

**PENGARUH PENAMBAHAN BUBUK DAUN KEMANGI
(*Ocimum sanctum* L.) TERHADAP KARAKTERISTIK
PERMEN *JELLY* DARI KOLANG-KALING (*Arenga pinnata*
Merr.)**

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*Sebagai Salah Satu Syarat untuk Memperoleh
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ABSTRAK

Daun kemangi merupakan tanaman herbal yang memiliki banyak manfaat di masyarakat. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk daun kemangi terhadap karakteristik permen *jelly* dari kolang-kaling. Penelitian ini menggunakan Rancangan Acak Lengkap dengan 5 perlakuan yaitu penambahan bubuk daun kemangi 0%, 1%, 2%, 3%, dan 4% dengan 3 kali ulangan. Data yang diperoleh dianalisis secara statistika dengan ANOVA (*Analysis of Variance*) dan jika berbeda nyata dilanjutkan dengan uji DNMRT (*Duncan's News Multiple Range Test*) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa penambahan bubuk daun kemangi terhadap karakteristik permen *jelly* berbeda nyata terhadap pH, aktivitas air, kadar air, kadar abu, gula reduksi, sukrosa, aktivitas antioksidan, kekerasan dan angka lempeng total. Produk terbaik berdasarkan uji organoleptik permen *jelly* yaitu dengan penambahan bubuk kemangi sebanyak 2% dengan pH 4,61, A_w 0,69, kadar air 19,71%, kadar abu 1%, gula reduksi 11,03%, sukrosa 41,26%, aktivitas antioksidan 36,66%, kekerasan 30,52 N/cm², angka lempeng total $3,4 \times 10^4$ CFU/g, nilai organoleptik warna 3,75 (suka), aroma 3,6 (suka), rasa 3,85 (suka), dan tekstur 3,85 (suka).

Kata kunci - permen *jelly*, karakteristik, kolang-kaling, daun kemangi



EFFECT OF THE ADDITION OF BASIL LEAF POWDER (*Ocimum sanctum* L.) TO THE CHARACTERISTICS OF JELLY CANDY FROM KOLANG- KALING (*Arenga pinnata* Merr.)

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ABSTRACT

Basil leaves are herbal plants that have many benefits but the processing is still not widely available in the community. This research aimed to study the effect of adding basil leaf powder to jelly candy from kolang-kaling. This study used a completely randomized design with 5 treatments, namely the addition of basil leaf powder 0%, 1%, 2%, 3%, and 4% with 3 replications. The data obtained were analyzed statistically with ANOVA (Analysis of Variance) and if significantly different, continued with the DNMRT test (Duncan's News Multiple Range Test) at the 5% real level. The results showed that the addition of basil leaf powder to the characteristics of jelly candy from kolang-kaling was significantly different on the analysis of pH, Aw (activity water), moisture content, ash content, reducing sugar, saccharose, antioxidant activity, hardness and total plate count. The best product based on the organoleptic test is jelly candy with the addition of basil leaf powder 2%, with a pH 4,61, Aw 0,69, water content 19,71%, ash content 1%, reducing sugar 11,03%, sucrose 41,26%, antioxidant 36,66%, hardness 30,52 N/cm², total plate count $3,4 \times 10^4$ CFU/g, color sensory analysis 3,75 (like), aroma 3,6 (like), taste 3.85 (like), and texture 3.85 (like).

Keywords - jelly candy, characteristic, basil leaf, kolang-kaling

