

**PENGARUH PENAMBAHAN MALTODEKSTRIN PADA  
PEMBUATAN AIR PERASAN JERUK KASTURI (*Citrus  
microcarpa*) BUBUK SEBAGAI *FLAVOUR ENHANCER*  
DALAM PRODUK SOTO, PICAL DAN TEH TELUR**

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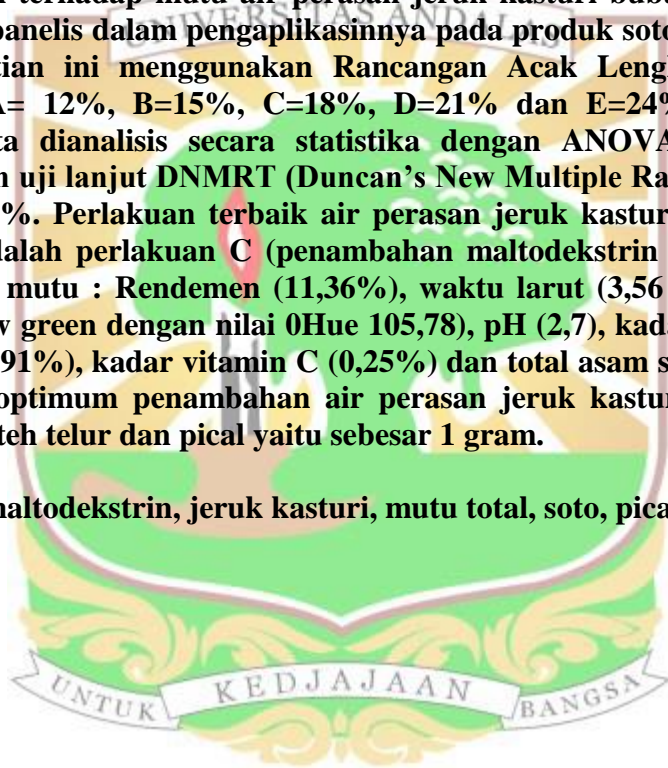
**Pengaruh Penambahan Maltodekstrin pada Pembuatan Air  
Perasan Jeruk Kasturi (*Citrus microcarpa*) Bubuk sebagai *Flavour  
Enhancer* dalam Produk Soto, Pical dan Teh Telur**

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**ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan maltodekstrin terhadap mutu air perasan jeruk kasturi bubuk dan tingkat penerimaan panelis dalam pengaplikasiannya pada produk soto, pical dan teh telur. Penelitian ini menggunakan Rancangan Acak Lengkap dengan 5 perlakuan (A= 12%, B=15%, C=18%, D=21% dan E=24%) dan 3 kali ulangan. Data dianalisis secara statistika dengan ANOVA (Analysis of Variance) dan uji lanjut DNMRT (Duncan's New Multiple Range Test) pada taraf nyata 5%. Perlakuan terbaik air perasan jeruk kasturi bubuk yang dihasilkan adalah perlakuan C (penambahan maltodekstrin 18%). Dengan karakteristik mutu : Rendemen (11,36%), waktu larut (3,56 menit), warna bubuk (yellow green dengan nilai 0Hue 105,78), pH (2,7), kadar air (7,61%), kadar abu (0,91%), kadar vitamin C (0,25%) dan total asam sitrat (26,48%). Konsentrasi optimum penambahan air perasan jeruk kasturi bubuk pada produk soto, teh telur dan pical yaitu sebesar 1 gram.

*Kata kunci* - maltodekstrin, jeruk kasturi, mutu total, soto, pical, teh telur



# **The Effect Of Addition Maltodextrin for Making Juice *Kasturi* Orange (*Citrus microcarpa*) Powder as Flavour Enhancer and Application on Product Pical, Soto and Teh Telur**

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## **ABSTRACT**

This research aims to determine the effect of maltodextrin on the quality and characteristics of product in physics and chemistry and to determine level of the panelists acceptance in the application of powdered *kasturi* juice on product pical, soto and teh telur. Completely randomized design was the used in this research. The treatment is different addition of maltodextrin, they are A = 12%, B = 15%, C = 18%, D = 21% and E = 24% with three replications. Data were analyzed statistically by using ANOVA (*Analysis of Variance*) and were continued with DNMRT test (*Duncan's New Multiple Range Test*) at 5% significant level. The best treatment *kasturi* juice powder produced is C treatment (addition of maltodextrin 18%) with outcome parameters : yield of (11.36%), soluble time (213.54 seconds), the powder color with a (yellow green <sup>0</sup>Hue value of 105.78), pH (2,7), water content (7.61%), ash content (0.91%), vitamin C content (0.25%) and total citric acid (26.48%). The optimum concentration of addition powdered *kasturi* juice in soto, teh telur dan pical product that is equal to 1 gram.

*Keywords* - maltodextrin, jeruk kasturi, mutu total, soto, pical, teh telur

