Pembuatan Selai Lembaran dari Campuran Kolang-kaling(*Arenga pinnata,* M*)*dan Kulit Buah Naga(*Hylocereus polyrhizus*)

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh pencampuran bubur kulit buah naga terhadap karakteristik selai lembaran kolang-kaling berdasarkan fisik, kimia, mikrobiologi dan tingkat penerimaan panelis pada uji organoleptik. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 kali ulangan. Analisis data menggunakan *Analisis of Varian* (ANOVA), kemudian dilanjutkan dengan *Duncan's New Multiple Range* (DNMRT) pada taraf nyata 5%. Perlakuan yang digunakan adalah pencampuran kolang-kaling dan kulit buah naga yaitu A(100% : 0%), B(90% : 10%), C(80% : 20%), D(70% : 30%) dan E(60% : 40%). Hasil penelitian diketahui bahwa pencampuran kolang-kaling dan kulit buah naga berpengaruh berbeda nyata terhadap uji lipatan, kadar air, total padatan terlarut, pektin, kadar betasianin dan aktivitas antioksidan. Hasil penelitian menunjukkan perlakuan selai lembaran dari campuran kolang-kaling dan kulit buah naga pada konsentrasi 70% : 30% (perlakuan D) merupakan produk selai lembaran yang dapat diterima dengan nilai uji lipatan 2,66, kadar air 31,99%, pH 3,533, pektin 2,75%, total padatan terlarut 59,3%, sukrosa 46,11%, serat makanan 2,02%, kalsium 85,12 mg/100 g, kadar betasianin 5,68 mg/100ml, aktivitas antioksidan 30,30%, angka lempeng total $4{,}5\times10^2$ CFU/g dan tingkat penerimaan organoleptik dengan nilai tekstur 3,9, rasa 4,0, warna 3,9 dan aroma 3,5.

Kata kunci: Selai Lembaran, kolang-kaling, kulit buah naga.

The Making of Slice Jam Mixture Kolang-kaling(*Arenga pinnata,* M*)* and Dragon Fruit Peel(*Hylocereus polyrhizus*)

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ABSTRACT

This research aims to determine the mixture effect at dragon fruit peel of the characteristics kolang-kaling slice jam based on physical, chemical, and microbiological prooperties and acceptability panelist on the organoleptic test. This study used a completely randomized design (CRD) with 5 treatments and 3 repetitions. Data were analyzed by analysis of variance (ANOVA), followed by Duncan's New Multiple Range (DNMRT) at the 5% significance level. The treatment used is the mixture of kolang-kaling and dragon fruit peel, A(100% : 0%), B(90% : 10%), C(80% : 20%), D(70% : 30%) and E(60% : 40%). Based on the research result is known that the mixture of kolang-kaling and dragon fruit peel has significance effect on fold test, water content, total dissolved solid, pectin, betacyanin and antioxidant activity. The result on this research showed that kolang-kaling and dragon fruit peel slice jam at concentration 70% : 30% (treatment D) is a best product with 2,66 folds test, 31,99% water content, 3,53 pH, 2,75% pectin, 59,3% total dissolved solid, 46,11% sucrose, 2,02% dietary fiber, 85,12 mg/100 g calcium, 5,68 mg/100ml betacyanin, 30,30% antioxidant activity, $4{,}5\times10^{2}$ CFU/g total plate count and organoleptic acceptance rate with a texture 3,9, smell 4,0, color 3,9 and flavor 3,5.

Keywords: Sheet jam, Kolang-kaling, Dragon fruit peel