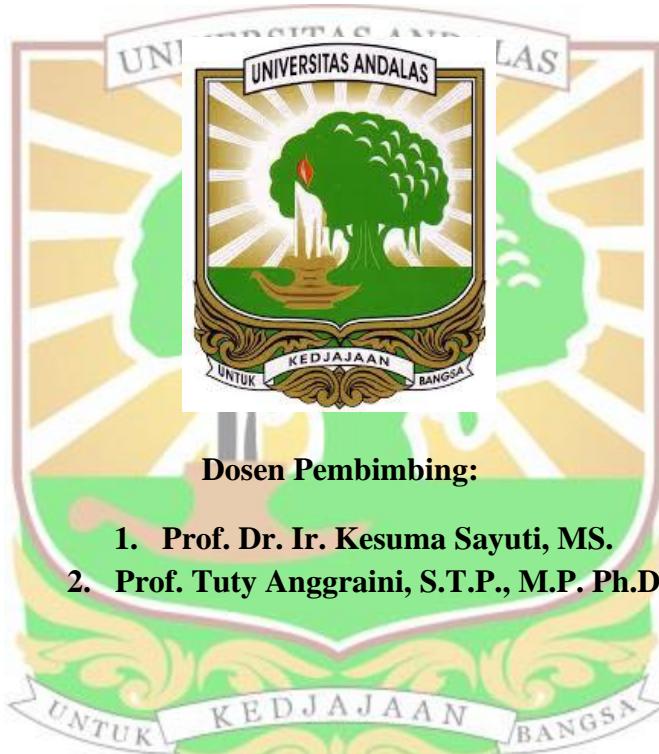


**PENGARUH PENAMBAHAN BUBUR KOLANG-KALING (*Arenga Pinnata, Merr*)
TERHADAP KARAKTERISTIK SELAI LEMBARAN DARI BUAH MELON (*Cucumis
Melo, L.*)**

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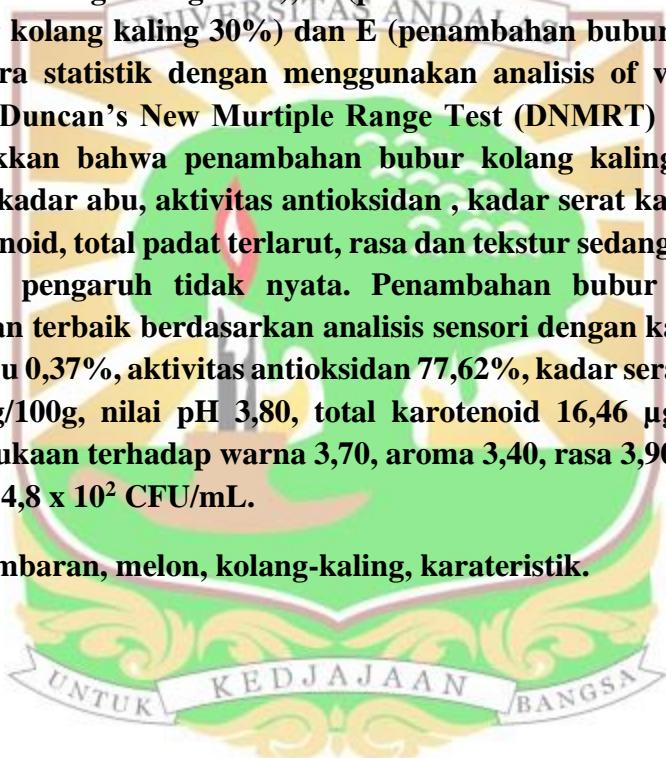
Pengaruh Penambahan Bubur Kolang-Kaling (*Arenga Pinnata, Merr*) Terhadap Karakteristik Selai Lembaran Dari Buah Melon (*Cucumis Melo, L.*)

Ferdy kurniawan, Kesuma Sayuti, Tuty Anggraini

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan kolang kaling terhadap karakteristik selai lembaran melon dan mengetahui formulasi pembuatan selai lembaran melon yang tepat dengan penambahan kolang kaling yang disukai secara organoleptik. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) terdiri dari 5 perlakuan dan 3 kali ulangan yaitu A (penambahan bubur kolang kaling 15%), B (penambahan bubur kolang kaling 20%), C (penambahan bubur kolang kaling 25%), D (penambahan bubur kolang kaling 30%) dan E (penambahan bubur kolang kaling 35%). Data dianalisis secara statistik dengan menggunakan analisis of varian (ANOVA) dan dilanjutkan dengan Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan bubur kolang kaling berpengaruh nyata terhadap kadar air, kadar abu, aktivitas antioksidan , kadar serat kasar, kadar vitamin C, nilai pH, total karotenoid, total padat terlarut, rasa dan tekstur sedangkan untuk warna dan aroma memberikan pengaruh tidak nyata. Penambahan bubur kolang kaling 25% merupakan perlakuan terbaik berdasarkan analisis sensori dengan karakteristik kadar air air 27,25%, kadar abu 0,37%, aktivitas antioksidan 77,62%, kadar serat kasar 0,12%, kadar vitamin C 22,29 mg/100g, nilai pH 3,80, total karotenoid 16,46 µg/100g, total padatan terlarut 69,40%, kesukaan terhadap warna 3,70, aroma 3,40, rasa 3,90 dan tekstur 3,85 dan angka lempeng total $4,8 \times 10^2$ CFU/mL.

Kata kunci – selai lembaran, melon, kolang-kaling, karakteristik.



**The Effect of Kolang-Kaling Puree Addition (*Arenga pinnata*, Merr) to the Characteristics
of Melon Sheet Jam (*Cucumis melo*, L.)**

Ferdy Kurniawan, Kesuma Sayuti, Tuty Anggraini

ABSTRACT

This study aimed to determine the effect of kolang-kaling addition to the characteristics of melon sheet jam and find out the right formulation of making melon sheet jam by adding kolang-kaling based on sensory analysis. This study used a Completely Randomized Design (CRD) consisting of 5 treatments and 3 replications : A (addition of 15% kolang-kaling puree), B (addition of 20% kolang kaling puree), C (addition of 25% kolang-kaling puree), D (addition of 30% kolang-kaling puree) and E (addition of 35% kolang-kaling puree). Data were analyzed statistically using analysis of variance (ANOVA) and continued with Duncan's New Range Test (DNMRT) at the level of 5%. The results showed that the addition of kolang kaling puree had a significant effect on moisture content, ash content, antioxidant activity, crude fiber content, vitamin C level, pH value, total carotenoid, total dissolved solids, taste and texture while for color and aroma gave no significant effect . The addition of 25% kolang kaling puree was the best treatment based on sensory analysis with characteristics of moisture content 27,25%, 0.37% ash content, 77.62% antioxidant activity, crude fiber content 0.12%, vitamin C level 22.29 mg / 100g, pH value 3.80, total carotenoid 16.46 μ g / 100g, total dissolved solids 69.40%, color preference 3.70, aroma 3.40, taste 3.90 and texture 3.85 and the total plate number was 4.8×10^2 CFU / mL.

Key words – sheet jam, melon fruit, kolang-kaling, characteristic.