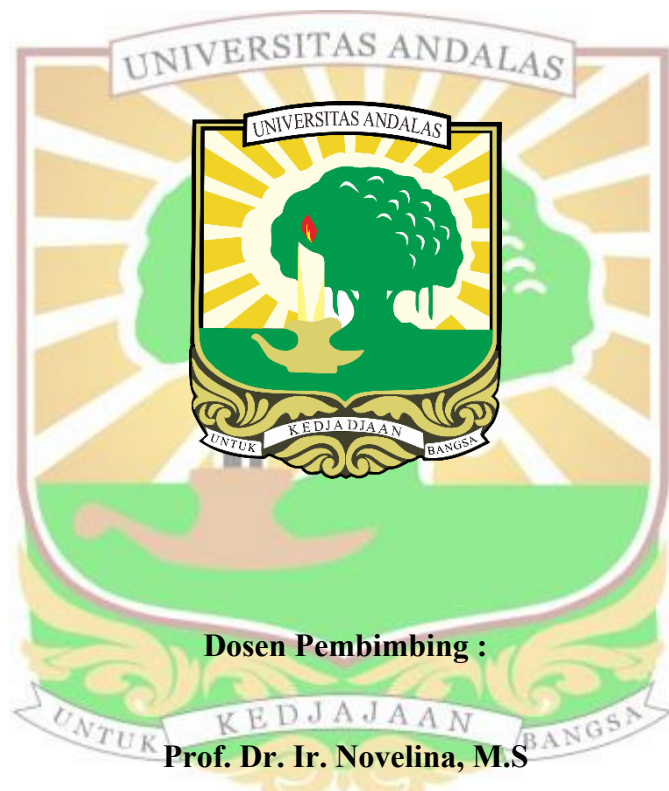


**PERBANDINGAN *YOGHURT* DAN BUBUR PEPAYA  
(*Carica papaya L.*) TERHADAP KARAKTERISTIK  
PERMEN *JELLY* YANG DIHASILKAN**

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**PERBANDINGAN *YOGHURT* DAN BUBUR PEPAYA (*Carica papaya L.*)  
TERHADAP KARAKTERISTIK PERMEN *JELLY* YANG DIHASILKAN**

Ananda Lailaturrahmi, Novelina, Hasbullah

**ABSTRAK**

Penelitian ini bertujuan untuk mempelajari pengaruh perbandingan *yoghurt* dan bubur pepaya terhadap karakteristik permen *jelly* yang dihasilkan. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan dalam penelitian ini yaitu A (40% *yoghurt*: 60% bubur pepaya), B (30% *yoghurt*: 70% bubur pepaya), C (20% *yoghurt*: 80% bubur pepaya), D (10% *yoghurt*: 90% bubur pepaya) dan E (0% *yoghurt*: 100% bubur pepaya). Analisis data dilakukan dengan *Analysis of Variance* (Anova) dan dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) (pada taraf 5%). Hasil penelitian menunjukkan bahwa perbandingan *yoghurt* dan bubur pepaya berpengaruh nyata terhadap kekerasan, Aw, pH, kadar air, kadar abu, gula reduksi, sukrosa, protein, aktivitas antioksidan, tekstur dan rasa, akan tetapi berpengaruh tidak nyata terhadap warna, aroma dan angka lempeng total. Perlakuan terbaik dalam penelitian ini adalah perlakuan C dengan rata-rata kekerasan 95,88 N/cm<sup>2</sup>; aw 0,747; kadar air 18,13%; kadar abu 1%; kadar gula reduksi 18,92%; kadar sukrosa 61,99%; kadar protein 2,65%; pH 5,70; aktivitas antioksidan 32,98%; angka lempeng total 0,47 x 10<sup>3</sup> koloni/g dan kesukaan organoleptik pada warna 3,60 (suka); tekstur 3,80 (suka); rasa 4,10 (suka) dan aroma 3,20 (biasa).

**Kata Kunci:** bubur pepaya, permen *jelly*, *yoghurt*

**EFFECT OF DIFFERENCES RATIO OF *YOGHURT* AND PEPAYA  
PUREE (*Carica papaya L.*) ON THE CHARACTERISTIC  
OF *JELLY CANDY***

Ananda Lailaturrahmi, Novelina, Hasbullah

**ABSTRACT**

The purpose of this research was the effect of the comparison of *yoghurt* and pepaya puree on the physicochemical and organoleptic characteristic of *jelly candy*. This research used a completely randomized design (CRD) with 5 treatments and 3 replications. The research data were statistically analyzed by Analysis of Variance (Anova) and continued with *Duncan's New Multiple Range Test* (DNMRT) at the 5% level. The results showed that the different ratio of *yoghurt* and pepaya puree had a significant effect of hardness, water activity, moisture content, ash content, reducing sugar, protein, antioxidant activity, organoleptic on texture and taste, but had no significant effect of aroma organoleptic, color organoleptic and total plate count. The best treatment in this research was treatment C with an average hardness 95,88 N/cm<sup>2</sup>; water activity 0,747; moisture content 18,13%; ash content 1%; reducing sugar 18,92%; sucrose 61,99%; protein 2,65%; pH value 5,70; antioxidant activity 32,98%; total plate count 0,47x 10<sup>3</sup> colonies/g and organoleptic on color 3,60 (like); texture 3,80 (like); taste 4,10 (like) and aroma 3,20 (netral).

**Keywords:** *jelly candy*, papaya puree, *yoghurt*