

**PENGARUH PERBANDINGAN BAYAM MERAH
(*Alternanthera amoena* Voss) DAN ALBEDO SEMANGKA
(*Citrullus lanatus*) TERHADAP KARAKTERISTIK SELAI
LEMBARAN**

Oleh:

AULIA MAWADDAH SARAGIH

1811122052



**Pembimbing 1 : Prof. Dr. Ir. Rina Yenrina, MS
Pembimbing 2 : Prof. Dr. Ir. Novizar Nazir, M.Si**

Fakultas Teknologi Pertanian

Universitas Andalas

Padang

2022

**PENGARUH PERBANDINGAN BAYAM MERAH
(*Alternanthera amoena* Voss) DAN ALBEDO SEMANGKA
(*Citrullus lanatus*) TERHADAP KARAKTERISTIK SELAI
LEMBARAN**

Aulia Mawaddah Saragih¹, Rina Yenrina², Novizar Nazir²

¹Mahasiswa Departemen Teknologi Pangan dan Hasil Pertanian, ²Dosen
Departemen Teknologi Pangan dan Hasil Pertanian
Teknologi Pangan dan Hasil Pertanian
Fakultas Teknologi Pertanian, Universitas Andalas 25163
email : auliaamwddh@gmail.com

ABSTRAK

Selai lembaran adalah produk pangan yang dibuat dengan cara menghaluskan daging buah, dan dicetak hingga berbentuk lembaran. Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan albedo semangka dan bayam merah terhadap karakteristik selai lembaran. Penelitian ini menggunakan Rancangan Acak Lengkap dengan 5 perlakuan dan 3 ulangan. Data dianalisis secara statistika dengan uji F dan jika berbeda nyata dilanjutkan dengan uji Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Perlakuan yang digunakan pada penelitian ini yaitu perlakuan A (80 g albedo semangka: 20 g bayam merah), B (75 g albedo semangka : 25 g bayam merah), C (70 g albedo semangka : 30 g bayam merah), D (65 g albedo semangka : 45 g bayam merah), dan E (60 g albedo semangka : 40 g bayam merah). Hasil penelitian ini berpengaruh nyata pada taraf 5% pada kadar air, kadar abu, pH, Aw, total padatan terlarut, kadar serat kasar, uji lipat, dan uji warna, dan tidak berpengaruh nyata pada kadar gula total, aktivitas antioksidan, uji ALT dan uji organoleptik. Berdasarkan analisis fisik, kimia, dan organoleptik pada produk selai lembaran, perlakuan terbaik terdapat pada perlakuan D dengan nilai kadar air 21,53%, kadar abu 0,78%, pH 3,67, total padatan terlarut 66 °Brix, kadar gula total 53,71%, kadar serat kasar 1,5%, , aktivitas antioksidan 50,66%, aktivitas air 0,7, vitamin C 30,51 mg/100 g, angka lempeng total $4,1 \times 10^2$ CFU/g, nilai lipat 3 dan uji warna 79,48 °HUE (yellow – red), dan uji organoleptik pada warna 3,8 (suka), aroma 3,64 (suka), rasa 3,56 (suka), dan tekstur 3,74 (suka).

Kata Kunci : selai lembaran, albedo semangka, bayam merah, antioksidan, karakteristik

The Comparison Effect of Red Spinach (*Alternanthera amoena* Voss) and Watermelon's Albedo (*Citrullus lanatus*) on The Characteristic of Slice Jam

Aulia Mawaddah Saragih¹, Rina Yenrina², Novizar Nazir²

¹Student of Food and Agricultural Product Technology, ²Lecture of Food and Agricultural Product Technology
Food and Agricultural Product Technology
Faculty of Agricultural Technology, Andalas University 25163
email : auliaamwddh@gmail.com

ABSTRACT

Slice jam is a food product made by mashing the flesh of fruit, and molding it into sheets. This study aims to determine the comparison effect of watermelon's albedo and red spinach on the characteristic of slice jam based on chemical, physical, microbiological properties, and panelist acceptance of slice jam. This research used a completely randomized design (CRD) with 5 treatments and 3 replication. This result was analyzed using Anova and continued with DNMRT at the 5% significant level. The treatments used were A (80 watermelon's albedo : 20 red spinach), B (75 watermelon's albedo : 25 red spinach), C (70 watermelon's albedo : 30 red spinach), D (65% watermelon's albedo : 45 red spinach), and E (60 watermelon's albedo : 40 red spinach). Based on this research, there was a significant difference at the 5% level on the analysis of water content, ash content, pH, aw, total dissolved solid, food fiber content, folding test, color, and not significantly different at 5% level on analysis of sugar content, antioxidant activity, total plate number and organoleptic test. Based on characteristic and organoleptic on the receipt of the slice jam product, the best ratio of watermelon's albedo and red spinach was 65 : 45 (D) with chemical analysis value of 21,53% water content; ash content 0,78%; pH 3,67; total dissolved solid 66 °Brix; sugar content 53,71%; crude fiber content 1,5%; antioxidant activity 50,66%; water activity 0,7; vitamin C 30,51 mg/100 g; total plate number $4,1 \times 10^2$ CFU/g; the value of physical analysis is folding test 3 and color 79,48 °HUE (yellow-red); and sensory analysis are color 3,8 (like), aroma 3,64 (like), taste 3,56 (like), and texture 3,72 (like).

Keywords : slice jam, watermelon's albedo, red spinach, antioxidant, characteristic

