

# Karakteristik *Fruit Leather* Campuran Dari Kolang Kaling (*Arenga Pinnata*) Dengan Nangka (*Artocarpus heterophyllus*)

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## ABSTRAK

Penelitian ini bertujuan untuk mengetahui formula terbaik dari campuran kolang kaling (*Arenga pinnata*) dan nangka (*Artocarpus heterophyllus*) dalam pembuatan *fruit leather*, mengetahui karakteristik *fruit leather* dari campuran kolang kaling (*Arenga pinnata*) dan nangka (*Artocarpus heterophyllus*), secara sifat fisik, kimia dan untuk menilai tingkat penerimaan panelis. Penelitian ini menggunakan rancangan acak lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Data dianalisis secara statistik menggunakan ANOVA dilanjutkan dengan Duncan's New Multiple Range (DNMRT) pada taraf 5%. Perlakuan penelitian ini adalah perbedaan pencampuran kolang kaling dan nangka dari 90%:10%, 80%:20%, 70%:30%, 60%:40, 50%:50%. Parameter yang diamati dalam penelitian ini adalah organoleptik, uji lipatan, kadar air, kadar abu, kadar serat kasar, betakaroten, aktivitas antioksidan dan nilai energi. Hasil penelitian ini menunjukkan bahwa pencampuran kolang kaling dan nangka berbeda nyata pada kadar air, kadar serat kasar dan kadar abu dan tidak berbeda nyata pada uji lipatan, betakaroten, aktivitas antioksidan dan nilai energi. Produk terbaik *fruit leather* campuran dari kolang kaling dengan nangka berdasarkan analisis sensorik adalah perlakuan D (kolang kaling 60% dan nangka 40%), nilai rata-rata warna 3,90, rasa 3,90, aroma 33,80, tekstur 3,70, dengan kadar air 15,66%, uji lipatan 5, kadar abu 0,80 %, kadar serat kasar 5,61 %, betakaroten 1428 µg/100g, nilai antioksidan 21,44 % dan nilai energi 304,19 Kal/100g.

Kata kunci: Karakteristik *fruit leather*, Kolang kaling, Nangka.

# **The Characteristics of Fruit Leather From Mixing The of Sugar Palm Fruit (*Arenga pinnata*) and Jackfruit (*Artocarpus heterophyllus*)**

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## **ABSTRACT**

This research was aimed to determine the characteristics of fruit leather mixing with kolang kaling (*Arenga pinnata*) with jackfruit (*Artocarpus heterophyllus*), on physical, chemical properties of and to asses the level of panelists acceptance. This research used a completely randomized design (CRD) with 5 treatments and 3 replications. Data were analyzed statistically using ANOVA continued by Duncan's New Multiple Range Test (DNMRT) at 5% level. The treatment of this research was the addition of kolang kaling and jackfruit of 90%:10%, 80%:20%, 70%:30%, 60%:40, 50%:50%. The observed parameters in this research are sensory analysis, crease test, water level, ash content, crude fiber content, betacarotene, antioxidant and the energy value. The result of this research showed that mixing kolang kaling with jackfruit is obvious difference to some analysys water level, crude fiber content and ash level and there is no obvious difference in crease test, betacarotene value, antioxidant value and the energy value. The best product based on sensory analysis was treatment D (kolang kaling 60% and jackfruit 40%), the mean value of color is 3.90, taste 3.90, aroma 33.8, texture 3.70, with water level 15.66% , crease test 5, ash level 0,80%, crude fiber content 5.61%, betacarotene 1428 µg/100g, antioxidant activity 21.44% and the energy value 304.19 Kal/100g.

**Keywords :** Characteristics Fruit leather, Sugar Palm Fruit, Jackfruit.