

**PENGARUH PENAMBAHAN ASAM SITRAT TERHADAP
KARAKTERISTIK FISIKOKIMIA DAN ORGANOLEPTIK
SELAI LEMBARAN DAGING KELAPA MUDA (*Cocos nucifera*,
L.) DAN BUNGA TELANG (*Clitoria ternatea*)**

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Pengaruh Penambahan Asam Sitrat Terhadap Karakteristik Fisikokimia dan Organoleptik Selai Lembaran Daging Kelapa Muda (*Cocos nucifera*, L.) dan Bunga Telang (*Clitoria ternatea*)

Dava Perdana Putra, Rina Yenrina, Novelina

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan asam sitrat terhadap karakteristik selai lembaran daging kelapa muda dan bunga telang. Rancangan yang digunakan pada penelitian ini yaitu Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan dalam penelitian ini yaitu perlakuan A (tanpa penambahan asam sitrat), perlakuan B (0,2% asam sitrat), perlakuan C (0,4% asam sitrat), perlakuan D (0,6% asam sitrat) dan perlakuan E (0,8% asam sitrat). Data penelitian dianalisis statistika secara ANOVA dan dilanjutkan dengan analisis Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan asam sitrat berpengaruh nyata terhadap kadar air, kadar abu, nilai pH, aktivitas air, uji lipat, analisis warna, aktivitas antioksidan, kadar antosianin, kadar gula, total padatan terlarut, angka lempeng total maupun organoleptik pada warna dan rasa selai lembaran. Tetapi berpengaruh tidak nyata terhadap serat kasar, uji organoleptik tekstur dan aroma. Perlakuan terbaik berdasarkan analisis sifat fisik, kimia, dan penerimaan organoleptik adalah selai lembaran dengan perlakuan D dengan penambahan asam sitrat sebesar 0,6% dengan nilai rata-rata sebagai berikut: kadar air (30,61%), kadar abu (0,29%), nilai pH (3,57), aktivitas air (0,79), uji lipat (3,00), analisis warna (Hue) menghasilkan warna ungu (314,95), aktivitas antioksidan (30,75%), kadar gula (22,36%), kadar antosianin (1,75 mg/100ml), total padatan terlarut (60,50 °Brix), angka lempeng total ($7,7 \times 10^2$ CFU/g) dan kadar serat kasar (1,27%) dan nilai penerimaan organoleptik dengan nilai warna 4,45 (suka), aroma 3,75 (suka), rasa 4,20 (suka) dan tekstur 3,80 (suka).

Kata Kunci - asam sitrat, bunga telang, karakteristik, kelapa muda, selai lembaran

The Effect of Citric Acid Addition on Physicochemical and Organoleptic Characteristics of Young Coconut Meat (*Cocos nucifera*, L.) and Butterfly Pea (*Clitoria ternatea*) Sheet Jam

Dava Perdana Putra, Rina Yenrina, Novelina

ABSTRACT

This research aims to determine the effect of adding citric acid to the characteristics of young coconut meat sheet jam and telang flower. The design used in this study was a completely randomized design (CRD) with 5 treatments and 3 replications. The treatments in this study were A treatment (without the addition of citric acid), B treatment (0.2% citric acid), C treatment (0.4% citric acid), D treatment (0.6% citric acid) and E treatment (0.8% citric acid). The research data were statistically analyzed by ANOVA and continued with Duncan's New Multiple Range Test (DNMRT) analysis at the 5% level. The results showed that the addition of citric acid had a significant effect on water content, ash content, pH value, water activity, folding test, color analysis, antioxidant activity, anthocyanin content, sugar content, total dissolved solids, total plate number and organoleptic on color and taste. sheet jam. However, it had no significant effect on crude fiber, texture and aroma organoleptic tests. The best treatment based on the analysis of physical, chemical and organoleptic properties was sheet jam with D treatment with the addition of 0.6% citric acid with the following average values: water content (30.61%), ash content (0.29 %), pH value (3.57), water activity (0.79), folding test (3.00), color analysis (Hue) resulted in purple color (314.95), antioxidant activity (30.75%), sugar content (22.36%), anthocyanin content (1.75 mg/100ml), total dissolved solids (60.50 0Brix), total plate count (7.7×10^2 CFU/g) and crude fiber content (1, 27%) and organoleptic acceptance value with color value 4.45 (like), aroma 3.75 (like), taste 4.20 (like) and texture 3.80 (like).

Keywords - citric acid, butterfly pea, characteristics, young coconut, sheet jam.