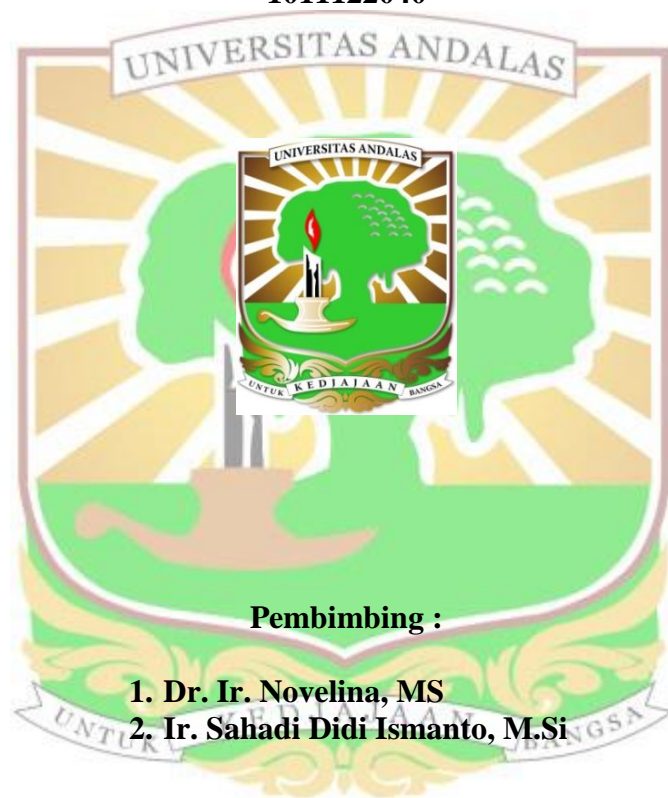


**PENGARUH PENAMBAHAN *CARBOXYMETHYL CELLULOSE*  
TERHADAP KARAKTERISTIK *JUICE* CAMPURAN KULIT BUAH  
MANGGIS DENGAN ROSELLA**

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## ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan *carboxymethyl cellulose* terhadap karakteristik *juice* kulit buah manggis dengan rosella. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan (penambahan *carboxymethyl cellulose* 0%; 0,075%; 0,1%; 0,125% dan 0,15%) dan 3 ulangan. Data dianalisa secara statistika menggunakan *Analysis of Variance* (ANOVA) dan dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa perbedaan penambahan *carboxymethyl cellulose* memberikan pengaruh berbeda tidak nyata terhadap warna dan vitamin C. Namun, memberikan pengaruh berbeda nyata terhadap viskositas, nilai pH dan aktifitas antioksidan. *Juice* campuran kulit buah manggis dengan rosella pada perlakuan C (penambahan *carboxymethyl cellulose* 0,1%) merupakan *juice* kulit buah manggis paling disukai dengan kriteria kadar warna ( $14,78^{\circ}$ Hue), viskositas (2,03 Pa.s), vitamin C (35,80 mg/100g bahan), pH (3,89) dan aktifitas antioksidan (35,54%).

*Kata kunci* – *carboxymethyl cellulose*, *juice*, kulit buah manggis, rosella



## ABSTRACT

The purpose of this research was to determine the effect of carboxymethyl cellulose to the characteristic of juice mangosteen rind with rosella. This research used Completely Randomized Design (CRD) consist 5 treatments (the addition of carboxymethyl cellulose 0%; 0.075%; 0.1%; 0.125% and 0.15%) and 3 replications. Data were analyzed statistically with Analysis of Variance (ANOVA) and were continued with Duncan's New Multiple Range Test (DNMRT) at 5% significance level. The result of this research showed that different additions of carboxymethyl cellulose not significantly affected towards color and vitamin C. However, significantly affected to the viscosity, pH value and antioxidant activity. Mangosteen rind juice in treatment C (the addition of carboxymethyl cellulose 0,1%) was most preferred criteria of color level (14.78°Hue), viscosity (2.03 Pa.s), vitamin C (35.80 mg/100 g material), pH (3.89) and antioxidant activity (35.54%).

*Keyword* – carboxymethyl cellulose, juice, mangosteen rind, rosella

