

**PENGARUH PENAMBAHAN MALTODEKSTRIN
TERHADAP MUTU MINUMAN SERBUK INSTAN BLEWAH
(*Cucurbita melo*)**

SKRIPSI



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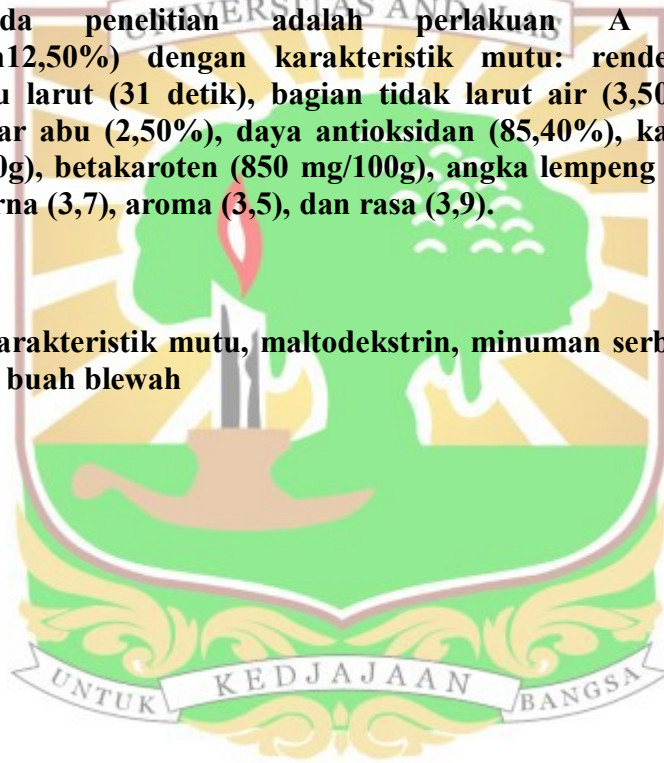
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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh konsentrasi maltodekstrin terhadap karakteristik minuman serbuk instan buah blewah. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 kali ulangan. Perlakuan pada penelitian ini adalah penambahan maltodekstrin: A (12,5%), B (15%), C (17,5%), D (20%), dan E (22,5%). Hasil pengamatan dari masing-masing parameter dilakukan analisis varian dan uji lanjut Duncan's New Multi Range (DNMRT) pada taraf 5%. Pengamatan terhadap ekstrak sari buah blewah meliputi: kadar betakaroten, Vitamin C, dan pH. Pengamatan terhadap bubuk minuman instan terdiri dari: rendemen, waktu larut, bagian yang tidak larut; kadar air, kadar abu, aktivitas antioksidan, kadar vitamin C, betakaroten, total plate count, dan uji organoleptik terhadap warna, aroma dan rasa. Produk terbaik pada penelitian adalah perlakuan A (penambahan maltodekstrin 12,50%) dengan karakteristik mutu: rendemen (8,20%), analisa waktu larut (31 detik), bagian tidak larut air (3,50%), kadar air (4,10%), kadar abu (2,50%), daya antioksidan (85,40%), kadar vitamin C (96,18 mg/100g), betakaroten (850 mg/100g), angka lempeng total ($4,1 \times 10^2$ cfu), nilai warna (3,7), aroma (3,5), dan rasa (3,9).

Kata kunci: karakteristik mutu, maltodekstrin, minuman serbuk instan, sari buah blewah



ABSTRACT

This research aims to know the effect of maltodextrin concentrations on characteristics of instant powder drink from cantaloupe and to determine the best formulation based on sensory evaluation. This research used completely randomized design (CRD) consist of 5 treatments and 3 replication. The treatment of this research was maltodextrin addition : A (12,5%), B (15%), C (17,5%), D (20%) and E (22,5%). Data was continued with Duncan's New Multiple Range test (DNMRT) at 5% significant level. The observation of the cantaloupe extract were beta-carotene contents, vitamin C contents and pH. The observation of instant powder drink were yield analysis, the soluble time, parts of insoluble and the chemical observation were moisture contents, ash contents, antioxidant activities, vitamin C contents, beta-carotene contents, total plate count and organoleptic test (color, flavour and taste). The best product of instant powder drink based on organoleptic test was treatment A (12,50%) with characteristics quality were yield (8,20%), the soluble time (31 seconds), parts of insoluble (3,50%), moisture contents (4,10%), ash contents (2,50%), antioxidant activities (85,40%), vitamin C contents (96,18 mg/100g), beta-carotene contents (850 mg/100g), total plate count ($4,1 \times 10^2$ CFU) and organoleptic test (color (3,7), flavour (3,5) and taste (3,9)).

Keywords : cantaloupe, characteristics quality, instant powder drink, maltodekstrin

