

**PENGARUH PENCAMPURAN SARI BUAH SAWO DAN SARI
DAUN SAWO (*Manilkara zapota*) TERHADAP
KARAKTERISTIK PERMEN KERAS YANG DIHASILKAN**

**DERA MULIA ESA NORI
1811121024**



**Pembimbing 1 : Prof. Dr. Ir. Novizar Nazir, M.Si
Pembimbing 2 : Dr. Ir. Aisman, M.Si**

**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG**

2022

**PENGARUH PENCAMPURAN SARI BUAH SAWO DAN SARI
DAUN SAWO (*Manilkara zapota*) TERHADAP
KARAKTERISTIK PERMEN KERAS YANG DIHASILKAN**

**DERA MULIA ESA NORI
1811121024**



**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2022**

“Pengaruh Pencampuran Sari Buah Sawo dan Sari Daun Sawo (*Manilkara zapota*) Terhadap Karakteristik Permen Keras yang Dihasilkan”

Dera Mulia Esa Nori, Novizar Nazir, Aisman

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh pencampuran sari buah sawo dan sari daun sawo (*Manilkara zapota*) terhadap karakteristik permen keras yang dihasilkan berdasarkan sifat fisik, kimia dan organoleptik. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Data yang diperoleh dianalisis menggunakan Analysis Of Variance (ANOVA) dilanjutkan dengan uji Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Perlakuan dalam penelitian ini yaitu A (sari buah sawo 100% : sari daun sawo 0%), B (sari buah sawo 90% : sari daun sawo 10%), C (sari buah sawo 80% : sari daun sawo 20%), D (sari buah sawo 70% : sari daun sawo 30%) dan E (sari buah sawo 60% : sari daun sawo 40%). Pencampuran sari buah sawo dan sari daun sawo berpengaruh nyata terhadap organoleptik (rasa), kadar abu, gula reduksi, sakarosa, vitamin C, aktivitas antiosidan, kekerasan dan angka lempeng total permen keras. Perlakuan terbaik berdasarkan fisik, kimia dan organoleptik yaitu perlakuan D (sari buah sawo 70% : sari daun sawo 30%) dengan parameter warna (3,80), aroma (3,70), tekstur (3,95) dan rasa (3,90). Analisis kimia diperoleh pH (5,57), kadar air (2,66%), kadar abu (0,395%), kadar gula reduksi (20,19%), sakarosa (39,32%), vitamin C (8,68 mg/100g), aktivitas antioksidan (65,80%), kekerasan (23,65 kg) dan angka lempeng total ($3,4 \times 10^2$ koloni/g).

Kata kunci - permen keras, sari buah sawo, sari daun sawo, karakteristik

**“The Effect of Mixing Sapodilla Fruit Juice and Sapodilla Leaf Juice
(*Manilkara zapota*) on the Characteristics of the Produced Hard Candy”**

Dera Mulia Esa Nori, Novizar Nazir, Aisman

ABSTRACT

This study aims to determine the effect of mixing sapodilla fruit juice and sapodilla leaf juice (*Manilkara zapota*) on the characteristics of hard candy produced based on physical, chemical and organoleptic properties. This study used a completely randomized design (CRD) with 5 treatments and 3 replications. The data obtained were analyzed using Analysis Of Variance (ANOVA) followed by Duncan's New Multiple Range Test (DNMRT) at 5% level. The treatments in this study were A (100% sapodilla fruit juice: 0% sapodilla leaf juice), B (90% sapodilla fruit juice: 10% sapodilla leaf juice), C (80% sapodilla fruit juice: 20% sapodilla leaf juice), D (70% sapodilla fruit juice: 30% sapodilla leaf juice) and E (60% sapodilla fruit juice: 40% sapodilla leaf juice). The mixing of sapodilla fruit juice and sapodilla leaf juice significantly affected the organoleptic (taste), ash content, reducing sugar, saccharose, vitamin C, antioxidant activity, hardness and total plate number of hard candy. The best treatment based on physical, chemical and organoleptic was treatment D (70% sapodilla fruit juice: 30% sapodilla leaf juice) with color parameters (3.80), aroma (3.70), texture (3.95) and taste (3.90). Chemical analysis obtained pH (5.57), water content (2.66%), ash content (0.395%), reducing sugar content (20.19%), saccharose (39.32%), vitamin C (8.68 mg/100g), antioxidant activity (65.80%), hardness (23.65 kg) and total plate number (3.4×10^2 colonies/g).

Keywords - hard candy, sapodilla fruit juice, sapodilla leaf juice, characteristics