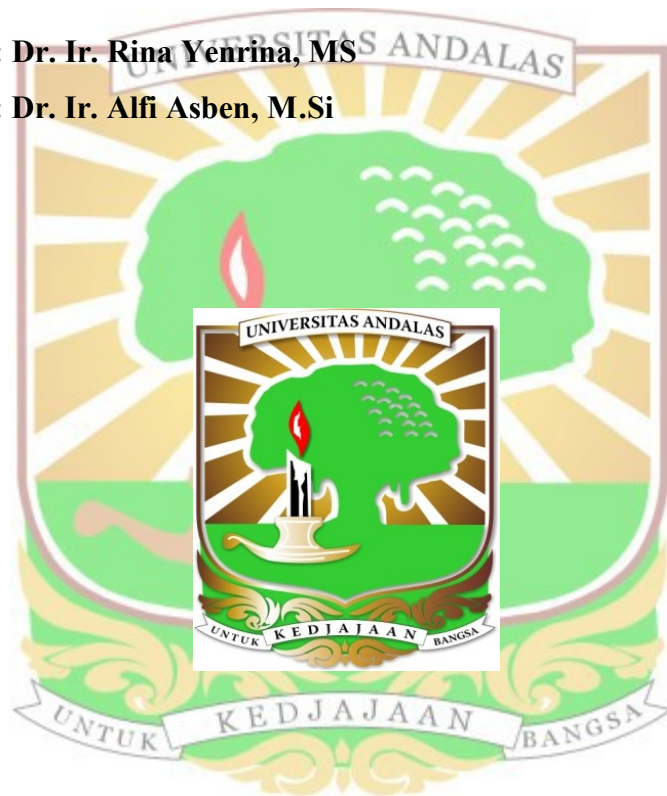


**PENGARUH PENAMBAHAN EKSTRAK BUNGA
KECOMBRANG (*Nicolaia speciosa*, Horan) TERHADAP SIFAT
FISIKOKIMIA DAN ORGANOLEPTIK *HARD CANDY***

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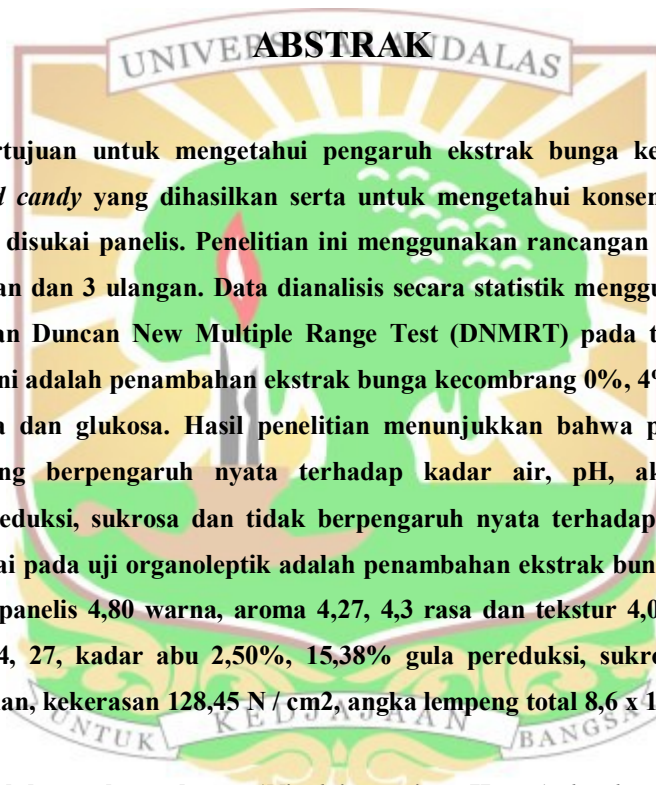
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**FAKULTAS TEKNOLOGI PERTANIAN
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Pengaruh Penambahan Ekstrak Bunga Kecombrang (*Nicolaia speciosa*, Horan) Terhadap Sifat fisikokimia, dan Organoleptik *Hard Candy*

Rahmatika, Rina Yenrina, Alfi Asben



Penelitian ini bertujuan untuk mengetahui pengaruh ekstrak bunga kecombrang terhadap karakteristik *hard candy* yang dihasilkan serta untuk mengetahui konsentrasi ekstrak bunga kecombrang yang disukai panelis. Penelitian ini menggunakan rancangan acak lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Data dianalisis secara statistik menggunakan ANOVA dan dilanjutkan dengan Duncan New Multiple Range Test (DNMRT) pada taraf 5%. Perlakuan dalam penelitian ini adalah penambahan ekstrak bunga kecombrang 0%, 4%, 6%, 8% dan 10% dari total sukrosa dan glukosa. Hasil penelitian menunjukkan bahwa penambahan ekstrak bunga kecombrang berpengaruh nyata terhadap kadar air, pH, aktivitas antioksidan, kekerasan, gula reduksi, sukrosa dan tidak berpengaruh nyata terhadap kadar abu. Produk yang paling disukai pada uji organoleptik adalah penambahan ekstrak bunga kecombrang 10% nilai penerimaan panelis 4,80 warna, aroma 4,27, 4,3 rasa dan tekstur 4,03, dengan kadar air 2,31%, nilai pH 4,27, kadar abu 2,50%, 15,38% gula pereduksi, sukrosa 48,30%, 43,19% aktivitas antioksidan, kekerasan 128,45 N / cm², angka lempeng total 8,6 x 10⁶ CFU / ml.

Kata kunci: ekstrak bunga kecombrang (*Nicolaia speciosa*, Horan), *hard candy*, sifat fisikokimia, organoleptik,

Effect Addition of Kecombrang Flower Extract (*Nicolaia speciosa*, Horan) to Physicochemical, and Organoleptik Hard Candy

Rahmatika, Rina Yenrina, Alfi Asben

ABSTRACT

This research aims to determine the effect addition of kecombrang flower extract concentration on the characteristics of hard candy and to determine the concentration of the prefer kecombrang flower extract panelists. The design of research was completely randomized design (CRD) with 5 treatments and 3 repetitions. Data were analyzed statistically used by ANOVA and were continued by Duncan's New Multiple Range Test (DNMRT) at 5% significant level. The treatments in this research was the addition of kecombrang flower extract 0%, 4%, 6%, 8% and 10% of the total sucrose and glucose. The results showed that the addition of kecombrang flower extract significant effect on water content, pH, antioxidant activity, hardness, reducing sugar, sucrose and no significant effect on ash content. Products were most favored by the organoleptic test was the addition kecombrang flower extract 10% by value of receipts panelists color (4,80), aroma (4.27), taste (4.3) and texture (4.03), with a water content was 2.31%, the value of pH was 4,27, ash content was 2.50%, reducing sugar was 15.38%, sucrose content was 48.30%, antioxidant activity was 43.19% , hardness (128,45 N/cm²), total plate count of 8.6 x 10 CFU / ml.

Keywords : kecombrang flower extract (*Nicolaia Speciosa*, Horan), hard candy, organoleptic, physicochemical