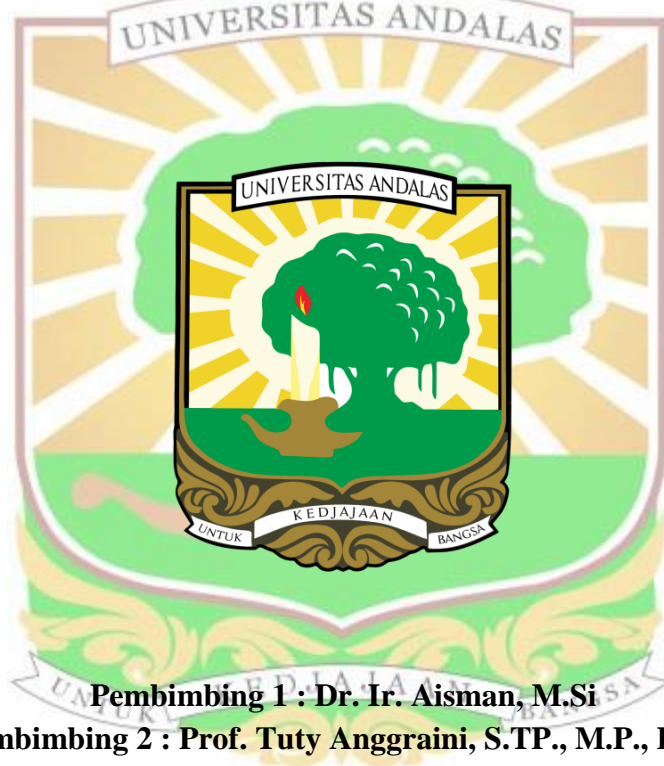


**“PENGARUH PERBANDINGAN *PUREE* BELIMBING MANIS
(*Averrhoa carambola*) DENGAN SARI WORTEL (*Daucus carota*
L.) TERHADAP KARAKTERISTIK *FRUIT LEATHER*”**

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**PERBANDINGAN *PUREE* BELIMBING MANIS (*Averrhoa carambola*)
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KARAKTERISTIK *FRUIT LEATHER***

Karina Nabila, Aisman, Tuty Anggraini

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan *puree* belimbing manis dan sari wortel terhadap karakteristik *fruit leather*. Rancangan pada penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan yang dilakukan pada penelitian ini yaitu perbandingan *puree* belimbing manis dan sari wortel dimana A (70%:30%), B (60%:40%), C (50%:50%), D (40%:60%), E (30%:70%). Data penelitian dianalisis secara statistik dengan *Analisis of Variance* (ANOVA) kemudian jika berbeda nyata dilanjutkan Analisis *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa perbandingan *puree* belimbing manis dengan sari wortel berpengaruh nyata terhadap kadar air, kadar abu, pH, warna, aktivitas antioksidan, vitamin C, kadar betakaroten, serat kasar, organoleptik pada warna dan tekstur. Perlakuan terbaik berdasarkan sifat kimia, fisik dan organoleptik adalah perlakuan C (50%:50%) dengan nilai uji lipatan (5,00), analisis warna ($^{\circ}$ Hue) *yellow red* (65,66), kadar air (13,84%), kadar abu (1,65%), pH (3,58), vitamin C (35,43 mg), aktivitas antioksidan (40,39%), kadar betakaroten (2,25), serat kasar (2,45 %), kadar gula (27,05 %). Nilai uji organoleptik warna 4.40 (suka), aroma 3.90 (suka), tekstur 4,35 (suka), dan rasa 4,20 (suka).

Kata kunci : belimbing manis, *fruit leather*, karakteristik, wortel

**THE EFFECT OF COMPARISON OF SWEET STARFRUIT *PUREE*
(*Averrhoa carambola*) WITH CARROT JUICE (*Daucus carota* L.) ON THE
CHARACTERISTICS OF *FRUIT LEATHER***

Karina Nabila, Aisman, Tuty Anggraini

ABSTRACT

The purpose of this research was to determine the effect of the comparison of sweet starfruit puree and carrot juice on the characteristics of fruit leather. The design in this study used a completely randomized design (CRD) with 5 treatments and 3 replications. The treatment carried out in this study was a comparison of sweet star fruit puree and carrot juice where A (70%:30%), B (60%:40%), C (50%:50%), D (40%:60%) , E (30%:70%). The research data were analyzed statistically with Analysis of Variance (ANOVA) then if they were significantly different, then Duncan's New Multiple Range Test (DNMRT) Analysis was carried out at the 5% level. The results showed that the comparison of sweet star fruit puree with carrot juice had a significant effect on water content, ash content, pH, color, antioxidant activity, vitamin C, beta-carotene content, crude fiber, organoleptic properties on color and texture. The best treatment based on chemical, physical and organoleptic properties was treatment C (50%:50%) with a fold test value (5.00), color analysis (^oHue) yellow red (65.66), water content (13.84 %), ash content (1.65%), pH (3.58), vitamin C (35.43 mg), antioxidant activity (40.39%), beta-carotene content (2.25), crude fiber (2, 45 %), sugar content (27.05 %). The organoleptic test values for color are 4.40 (like), aroma 3.90 (like), texture 4.35 (like), and taste 4.20 (like).

Keyword : star fruit, *fruit leather*, characteristic, carrot