

**PENGARUH PENAMBAHAN SARI JERUK KASTURI  
(*Citrofortunella microcarpa*) TERHADAP KARAKTERISTIK  
FISIKOKIMIA DAN ORGANOLEPTIK *FRUIT LEATHER*  
PEPAYA (*Carica papaya*, L)**

**UMROH RAHMATUL JANNAH**

**1811121035**



**Pembimbing 1 :**

**Purnama Dini Hari, S.T.P, M.Sc**

**Pembimbing 2 :**

**Prof. Tuty Angraini, S.T.P, M.P, Ph.D**

**FAKULTAS TEKNOLOGI PERTANIAN**

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# **Pengaruh Penambahan Sari Jeruk Kasturi (*Citrofortunella microcarpa*) Terhadap Karakteristik Fisikokimia Dan Organoleptik *Fruit Leather* Pepaya (*Carica papaya*, L)**

Umroh Rahmatul Jannah, Purnama Dini Hari, Tuty Anggraini

## **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan sari jeruk kasturi terhadap karakteristik fisikokimia dan organoleptik *fruit leather* pepaya. Rancangan pada penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan yang dilakukan pada penelitian ini adalah A (tanpa penambahan sari jeruk kasturi), B (2% sari jeruk kasturi), C (4% sari jeruk kasturi), D (6% sari jeruk kasturi), dan E (8% sari jeruk kasturi). Data yang didapatkan pada penelitian dilakukan analisis statistik secara ANOVA kemudian dilanjutkan analisis *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan sari jeruk kasturi berpengaruh nyata terhadap uji lipatan, kadar air, nilai pH, total asam tertitrasi, sukrosa, gula total, angka lempeng total dan organoleptik pada tekstur dan rasa. Tetapi tidak berpengaruh nyata terhadap analisis warna, kadar abu, serat kasar, dan organoleptik pada warna dan aroma. Perlakuan terbaik berdasarkan sifat kimia, fisik, dan organoleptik adalah perlakuan D (6% sari jeruk kasturi) dengan nilai uji lipatan 5,00, analisis warna 55,61 °hue, kadar air 15,98%, kadar abu 0,78%, nilai pH 3,40, total asam tertitrasi 1,28%, serat kasar 1,33%, sukrosa 26,00%, gula total 49,79%, angka lempeng total  $0,87 \times 10^2$  CFU/g dan organoleptik pada warna 3,75 (suka), aroma 3,80 (suka), tekstur 3,85 (suka) dan rasa 4,00 (suka).

**Kata Kunci** – *fruit leather*, sari jeruk kasturi, pepaya, karakteristik

# **The Effect of the Addition of Kasturi Juice (*Citrofortunella microcarpa*) to the Physicochemical and Organoleptic Characteristics of Papaya (*Carica papaya*, L) Fruit Leather**

Umroh Rahmatul Jannah, Purnama Dini Hari, Tuty Anggraini

## **ABSTRACT**

This study aimed to determine the effect of adding kasturi orange juice to the physicochemical and organoleptic characteristics of papaya fruit leather. The design used was a completely randomized design (CRD) with 5 treatments and 3 replications. The treatments in this study was A (0% kasturi juice), B (2% kasturi juice), C (4% kasturi juice), D (6% kasturi juice) and E ( 8% kasturi juice). The data obtained in the study was statistically analyzed using ANOVA and continued with Duncan's New Multiple Range Test (DNMRT) analysis at the 5% level. The results showed that the addition of kasturi juice had a significant effect on the folding test, water content, pH value, total titrated acid, sucrose, total sugar, total plate count and organoleptic on texture and taste. But it has no significant effect on color analysis, ash content, crude fiber, and organoleptic color and aroma. The best treatment based on the analysis of chemical, physical, and organoleptic properties was treatment D (6% kasturi juice) with a folding test value of 5.00, color analysis of 55.61 °hue, moisture content of 15.98%, ash content of 0.78%, pH value of 3.40, total titrated acid of 1.28%, crude fiber of 1.33%, sucrose of 26.00%, total sugar 49,79%, the total plate number of  $0.87 \times 10^2$  CFU/g and organoleptic on color 3.75 (like), aroma 3.80 (like), texture 3.85 (like) and taste 4.00 (like).

**Keywords - *fruit leather*, kasturi juice, papaya, characteristic**