Pengaruh Perbandingan Sari Buah Tomat (*Lycopersicum esculentum*, Mill) dan Sari Labu Kuning (*Cucurbita moschata*, Durch) Terhadap Karakteristik *Marshmallow*

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ABSTRAK

Penelitian ini tentang Pengaruh Perbandingan sari buah tomat (*Lycopersicum esculentum*, Mill) dan sari labu kuning C*ucurbita moschata*, Durch) terhadap karakteristik *marshmallow* yang dilakukan di laboratorium Teknologi Hasil Pertanian Universitas Andalas pada bulan Februari 2016 sampai Mei 2016. Tujuan penelitian ini untuk mengetahui karakteristik fisik, kimia dan organoleptik *marshmallow* yang dihasilkan. Penelitian ini menggunakan rancangan acak lengkap (RAL) dengan 5 perlakuan dan 3 ulangan, dan jika berbeda nyata dilanjutkan dengan uji Duncan's New Multiple Range (DNMRT) pada taraf 5%. Perlakuan perbandingan sari buah tomat dan sari labu kuning berturut-turut tiap perlakuan adalah : A (50g:50g), B (60g:40g), C (70g:30g), D (80g:20g), E (90g:10g), Pengamatan dilakukan terhadap bahan baku dan *marshmallow* meliputi : kadar air, kadar abu, kadar gula reduksi, kadar sukrosa, kadar likopen, kadar betakaroten, aktivitas antioksidan, kadar kalsium, elastisitas dan organoleptik. Produk terbaik adalah produk A dengan nilai pengamatan : aroma (3,3), tekstur (3,80), warna (4,03), dan rasa (3,56), sedangkan kandungan kimianya adalah kadar air (31,75%), kadar abu (0,37%), kadar gula reduksi (31,75%), kadar sukrosa (25,23%), kadar likopen (4,82 mg/kg), kadar betakaroten (79,33 mg/kg), aktivitas antioksidan (62,54%), kadar kalsium (14,57mg/100g), dan elatisitas 245,86 N/m^2.

Kata Kunci : sari buah tomat, sari labu kuning, antioksidan, karakteristik *marshmallow*

The Effect Comparison of Tomato Juice (*Lycopersicum esculentum*, Mill) and Pumpkin Juice (*Cucurbita moschata,* Durch) towards Marshmallow's Characteristics

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ABSTRAK

This research was study about the Influence of Comparison of tomato juice (Lycopersicum esculentum, Mill) and pumpkin juice (C*ucurbita moschata*, Durch) , towards characteristics of marshmallow is done in laboratory of Agricultural Technology Universitas Andalas in February 2016 to May 2016. The purpose of this study was to determine the physical characteristics, chemical and sensosy analysis marshmallows. This study was uses a completely randomized design (CRD) with 5 treatments and 3 replications. Analysis of data using ANOVA and continued with DNMRT at the 5% significanct level. The treatment was a comparison juice and tomato juice pumpkin successively each treatment were: A (50g:50g), B (60g:40g), C (70g:30g), D (80g:20g), E (90g:10g). Observations carried out on raw materials and marshmallow include: moisture content, ash content, reducing sugar, sucrose concentration, levels of lycopene, the levels of betacaroten, antioxidant activity, calcium levels, elasticity and sensory analysis. The best product was the product A of observations: flavor (3,3), texture (3,80), color (4,03), and taste (3.56), while the chemical content was the moisture content (31,75%) , ash content (0,37%), reducing sugar (31,75%), sucrose concentration (25,23%), levels of lycopene (4,82 mg/kg), the levels of betacaroten (79,33 mg/kg), antioxidants activity (62,54%), the level of calcium (14,57mg/100g), and the elasticity 245,86 N/m^2.

Keywords : tomato juice, pumpkin juice, antioksidant, marshmallow characteristic