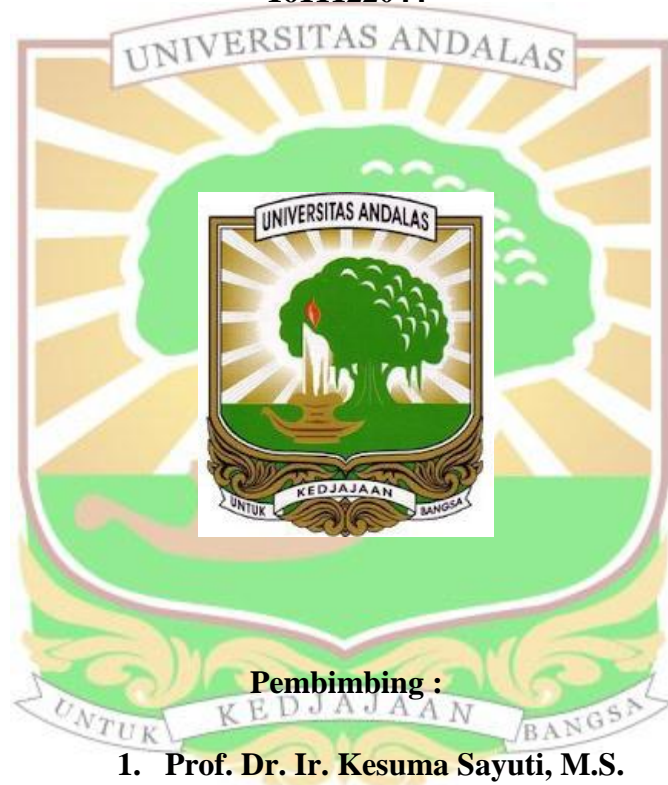


**KARAKTERISTIK *JELLY KOLANG* - *KALING* (*Arenga pinnata*)  
DENGAN PENAMBAHAN SARI KULIT BUAH NAGA  
(*Hylocereus polyrhizus*)**

**TIARA RAMADHANI**

**1611122044**



**Pembimbing :**

- 1. Prof. Dr. Ir. Kesuma Sayuti, M.S.**
- 2. Prof. Tuty Angraini, S. TP., M.P., Ph.D**

**FAKULTAS TEKNOLOGI PERTANIAN  
UNIVERSITAS ANDALAS  
PADANG  
2021**

# Karakteristik *Jelly* Kolang - Kaling (*Arenga Pinnata*) Dengan Penambahan Sari Kulit Buah Naga (*Hylocereus Polyrhizus*)

Tiara Ramadhani<sup>1</sup>, Kesuma Sayuti<sup>2</sup>, Tuty Anggraini<sup>2</sup>

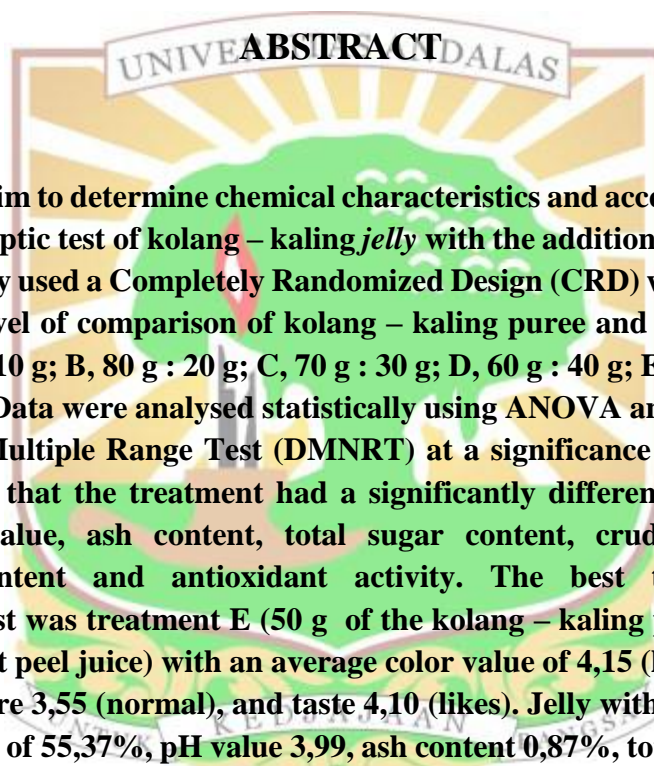
## ABSTRAK

Penelitian ini bertujuan untuk mengetahui karakteristik kimia dan tingkat penerimaan panelis pada uji organoleptik jelly kolang – kaling dengan penambahan sari kulit buah naga. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan, yaitu tingkat perbandingan bubur kolang – kaling dan sari kulit buah naga (A, 90 g : 10 g; B, 80 g : 20 g; C, 70 g : 30 g; D, 60 g : 40 g; E, 50 g : 50 g) dengan 3 ulangan. Data dianalisis secara statistik menggunakan ANOVA dan dilanjutkan dengan Duncan New Multiple Range Test (DMNRT) pada tingkat signifikan 5%. Hasil penelitian menunjukkan bahwa perlakuan memberikan pengaruh berbeda nyata terhadap kadar air, nilai pH, kadar abu, kadar gula total, kadar serat kasar, kadar betasianin dan aktivitas antioksidan. Perlakuan terbaik berdasarkan uji organoleptik yaitu perlakuan E (50 g bubur kolang – kaling dan 50 g sari kulit buah naga) dengan nilai rata – rata warna 4,15 (suka), aroma 3,65 (biasa), tekstur 3,55 (biasa) dan rasa 4,10 (suka). Jelly dengan perlakuan E memiliki kadar air 55,37%, nilai pH 3,99, kadar abu 0,87%, kadar gula total 26,49%, kadar serat kasar 2,71%, kadar betasianin 1,19% dan aktivitas antioksidan 36,23%.

**Kata kunci :** kolang-kaling, sari kulit buah naga, *jelly*, karakteristik kimia, organoleptik

## ***Characteristics of Kolang – Kaling (Arenga pinnata) Jelly with The Addition of Dragon Fruit Peel Juice (Hylocereus polyrhizus)***

Tiara Ramadhani<sup>1</sup>, Kesuma Sayuti<sup>2</sup>, Tuty Anggraini<sup>2</sup>



**This research aim to determine chemical characteristics and acceptability panelist on the organoleptic test of kolang – kaling *jelly* with the addition dragon fruit peel juice. This study used a Completely Randomized Design (CRD) with 5 treatments, that was the level of comparison of kolang – kaling puree and dragon fruit peel juice (A, 90 g : 10 g; B, 80 g : 20 g; C, 70 g : 30 g; D, 60 g : 40 g; E, 50 g : 50 g) with 3 replications. Data were analysed statistically using ANOVA and continued with Duncan New Multiple Range Test (DMNRT) at a significance level of 5%. The results showed that the treatment had a significantly different effect on water content, pH value, ash content, total sugar content, crude fiber content, betacyanin content and antioxidant activity. The best treatment based organoleptic test was treatment E (50 g of the kolang – kaling puree and 50 g of the dragon fruit peel juice) with an average color value of 4,15 (likes), aroma 3,65 (normal), texture 3,55 (normal), and taste 4,10 (likes). Jelly with treatment E had a water content of 55,37%, pH value 3,99, ash content 0,87%, total sugar 26,49%, crude fiber 2,71%, betacyanin content 1,19 mg/100 g and antioxidant activity 36,23%.**

**Keywords : kolang – kaling, dragon fruit peel, jelly, chemical characteristic, organoleptic**

