PENGARUH PENAMBAHAN SARI KULIT BUAH NAGA MERAH (*Hylocereus costaricencis)* TERHADAP WARNA PERMEN *JELLY* LABU SIAM (*Sechium edule*) (Jacq.) *Swarz*)

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan sari kulit buah naga merah terhadap sifat fisik, kimia, dan tingkat penerimaan panelis terhadap permen *jelly* labu siam. 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 adalah penambahan sari kulit buah naga merah A (6%), B (8%), C (10%), D (12%) dan E (14%). Pengamatan yang dilakukan pada penelitian ini pH, a_w, kadar air, kadar abu, sukrosa, total gula pereduksi, total asam, aktivitas antioksidan, konsentrasi antosianin, konsentrasi betasianin, kekerasan, angka lempeng total dan organoleptik (warna, aroma, rasa, dan tekstur). Hasil penelitian menunjukkan pengaruh berbeda nyata terhadap sukrosa, total gula reduksi, kekerasan, dan organoleptik (warna, aroma, rasa dan tekstur), tetapi menunjukkan pengaruh tidak berbeda nyata terhadap pH, a_w, kadar air, kadar abu, total asam, aktivitas antioksidan, konsentrasi antosianin, konsentrasi betasianin, angka lempeng total. Perlakuan terbaik pada penelitian ini adalah perlakuan E dengan nilai pH 1,88, a_w 2,60, kadar air 4,35%, kadar abu 0,06%, sukrosa 7,81%, total gula pereduksi 1,06%, total asam 1,09%, aktivitas antioksidan 19,3 mg/L, konsentrasi betasianin 10,9 mg/mL, konsentrasi antosianin 18,7 mg/L, kekerasan 14,2 N/cm², angka lempeng total 1,8 x 10^2 Cfu/ml dan penerimaan organoleptik dengan nilai warna (4,46), aroma (3,80), rasa (3,76), dan tekstur (3,90).

Kata kunci* – Kulit buah naga merah, labu siam, permen *jelly

ABSTRACT

This research was aims to determine the effect of the added of juice red dragon fruit's skin toward physical, chemical, and acceptability of the panelists on sensory against *jelly* sweets squash. This research used a completely randomized design (CRD) with 5 treatments and 3 repetitions. Analysis of data used ANOVA and continued with DNMRT at the 5% significant level. The treatments in this study was the of addition of extract red dragon fruit's skin : A (6%), B (8%), C (10%), D (12%) and E (14%). The observations in this research were pH, a_w, moisture content, ash content, sucrose, total reducing sugar, total acid, antioxidant activity, the concentration of anthocyanin, concentration betasianin, hardness, total plate count and organoleptic (color, aroma, flavor, and texture). The results showed different influence to the sucrose, total sugar reduction, hardness, organoleptic (color, aroma, flavor and texture). But showed different influence to pH, a_w, moisture content, ash content, total acid, antioxidant activity, the concentration of anthocyanin, concentration betasianin, and total plate count. The best treatment in this study was the treatment E with pH value was 1.88, 2.60 a_w, 4.35% moisture content, ash content of 0.06%, 7.81% sucrose, 1.06% total reducing sugar, total acid 1.09%, the antioxidant activity of 19.3 mg/L, betasianin concentration of 10.9 mg/mL, the anthocyanin concentration of 18.7 mg/L, hardness of 65.4 N/cm², total plate count of 1.8 x 102 Cfu/ml and best product based on accepted panelist with avalue colour (4.46), aroma (3.80), flavor (3.76), and texture (3.90).

***Keywords* - Red dragon fruit peel extract, Squash, *jelly* candy**