PENGARUH PENAMBAHAN SARI BUAH MANGGA ARUMANIS (*Mangifera indica*) TERHADAP KARAKTERISTIK FISIKOKIMIA DAN ORGANOLEPTIK PERMEN *JELLY* DARI EKSTRAK SAFFRON (*Crocus sativus*)

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PADANG
2023

Pengaruh Penambahan Sari Buah Mangga Arumanis (*Mangifera indica*) terhadap Karakteristik Fisikokimia dan Organoleptik Permen *Jelly* dari Ekstrak Saffron (*Crocus sativus*)

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan sari buah mangga arumanis terhadap karakteristik permen jelly dari ekstrak saffron. Penelitian ini dirancang menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan yaitu A (penambahan sari buah mangga 0%), B (penambahan sari buah mangga 2%), C (penambahan sari buah mangga 4%), D (penambahan sari buah mangga 6%) dan E (penambahan sari buah mangga 8%) dengan 3 kali ulangan. Data yang diperoleh dianalisis secara statistik dengan ANOVA (*Analysis of Variance*) dan jika berbeda nyata dilanjutkan dengan uji DNMRT (*Duncan's News Mutiple Range Test*) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa penambahan sari buah mangga terhadap karakteristik permen *jelly* berbeda nyata terhadap kadar air, kadar abu, kadar gula total, vitamin C, nilai pH dan aktivitas antioksidan. Produk terbaik berdasarkan analisis fisik, kimia, mikrobiologi dan uji organoleptik yaitu permen *jelly* dengan penambahan sari buah mangga 4% dengan kekerasan (78,38 N/cm^2), kadar air (19,79 %), kadar abu (1,40 %), vitamin C (43,64 mg/100 g), kadar gula total (57,33 %), nilai pH (4,90), aktivitas antioksidan (47,65 %), angka lempeng total (5,6 x 10^3), dan penilaian terhadap organoleptik aroma 3,40 (biasa), rasa 4,07 (suka), tekstur 3,67 (suka), dan warna 3,73 (suka).

***Kata Kunci* : permen *jelly*, karakteristik, saffron, mangga**

The Effect of Addition Arumanis Mango (*Mangifera indica*) juice on the Physicochemical and Organoleptic Characteristics of Saffron (*Crocus sativus*) Extract Jelly Candy

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ABSTRACT

This research aimed to determine the effect of adding arumanis mango juice on the characteristics of saffron extract jelly candy. This research was designed using a completely randomized design with 5 treatments namely A (addition of 0% mango juice), B (addition of 2% mango juice), C (addition of 4% mango juice), D (addition of 6% mango juice) and E (addition of 8% mango juice) with 3 repetitions. The data obtained were analyzed statistically using ANOVA (Analysis of Variance) and if they were significantly different, the were continued with the DNMRT (Duncan's News Mutiple Range Test) at 5% significance level. The results showed that the addition of mango juice on the characteristics of jelly candy was significantly different on water content, ash content, total sugar content, vitamin C, pH value and antioxidant acitvity. The best product based on physical, chemical, microbiological analysis and organoleptic tests was jelly candy with the addition of 4% mango juice with hardness (78,38 N/cm^2), moisture content (19,79 %), ash content (1,40 %), vitamin C (43, 64 mg/100 g), total sugar content (57,33 %), pH value (4,90), antioxidant activity (47,65 %), total plate number (5,6 x 10^3), and aroma organoleptic assessment 3,40 (neutral), taste 4,07 (like), texture 3,67 (like), and color 3,73 (like).

Keywords **: jelly candy, charateristic, saffron, mango**