

**PENGARUH PERBANDINGAN BUBUR SIRSAK (*Annona muricata* L.) DAN SARI KULIT MANGGIS (*Garcinia mangostana* L.) TERHADAP KARAKTERISTIK SELAI LEMBARAN**

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**Skripsi**

*Sebagai Salah Satu Syarat Untuk Memperoleh  
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# **Pengaruh Perbandingan Bubur Sirsak (*Annona muricata* L.) dan Sari Kulit Manggis (*Garcinia mangostana* L.) Terhadap Karakteristik Selai Lembaran**

Hardiat Yuli Hendra, Hasbullah, Ismed

## **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan bubur sirsak dan sari kulit manggis terhadap karakteristik selai lembaran yang dihasilkan. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan yaitu perbandingan bubur sirsak dan sari kulit manggis A (100g:0g), B (98g:2g), C (96g:4g), D (94g:6g), dan E (92g:8g) dengan 3 kali ulangan. Data yang diperoleh dianalisis secara statistika dengan ANOVA (*Analysis of Variance*) dan jika berbeda nyata dilanjutkan dengan uji DNMR (*Duncan's New Multiple Range Test*) pada taraf 5% dan 1%. Perlakuan berpengaruh sangat nyata pada taraf 1% terhadap karakteristik fisik (nilai uji lipat, warna), kimia (kadar air, abu, antosianin, vitamin C, pektin, gula total, aktivitas air, serat kasar, total padatan terlarut, aktivitas antioksidan). Perbandingan bubur sirsak dan sari kulit manggis pada perlakuan D (94g:6g) merupakan perlakuan terbaik berdasarkan organoleptik dengan nilai uji lipat 3,00, nilai warna L\* 31,83, a\* 7,93, b\* 10,74 dan nilai warna keseluruhan 53,56 °Hue (merah), kadar air 28,78%, kadar abu 1,09%, nilai pH 3,47, Vitamin C 14,69 mg/100g, kadar gula total 46,31%, total padatan terlarut 67 °Brix, kadar pektin 2,34%, serat kasar 1,62%, antosianin 1,84 mg/L, antioksidan 34,49%, dan angka lempeng total  $3,21 \times 10^2$  dan nilai penerimaan organoleptik terhadap warna 4,5 (sangat suka), aroma 4,25 (suka), tekstur 4,1(suka), dan rasa 4,3(suka).

**Kata kunci :** selai lembaran, bubur sirsak, sari kulit manggis

***Comparative Effect of Soursop Porridge (*Annona muricata* L.) and Mangosteen Peel Extract (*Garcinia mangostana* L.) Against Characteristics of Sheet Jam***

Hardiat Yuli Hendra, Hasbullah, Ismed

**ABSTRACT**

This research was aims to determined the effect of soursop pulp and mangosteen peel extract on the characteristics of the resulting sheet jam. This study used a completely randomized design (CRD) with 5 treatments, namely the ratio of soursop pulp and mangosteen peel extract A (100g:0g), B (98g:2g), C (96g:4g), D (94g:6g), and E. (92g:8g) with 3 replications. Data were analyzed by ANOVA (Analysis of Variance) and if they were significantly different, then continued with the DNMRT (Duncan's New Multiple Range Test) test at 5% and 1% levels. The treatment had a very significant effect at the 1% level on physical characteristics (fold test value, color), chemical (moisture content, ash, anthocyanin, vitamin C, pectin, total sugar, water activity, crude fiber, total dissolved solids, antioxidant activity). Comparison of soursop pulp and mangosteen peel extract in treatment D (94g:6g) was the best treatment based on organoleptic with a folding test value of 3,00, color value L\* 31,83, a\* 7,93, b\* 10,74 and overall color value 53,56 °Hue (Red), water content 28,78 %, ash content 1,09%, pH value 3,47, Vitamin C 14,69 mg/100g, total sugar content 44,68%, total soluble solid 67 °Brix, pectin content 2,34%, crude fiber 1,62%, anthocyanin 1,84 mg/L, antioxidant 34.49%, and the total plate number is  $3,21 \times 10^2$  and the organoleptic acceptance value of color is 4,5 (really like), aroma is 4,25 ( like), texture 4,1 (like), and taste 4,3 (like).

**Keywords:** sheet jam, soursop pulp, mangosteen peel extract