

**STUDI KARAKTERISTIK *JELLY DRINK* FILTRAT LABU  
SIAM (*Sechium edule Sw.*) DENGAN PENAMBAHANAN  
KARAGENAN**

**RAMA DHANI SATRIA**

**1711122025**



**Pembimbing 1 : Prof. Dr. Ir. Kesuma Sayuti, M.S.**

**Pembimbing 2 : Prof. Dr. Ir. Fauzan Azima, M.S.**

**FAKULTAS TEKNOLOGI PERTANIAN  
UNIVERSITAS ANDALAS  
PADANG**

**2022**

**STUDI KARAKTERISTIK *JELLY DRINK* FILTRAT LABU  
SIAM (*Sechium edule Sw.*) DENGAN PENAMBAHANAN  
KARAGENAN**

**RAMA DHANI SATRIA**

**1711122025**



**Skripsi**

***Sebagai Salah Satu Syarat Memperoleh  
Gelara Sarjana Teknologi Pertanian***

**FAKULTAS TEKNOLOGI PERTANIAN  
UNIVERSITAS ANDALAS  
PADANG  
2022**

**“Studi Karakteristik *Jelly Drink* Filtrat Labu Siam (*Sechium edule Sw.*)  
dengan Penambahan Karagenan”**

Rama Dhani Satria, Kesuma Sayuti, Fauzan Azima

**ABSTRAK**

Penelitian ini bertujuan untuk mempelajari pengaruh konsentrasi karagenan terhadap karakteristik dan organoleptik *jelly drink* Labu Siam dan untuk mengetahui perlakuan konsentrasi karagenan terbaik pada *jelly drink* Labu Siam. Desain eksperimental yang digunakan adalah Rancangan AcakLengkap (RAL) dengan lima perlakuan (A 0,3%; B 0,4%; C 0,5%; D 0,6% dan E 0,7%) dan tiga ulangan. Data dianalisis secara statistik dengan ANOVA dan jika berbeda secara signifikan akan diuji lanjut dengan DN MRT dengan signifikansi 5%. Hasil penelitian menunjukkan bahwa penambahan karagenan berpengaruh nyata terhadap karakteristik *jelly drink* Labu Siam dengan rerata total padatan terlarut berkisar 25,08-26,75°Brix, rerata sineresis berkisar 0,38-1,15 mg/menit, rerata viskositas berkisar 11176,67-21150,00 cPs, rerata daya hisap berkisar 0,17-0,33 detik/g dan pH 3,40-3,60. Perlakuan terbaik adalah perlakuan B (penambahan karagenan 0,4%) dengan rata-rata total padatan terlarut 26,08°Brix, sineresis 0,73 mg/menit, viskositas 13326,67 cPs, daya hisap 0,24 detik/g, pH 3,40 dan penilaian secara organoleptik terhadap warna (3,20), aroma (2,95), rasa (3,10), dan tekstur (3,50).

**Kata kunci :** *jelly drink*, labu siam, karagenan, karakteristik



**“Study of Characteristics of Jelly Drink from Chayotes (*Sechium edule Sw.*)  
Filtrate with the Addition of Carrageenan”**

Rama Dhani Satria, Kesuma Sayuti, Fauzan Azima

**ABSTRACT**

This study aimed to determine the effect of carrageenan concentration on the characteristics and organoleptic of the chayotes jelly drink and to determine the best treatment of carrageenan concentration on the chayotes jelly drink. The experimental design used was a completely randomized design (CRD) with five treatments (A 0.3%; B 0.4%; C 0.5%; D 0.6% and E 0.7%) and three replications. The data were analyzed by ANOVA and if they were significantly different, they would be further tested with DNMRT with a significance of 5%. The results showed that the addition of carrageenan had an effect significantly on the characteristics of the chayotes jelly drink with the average of total dissolved solids ranged from 25.08 to 26.75 °Brix, the average of syneresis ranged from 0.38 to 1.15 mg/minute, the average of viscosity ranged from 11176, 67 to 21150.00 cPs, the average of suction power ranged from 0.17 to 0.33 seconds/gram and the average of pH 3,40-3,60. The best treatment was treatment B (addition of 0.4% carrageenan) with an average total dissolved solids 26.08 °Brix, syneresis 0.73 mg/minute, viscosity 13326.67 cPs, suction power 0.24 seconds/g, pH 3,40 and organoleptic assessment of color (3.20), scent (2.95), taste (3.10), and texture (3.50).

**Keywords:** jelly drink, chayote, carrageenan, characteristics

