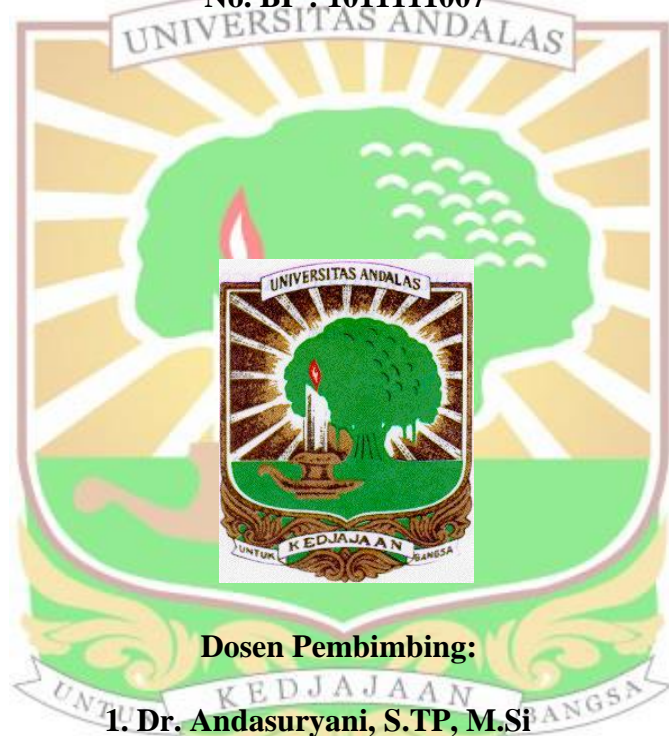


**KAJIAN KARAKTERISTIK FISIK DAN KIMIA
MANISAN KERING JAMBU AIR (*Syzygium aqueum*)**

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KAJIAN KARAKTERISTIK FISIK DAN KIMIA MANISAN KERING JAMBU AIR (*Syzygium aqueum*)

Yozola Fitriani, Andasuryani, Omil Charmyn Chatib

ABSTRAK

Jambu air (*Syzygium aqueum*) mudah mengalami pembusukan, terutama saat proses penanganan panen dan pascapanen, sehingga perlu dilakukan proses pengolahan pascapanen yang bisa mempertahankan kualitas jambu air agar ketersediaan hasil panen jambu air dapat dimanfaatkan secara optimal, dan tidak terbuang percuma saat panen jambu air melimpah. Penelitian ini bertujuan untuk mengkaji karakteristik fisik dan kimia manisan kering jambu air serta untuk mengetahui umur simpan manisan kering jambu air. Parameter yang diamati adalah kadar air, Aktivitas air, vitamin C, susut bobot, laju pengeringan, dan organoleptik. Hasil penelitian menunjukkan bahwa waktu pengeringan sangat mempengaruhi karakteristik fisik maupun kimia manisan kering jambu air yang dikeringkan pada suhu 70 °C. Hal ini dapat dilihat semakin lama pengeringan yang dilakukan dengan laju pengeringan rata-rata 0,1150 kg/jam dan semakin lamanya penyimpanan, maka berat manisan kering jambu air semakin berkurang, artinya susut bobot mengalami kenaikan. Sama halnya dengan karakteristik kimia, dimana selama pengeringan (38 jam), kadar air manisan kering jambu air mengalami penurunan hingga kadar air < 25 % sesuai SNI No. 1718 – 1996 untuk manisan. Nilai aktivitas air dan vitamin C juga menurun selama pengeringan maupun penyimpanan, dengan kisaran nilai aW rata-rata selama pengeringan yaitu 0,964 – 0,701 dan mengalami kenaikan serta penurunan selama penyimpanan. Nilai rata-rata kadar vitamin C manisan kering jambu air selama pengeringan berkisar 0,0175 % – 0,0094 % dan 0,0095 % – 0,0028 % selama penyimpanan. Untuk hasil uji organoleptik, manisan kering jambu air disukai panelis, dengan nilai organoleptik rata-rata warna, aroma, tekstur, dan rasa berturut-turut yaitu 4,3 ; 4,2 ; 4,3 ; dan 4,4, serta manisan kering jambu air memiliki umur simpan terbaik selama 15 hari berdasarkan penilaian panelis.

Kata kunci – manisan kering jambu air, pengeringan, oven digital penyimpanan

The Study of Physical and Chemical Characteristics of Candied Dried Rose Apple (*Syzygium aqueum*)

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ABSTRACT

Rose apple (*Syzygium aqueum*) susceptible to decay, especially when the process of handling the harvest and post-harvest, so it is necessary to do post-harvest processing which can maintain the quality of rose apple, so that the availability of the rose apple harvest can be utilized optimally, and it is not wasted when the rose apple harvest is abundant. This study aims to examine the physical and chemical characteristics of candied dried rose apple as well as to know the shelf life of candied dried rose apple. The parameters observed were moisture content, water activity, vitamin C, weight loss, drying rate, and organoleptic. The results showed that the drying time greatly influenced the physical and chemical characteristics of candied dried rose apple at 70 °C. It can be seen that the longer the drying is done with an average drying rate of 0.1150 kg/hours and the longer the storage, then the weight of candied dried rose apple is reduced, meaning the weight loss increased. Same is the case with chemical characteristics, where during drying (38 hours), dried candied moisture content of rose apple decreased until moisture content < 25 % according to SNI no. 1718 - 1996 for sweets. The value of water activity and vitamin C also decreased during drying and storage, with the range of the average value aW during drying is from 0.964 to 0.701 and increased and decreased during storage. The mean value of the vitamin C content of candied dried rose apple during drying ranges from 0.0175 % - 0.0094 % and 0.0095 % - 0.0028 % during storage. For organoleptic test results, candied dried rose apple favored by panelists, with the mean organoleptic value of color, aroma, texture, and flavor respectively of 4.3; 4.2; 4.3; and 4.4, And candied dried rose apple has the best shelf life for 15 days based on panelist assessment.

Keywords – rose apple candied dried, drying, digital oven, storage