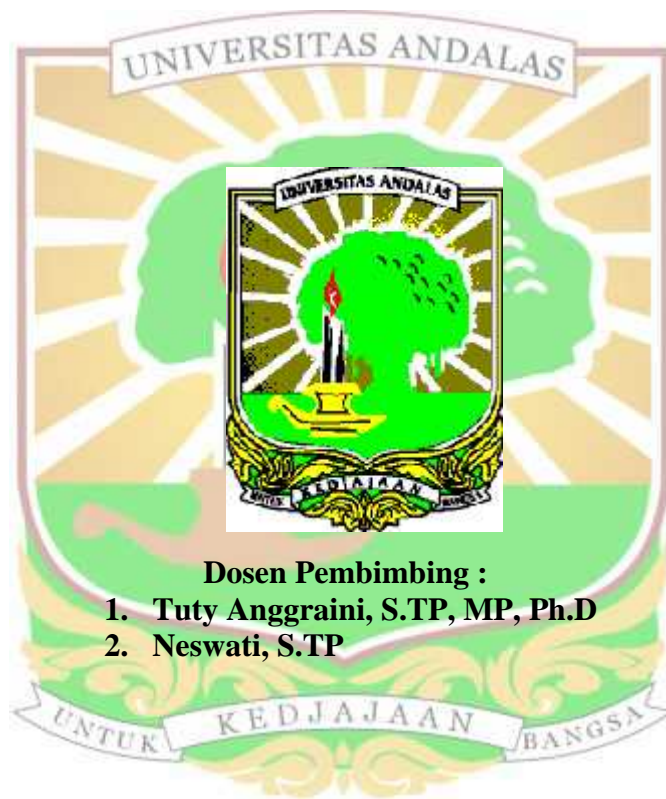


**PENGARUH PENAMBAHAN *PUREE* KULIT BUAH NAGA
(*Hylocereus polyrhizus*) TERHADAP KARAKTERISTIK
PERMEN *JELLY SIRSAK* (*Annona muricata*, L.)**

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**Pengaruh Penambahan *Puree* Kulit Buah Naga (*Hylocereus polyrhizus*)
terhadap Karakteristik Permen *Jelly* Sirsak (*Annona muricata*, L.)**

Fatmawati, Tuty Anggraini, Neswati

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan *puree* kulit buah naga (*Hylocereus polyrhizus*) terhadap karakteristik permen *jelly* sirsak dan untuk menilai tingkat penerimaan panelis sebagai analisis sensori pada permen *jelly*. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Data dianalisis secara statistik dengan menggunakan Analysis of Variance (ANOVA) dan dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Perlakuan pada penelitian ini adalah penambahan *puree* kulit buah naga 5% (perlakuan A), 10% (perlakuan B), 15% (perlakuan C), 20% (perlakuan D) dan 25% (perlakuan E). Hasil penelitian menunjukkan bahwa penambahan *puree* kulit buah naga memberikan pengaruh berbeda nyata terhadap pH, aktivitas air (a_w), kadar air, kadar abu, gula reduksi, aktivitas antioksidan, vitamin C, betasianin dan sakarosa permen *jelly* sirsak yang dihasilkan tetapi tidak memberikan pengaruh nyata terhadap tingkat kekerasan. Penambahan *puree* kulit buah naga meningkatkan jumlah angka lempeng total permen *jelly* sirsak yang dihasilkan. Produk terbaik berdasarkan analisis sensori adalah perlakuan E (penambahan *puree* kulit buah naga 25%) dengan pH (4,823), aktivitas air (0,84), kadar air (52,27%), kadar abu (0,59%), gula reduksi (20,66%), aktivitas antioksidan (70,53%), vitamin C (0,67 mg/100g), betasianin (1,17 mg/100g), sakarosa (23,25%), tingkat kekerasan (12,60 N/cm²), $^{\circ}$ hue 5,74 (*red purple*) dan angka lempeng total (4,5 x 10⁴ CFU/g). Tingkat penerimaan panelis pada analisis sensori terhadap warna (4,23), aroma (4,12), tekstur (3,88) dan rasa (4,00).

Kata Kunci - Sirsak, Kulit Buah Naga, Permen *Jelly*



**The Effect of Dragon Fruit Peel (*Hylocereuspolyrhizus*) Puree Addition
Toward The Characteristic of Soursop (*Annona muricata*, L.) Jelly Candy**

Fatmawati, TutyAngraini, Neswati

ABSTRACT

This research was aimed to know the effect of dragon fruit peel(*Hylocereuspolyrhizus*) puree toward the characteristic of soursop jelly candy and to know its panelists acceptance. This research used Completely Randomized Design (CRD) with 5 treatments and 3 repetitions. Data was analyzed statistically with Analysis of Variance (ANOVA) and continued with Duncan's New Multiple Range Test (DNMRT) at 5% significance level. The treatments in this research was 5% (treatment A), 10% (treatment B), 15% (treatment C), 20% (treatment D) and 25% (treatment E) dragon fruit peel puree addition. The result showed the red dragon fruit peel puree addition was significantly affected to pH, activity of water (a_w), water content, ash content, reducing sugar, antioxidant activity, vitamin C, betacyanin and saccharose but not significantly affected to its hardnees. Dragon fruit pell puree addition increased the number of soursop jelly candy's total plate count. The best product is Treatment E (25% dragon fruit peel puree addition) with pH (4.23), activity of water (0.84), water content (52.27%), ash content (0.59%), reducing sugar (20.66%), antioxidant activity (70.53%), vitamin C (0.67 mg/100g), betacyanin(1.17 mg/100g), saccharose(23.25%), hardness (12.60 N/cm²), colour red purple (^ohue 5.74) and total plate count (4.5 x 10⁴ CFU/g). Panelists acceptance from treatment E was colour(4.23), odor (4.12), texture (3.88) and taste (4.00).

Keywords - Soursop, Dragon Fruit Peel, Jelly Candy