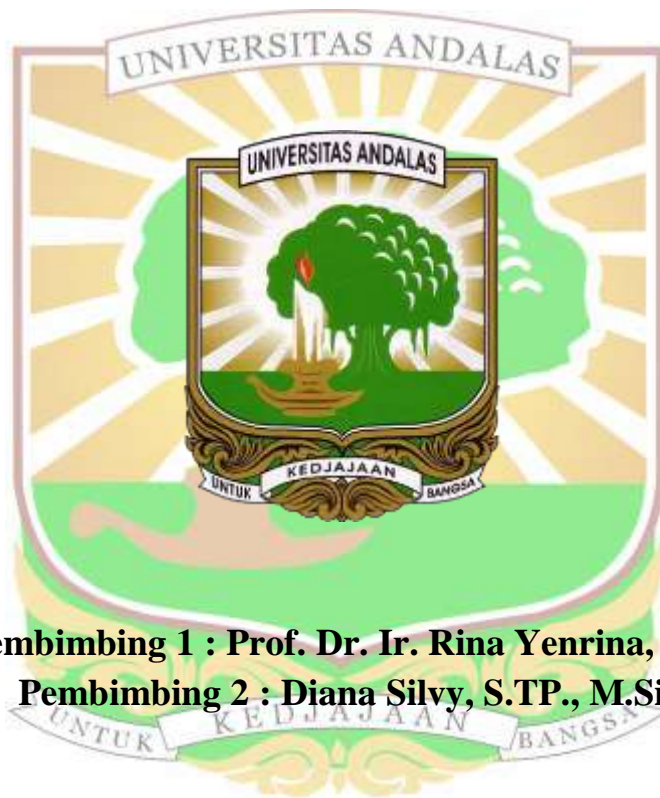


**PENGARUH PENAMBAHAN *PUREE* UMBI BIT (*Beta vulgaris*
L.) TERHADAP KARAKTERISTIK FISIKOKIMIA DAN
ORGANOLEPTIK PERMEN *JELLY* SIRSAK (*Annona muricata*
L.) DAN JERUK KASTURI (*Citrofortunella microcarpa*)**

ALFATA MAARUF HABIBULLAH

1811122011



Pembimbing 1 : Prof. Dr. Ir. Rina Yenrina, MS

Pembimbing 2 : Diana Silvy, S.TP., M.Si

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**Pengaruh Penambahan *Puree* Umbi Bit (*Beta vulgaris* L)
Terhadap Karakteristik Fisikokimia dan Organoleptik Permen
Jelly Sirsak (*Annona muricata* L) dan Jeruk Kasturi
(*Citrofortunella microcarpa*)**

Alfata Maaruf Habibullah, Rina Yenrina, Diana Silvy

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan *puree* umbi bit terhadap karakteristik fisikokimia dan organoleptik permen *jelly* sirsak dan jeruk kasturi. Rancangan pada penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan yang dilakukan pada penelitian ini adalah A (Kontrol), B (penambahan *puree* umbi bit 3%), C (penambahan *puree* umbi bit 6%), D (penambahan *puree* umbi bit 9%), dan E (penambahan *puree* umbi bit 12%). Data yang didapatkan pada penelitian dilakukan analisis statistik secara ANOVA kemudian dilanjutkan analisis *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Hasil Penelitian menunjukkan bahwa *puree* bit berpengaruh nyata terhadap analisis pH, Aw (activity water), kadar air, kadar abu, total gula reduksi, sakarosa, aktivitas antioksidan, betasianin, vitamin C, tekstur (kekerasan), dan warna. Perlakuan terbaik berdasarkan sifat kimia, fisik, dan organoleptik adalah perlakuan E (penambahan *puree* umbi bit 12%) dengan nilai pH 4,49, A_w 0,71, kadar air 18,44%, kadar abu 1,25%, total gula reduksi 20,21%, sakarosa 31,47%, antioksidan 59,91%, betasianin 2,79 mg/100 g, vitamin C 29,10 mg/100 g, tekstur 54,01 N/cm², nilai 32,29 °hue (merah), angka lempeng total 2,3 x 10³ CFU/ml, analisis organoleptik warna 4,40 (suka), aroma 3,50 (suka), rasa 3,85 (suka), dan tekstur 3,85 (suka).

Kata Kunci - buah sirsak, jeruk kasturi, umbi bit, permen *jelly*, karakteristik, fisikokimia

The Effect of Addition *Puree* Beetroot (*Beta vulgaris* L) to the Physicochemical and Organoleptic Characteristics of Soursop (*Annona muricata* L) and Kasturi Oranges (*Citrofortunella microcarpa*) Jelly Candy

Alfata Maaruf Habibullah, Rina Yenrina, Diana Silvy

ABSTRACT

This research was aimed to know the effect of *puree* beetroot on the characteristics physicochemistry and organoleptic characteristics of *jelly* and musk orange. The design in this study used a completely randomized design (CRD) with 5 treatments and 3 replications. The treatments in this study were A (*control*), B (addition of beetroot *puree* 3%), C (addition of beetroot *puree* 6%), D (addition of beetroot *puree* 9%), and E (addition of beetroot *puree* 12 %). The data obtained in the study were statistically analyzed using ANOVA and then continued with Duncan's New Multiple Range Test (DNMRT) analysis at the 5% level. The data obtained in the study were statistically analyzed using ANOVA and then continued with *Duncan's New Multiple Range Test* (DNMRT) analysis at the 5% level. The results of the study showed that beetroot *puree* had a significant effect on the analysis of pH, Aw (activity water), moisture content, ash content, total reducing sugar, saccharose, antioxidant activity, betacyanin, vitamin C, texture (hardness), and color. The best treatment based on chemical, physical, and organoleptic properties was treatment E (addition of beetroot *puree* 12 %) with a pH value of 4.49, Aw 0.71, water content 18.44%, ash content 1.25%, total reducing sugar 20.21%, sucrose 31,47%, antioxidant 59.91%, betacyanin 2.79 mg/100 g, vitamin C 22,78 mg/100 g, texture 54.01 N/cm², color 32.29 ^ohue (red), total plate count 2,3 x 10³ CFU/ml, color sensory analysis 4.40 (like), aroma 3.50 (like), taste 3.85 (like), and texture 3.85 (like).

Keywords - soursop fruit, kasturi oranges, beetroot, *jelly*, characteristics, physicochemistry