

**PENGARUH PENAMBAHAN SARI BUAH SENDUDUK
(*Melastoma malabathricum* L.) TERHADAP KARAKTERISTIK
MUTU SELAI KOLANG-KALING**



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Pengaruh Penambahan Sari Buah Senduduk (*Melastoma malabathricum* L.) Terhadap Karakteristik Mutu Selai Kolang-Kaling

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ABSTRAK

Penelitian ini bertujuan untuk mempelajari pengaruh penambahan sari buah senduduk terhadap karakteristik selai kolang-kaling serta mempelajari konsentrasi penambahan sari buah senduduk yang tepat sehingga diperoleh selai yang disukai berdasarkan tingkat penerimaan panelis. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 4 perlakuan dan 3 ulangan. Analisa data dilakukan menggunakan *Analysis of Variance* (ANOVA) dan kemudian dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Perlakuan pada penelitian ini adalah penambahan sari buah senduduk 6%, 8%, 10% dan 12%. Hasil penelitian menunjukkan bahwa penambahan sari buah senduduk memberikan pengaruh yang berbeda nyata terhadap total padatan terlarut, kadar air, kadar abu, kadar gula total, *activity of water* (a_w), total fenol dan kadar antosianin total selai kolang-kaling tetapi tidak memberikan pengaruh yang nyata terhadap kadar serat kasar, pH serta aktivitas antioksidan. Tingkat penambahan sari buah senduduk juga mampu untuk menurunkan angka lempeng total selai kolang-kaling yang dihasilkan. Produk terbaik berdasarkan uji organoleptik adalah perlakuan D (penambahan 12% sari buah senduduk) dengan nilai rata-rata warna 4,40; aroma 3,60; tekstur 4,03 dan rasa 4,30. Selai kolang-kaling dengan perlakuan D tersebut memiliki nilai total padatan terlarut 59,00%; kadar air 30,11%; kadar abu 0,028%; kadar serat kasar 3,65%; kadar gula total 18,03%; pH 3,45; a_w 0,725; total fenol 1,20 g GAE/100 g; kadar antosianin total 8,57 mg/L; aktivitas antioksidan (IC_{50}) >5000 ppm dan angka lempeng total $5,0 \times 10^2$ koloni/g.

Kata kunci - kolang-kaling, sari buah senduduk, selai

***The Effect of Senduduk Fruit Juice
(*Melastoma malabathricum L.*) Addition on Characteristic of
Kolang-Kaling Jams***

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ABSTRACT

This research was aimed to know the effect of *senduduk* fruit juice addition on characteristic of *kolang-kaling* jams and to know the best *senduduk* fruit juice addition according to panelists acceptance level. This research used Completely Randomized Design (CRD) with 4 treatments and 3 repetitions. Data was analyzed by Analysis of Variance (ANOVA) and continued with Duncan's New Multiple Range Test (DNMRT) at 5% significance level. The treatments in this research are the addition of 6%, 8%, 10% and 12% *senduduk* fruit juice. The result showed that the addition of *senduduk* fruit juice were significantly affected to total soluble solids, moisture content, ash content, total sugar, activity of water (a_w), total phenols and anthocyanin content of *kolang-kaling* jams but not significantly affected to crude fiber content, pH and antioxidant activity. The level of *senduduk* fruit juice addition decreased total plate count of *kolang-kaling* jams. The best product according to panelists acceptance level is D treatment (addition 12% *senduduk* fruit juice) with average value of colour 4,40; odor 3,60; texture 4,03 and taste 4,30. The D treatment of *kolang-kaling* jams had total soluble solid 59,00%; moisture content 30,11%; ash content 0,028%; crude fiber 3,65%; total sugar 18,03%; pH 3,45; a_w 0,725; total phenols 1,20 g GAE/100 g; total anthocyanin content 8,57 mg/L; antioxidant activity (IC_{50}) >5000 ppm and total plate count $5,0 \times 10^2$ colony/g.

Keywords - *kolang-kaling*, *senduduk* fruit juice, jams