

**Pengaruh Penambahan Ekstrak Rumput Laut (*Eucheuma sp*)
Terhadap Karakteristik Minuman *Jelly* Terung Belanda
(*Cyphomandra betacea*, Sendt)**

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ABSTRAK

Penelitian ini bertujuan untuk mempelajari pengaruh penambahan ekstrak rumput laut terhadap karakteristik fisik dan kimia, mikrobiologi, dan penerimaan panelis terhadap minuman *jelly* terung belanda dan untuk mengetahui penambahan ekstrak rumput laut yang terbaik dalam pembuatan minuman *jelly* terung belanda. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Analisis data menggunakan ANOVA dan uji lanjut dengan DNMRT pada taraf nyata 5 %. Perlakuan pada penelitian ini, penambahan ekstrak rumput laut A (62,5 g), B (75 g), C (87,5 g), D (100g), dan E (112,5 g). Pengamatan yang dilakukan pada penelitian ini serat kasar, aktivitas antioksidan, total padatan terlarut, vitamin C, total asam, , konsentrasi antosianin, total gula, pH, viskositas, ALT, dan organoleptik. Hasil penelitian menunjukkan pengaruh nyata terhadap viskositas, pH, serat pangan, total padatan terlarut, vitamin C, aktivitas antioksidan, konsentrasi antosianin, total gula , tetapi tidak menunjukkan pengaruh nyata terhadap total asam, dan uji organoleptic (rasa, tekstur, aroma dan warna). Perlakuan terbaik pada penelitian ini adalah perlakuan D dengan nilai serat pangan 2%, aktivitas antioksidan 41,58%, total padatan terlarut 22,12%, Vitamin C 44 mg/100 g, total asam 5,12%, konsentrasi antosianin 1,77 mg L⁻¹, total gula 17,22%, pH 4,22, viskositas 11,50 dPa.s, dan penerimaan organoleptic dengan nilai rasa (3,93), warna (3,70), aroma (3,73), tekstur (3,77) dan ALT (3,7 x 10³ cfu/g).

Kata kunci : ekstrak rumput laut, minuman *jelly*, terung belanda

The Effect of Addition Seaweed Extraction Toward The Characteristic of Treetomato Jelly Drink (Cyphomandra betacea, Sendt)

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ABSTRAK

This research aims to study the effect of addition seaweed extraction toward physical and chemical characteristic, microbiology and the panelist received treetomato jelly drink and to know the best addition of seaweed extraction in jelly drink. This research used a Completely Randomized Design (CDR) method with 5 treatments and 3 repetitions. Data were analyzed statistically using ANOVA followed by Duncan New Multiply Range Test (DNMRT) at 5% level. The treatment in this research was variation of addition seaweed extraction A (62,5 g), B (75 g), C (87,5 g), D (100 g), and E (112,5 g). The parameters that were observed in this research were dietary fiber, antioxidant activity, total dissolved solid, vitamin C, total acid, anthocyanins, total sugar, pH, viscosity, microbiological test and organoleptic test. The result of analysis from treatments showed the influence to viscosity, pH, dietary fiber, total dissolved solid, vitamin C, antioxidant activity, anthocyanins, and total sugar, but it did not influence to total acid, and sensory analysis (taste, texture, aroma and colour). The best treatment of research was treatment D with values of dietary fiber 2%, antioxidant activity 41,58%, total dissolved solid 22,12%, vitamin C 44 mg/100 g, total acid 5,12%, anthocyanins 1,77 mg mg L⁻¹, total sugar 17,22%, pH 4,22, viscosity 11,50 dPa.s, and organoleptic acceptability with values taste (3,93), colour (3,70), aroma (3,73), texture (3,77) and 3,7 x 10³ cfu/g total plate count.

Keywords : Seaweed extraction, jelly drink, treetomato

