

**PENGARUH PENAMBAHAN EKSTRAK CASSIA VERA
TERHADAP KARAKTERISTIK MUTU *HARD CANDY***

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan konsentrasi ekstrak cassia vera terhadap karakteristik *hard candy* yang dihasilkan. Rancangan percobaan yang digunakan yaitu Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan pada penelitian ini adalah penambahan ekstrak cassia vera 0,1 g, 0,15 g, 0,2 g, 0,25 g dan 0,3 g. Data hasil penelitian dianalisis dengan ANOVA dan jika berpengaruh nyata maka dilanjutkan dengan uji DMRT pada taraf 5%. Pengamatan yang dilakukan terhadap bahan baku dan produk *hard candy* yaitu Nilai pH, kadar air, kadar abu, uji kekerasan, uji organoleptik, kadar sukrosa, kadar gula pereduksi, kadar kalsium, aktivitas antioksidan, energi dan angka lempeng total (ALT). Hasil penelitian menunjukkan bahwa penambahan ekstrak cassia vera memberikan pengaruh nyata terhadap kadar air, kadar abu, nilai pH, sakarosa, antioksidan, kekerasan, kalsium dan energi. Tetapi tidak berpengaruh nyata terhadap kadar gula reduksi, uji organoleptik dari segi warna, aroma, rasa dan tekstur pada *hard candy* yang dihasilkan. Berdasarkan organoleptik perlakuan terbaik adalah perlakuan B (Penambahan ekstrak cassia vera 0,15 g) dengan karakteristik yaitu kadar air 0,30 %, Nilai pH 6,2, Kadar abu 0,020 %, Kadar gula reduksi 19,59 %, Sakarosa 35,43 %, Antioksidan 15,39 %, Kekerasan 497,633 kg/cm², Kalsium 362,348 mg/100 g, Energi 3,697 kkal/g, penilaian organoleptik dengan nilai rata-rata warna 3,85 (suka), aroma 3,55 (suka), tekstur 4,15 (suka), dan rasa 3,75 (suka) dan angka lempeng total (ALT) yaitu $2,6 \times 10^2$ cfu/g.

Kata Kunci – *Hard candy* , ekstrak cassia vera, mutu, daun pegagan

*Effect of Addition of Cassia Vera Extract on Quality Characteristics of
Hard Candy*

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ABSTRACT

This research aimed to determine the effect of increasing the concentration of cassia vera extract on the characteristics of the *hard candy* produced. This research method used a Completely Randomized Design (CRD) method with 5 treatments and 3 replications. The treatment in this study was the addition of cassia vera extract 0.1 g, 0.15 g, 0.2 g, 0.25 g and 0.3 g. The research data were analyzed using ANNOVA and if it had a real effect, then continued with Duncan's New Multiple Range Test (DNMRT) at the 5% significant level. The observations made we value of pH, moisture content, ash content, hardness test, organoleptic test, sucrose content, reducing sugar content, calcium content and antioxidant activity, energy and total plate number (ALT). The addition of cassia vera extract had a significant effect on water content, ash content, pH value, saccharose, antioxidants, hardness, calcium and energy. But it has no significant effect on reducing sugar content, organoleptic test in terms of color, aroma, taste and texture of the resulting *hard candy*. Based on organoleptic, the best treatment was treatment B (addition of cassia vera extract 0.15 g) with characteristics namely water content 0.30%, pH value 6.2, ash content 0.020 %, reducing sugar content 19.59%, Sacharose 35.43%, Antioxidants 15.39%, Hardness 497.633 kg/cm², Calcium 362.348 mg/ 100 g, Energy 3,697 kcal/g, organoleptic assessment with an average value of color 3.85 (like), aroma 3.55 (like), texture 4.15 (like), and taste 3.75 (like) and the total plate number (ALT) is 2.6 x 10² cfu/g.

Key words - *hard candy*, cassia vera extract, quality, pegagan leaf