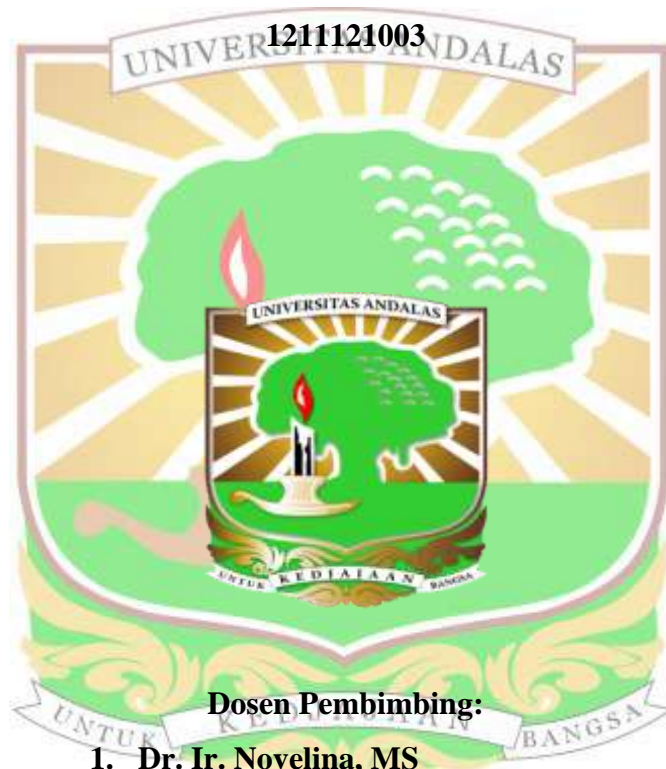


**PENGARUH PENAMBAHAN CANGKANG TELUR
TERHADAP KARAKTERISTIK PERMEN *JELLY*
SUSU KEDELAI**

LAILITA NURRAHMI PUTRI

1211121003



Dosen Pembimbing:

- 1. Dr. Ir. Novelina, MS**
- 2. Tuty Anggraini, S.TP, MP, Ph.D**

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Pengaruh Penambahan Cangkang Telur Ayam terhadap Karakteristik Permen *Jelly* Susu Kedelai

Lailita Nurrahmi Putri, Novelina, Tuty Anggraini

ABSTRAK

Tujuan dari penelitian ini adalah untuk mengetahui pengaruh penambahan konsentrasi cangkang telur ayam terhadap karakteristik permen *jelly* susu kedelai, menentukan konsentrasi penambahan cangkang telur yang tepat terhadap karakteristik terbaik permen *jelly* susu kedelai dan untuk mengetahui bagaimana penerimaan konsumen. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) terdiri atas 5 perlakuan dan 3 ulangan konsentrasi penambahan cangkang telur (0%, 0,1%, 0,2%, 0,3% dan 0,4% dari total bahan-bahan pembuatan permen *jelly* susu kedelai). Pengamatan permen *jelly* susu kedelai meliputi pH, kadar air, kadar abu, gula reduksi, sakarosa, kalsium, protein, aktivitas antioksidan, asam amino, aktivitas air, kekuatan gel, angka lempeng total, dan uji organoleptik. Hasil menunjukkan bahwa perbedaan konsentrasi penambahan cangkang telur terhadap permen *jelly* susu kedelai berpengaruh nyata terhadap pH, kadar air, kadar abu, gula reduksi, sakarosa, kalsium, dan kekuatan gel, namun tidak berpengaruh nyata terhadap protein dan aktivitas air. Hasil terbaik adalah permen *jelly* susu kedelai dengan penambahan 0,4% cangkang telur, dengan kadar kalsium tertinggi yaitu sebesar 0,51%, kadar air 15,46%, kadar abu 1,32%, kadar sakarosa 50,55%, kadar gula reduksi 5,58%, kadar protein 2,93%, angka lempeng total $3,1 \times 10^3$ CFU/g, kekuatan gel 269,17 N/cm², total asam amino 2,05%, dan nilai IC₅₀ aktivitas antioksidan 2,938 mg/mL. Perlakuan tersebut juga menghasilkan nilai penerimaan panelis tertinggi (terutama dari parameter rasa) pada uji organoleptik.

Kata kunci – cangkang telur ayam, susu kedelai, permen *jelly*



The Effect of Chicken Eggshell Addition to Soy Milk Jelly Candy Characteristic

Lailita Nurrahmi Putri, Novelina, Tuty Anggraini

ABSTRACT

The aim of this research was to know the influence of chicken eggshell concentration addition to characteristic of soy milk jelly candy, to determine the exact chicken eggshell concentration addition to the best characteristic of soy milk jelly candy and to see how the consumer acceptance. This research used Completely Randomized Design (CRD) consists of 5 treatments and 3 repetitions of chicken eggshell concentration addition (0%, 0.1%, 0.2%, 0.3% and 0.4% of the total soy milk jelly candy making materials). The observations of soy milk jelly candy were pH, water content, ash content, reducing sugar, sucrose, calcium, protein, antioxidant activity, amino acid, water activity (a_w), gel strength, total plate count, and organoleptic test. The result showed that the different of chicken eggshell concentration addition to soy milk jelly candy were significantly effected to pH, water content, ash content, reducing sugar, sucrose, calcium, and gel strength, but it was not significantly effected to protein and water activity (a_w). The best result was soy milk jelly candy that added by 0.4% chicken eggshell, with the highest calcium level that was equal to 0.51%, water content 15.46%, ash content 1.32%, sucrose level 50.55%, reducing sugar level 5.58%, protein level 2.93%, total plate count 3.1×10^3 CFU/g, gel strength 269.17 N/cm², amino acid total 2.05%, and IC₅₀ level of antioxidant activity 2.938 mg/mL. It also resulted the highest panelist acceptance (most form taste parameter) done by organoleptic test.

Keywords – chicken eggshell, soy milk, jelly candy

