

**PENGARUH CAMPURAN BELIMBING MANIS (*Averrhoa carambola* L) DAN KOLANG-KALING TERHADAP KARAKTERISTIK *FRUIT LEATHER***

**RISMA SUGARA**

**1811122014**



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**FAKULTAS TEKNOLOGI PERTANIAN  
UNIVERSITAS ANDALAS  
PADANG  
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***Sebagai Salah Satu Syarat untuk Memperoleh  
Gelara Sarjana Teknologi Pertanian***

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# **Pengaruh Campuran Belimbing Manis (*Averrhoa carambola* L) dan Kolang-Kaling Terhadap Karakteristik *Fruit Leather***

Risma Sugara<sup>1</sup>, Kesuma Sayuti<sup>2</sup>, Rini B<sup>2</sup>

## **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh campuran belimbing manis dan kolang-kaling terhadap karakteristik fisik, kimia dan organoleptik serta menentukan perlakuan terbaik dari *fruit leather* yang dibuat. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Analisis data dilakukan dengan Analysis of Variance (ANOVA) dan dilanjutkan dengan Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Perlakuan pada penelitian ini adalah A (85 g belimbing manis : 15 g kolang-kaling), B (80 g belimbing manis : 20 g kolang-kaling), C (75 g belimbing manis : 25 g kolang-kaling), D (70 g belimbing manis : 30 g kolang-kaling) dan E (65 g belimbing manis : 35 g kolang-kaling). Hasil penelitian menunjukkan bahwa campuran belimbing manis dan kolang-kaling berpengaruh nyata terhadap kadar air, aktivitas air, nilai pH, vitamin C, aktivitas antioksidan, serat kasar, dan organoleptik warna, akan tetapi tidak berpengaruh nyata terhadap daya lipat, kadar abu, gula (sukrosa), organoleptik rasa, organoleptik aroma, dan organoleptik tekstur. Perlakuan terbaik pembuatan *fruit leather* dari belimbing manis dan kolang-kaling yaitu pada perlakuan D, dengan hasil organoleptik warna 3,85 (suka), aroma 3,60 (suka), rasa 3,65 (suka), dan tekstur 3,30 (biasa). Hasil fisikokimia perlakuan D yaitu daya lipat (5), kadar air (33,77%), kadar abu (0,67%), pH (3,90), vitamin C (27,57 mg/100g), aktivitas antioksidan (41,14%) serat kasar (2,00%), gula (sebagai sukrosa (27,14%), dan aktivitas air (0,525).

**Kata Kunci :** *Fruit leather*, kolang-kaling, belimbing manis, karakteristik

# The Effect of a Mixture of Star Fruit (*Averrhoa carambola* L) and Sugar Palm Fruit on the Characteristic of *Fruit Leather*

Risma Sugara<sup>1</sup>, Kesuma Sayuti<sup>2</sup>, Rini B<sup>2</sup>

## ABSTRACT

This research aims to determine the effect of a mixture of star fruit and sugar palm fruit on physical, chemical and organoleptic characteristics and determine the best treatment of fruit leather. This research used a completely randomized design (CRD) with 5 treatments and 3 replications. The research data were statistically analyzed by Analysis of Variance (ANOVA) and continued with Duncan's New Multiple Range Test (DNMRT) at the 5% level. The treatment in this research were A (85 g star fruit : 15 g sugar palm fruit), B (80 g star fruit : 20 g sugar palm fruit), C (75 g star fruit : 25 g sugar palm fruit), D (70 g star fruit : 30 g sugar palm fruit), E (65 g star fruit : 35 g sugar palm fruit). The results showed that the mixture of star fruit and sugar palm fruit had a significant effect on moisture content, water activity, pH value, vitamin C, antioxidant activity, crude fiber, and color organoleptic, but had no significant effect on folding test, ash content, sugar (sucrose), taste organoleptic, aroma organoleptic, texture organoleptic. The best treatment making fruit leather from star fruit and sugar palm fruit was treatment D, with organoleptic result of color 3.85 (like), aroma 3.60 (like), taste 3.65 (like), and texture 3.30 (neutral). The result of physicochemical treatment of D were folding test (5), moisture content (33.77%), ash content (0.67%), pH (3.90), vitamin C (27.57 mg/100g), antioxidant activity (41,14%), crude fiber (2.00%), sugar (sucrose) (27.14%), and water activity (0.525).

**Keyword :** Fruit leather, sugar palm fruit, star fruit, characteristics