properties of hard candy. Based on the chemical, physical and sensory characteristics on the acceptance of hard candy products, the best is hard candy with the addition of 0.5% mint leaf extract with chemical analysis values including, water content 1.83%, ash content 0.38%, pH 6, 00, antioxidant 22.10%, reducing sugar content 21.25%, hardness 206.26 kg, color 3.85, aroma 3.90, taste 3.85 and texture 3.60.

Keywords: characteristics, hard candy, mint leaf extract, moringa leaf juice