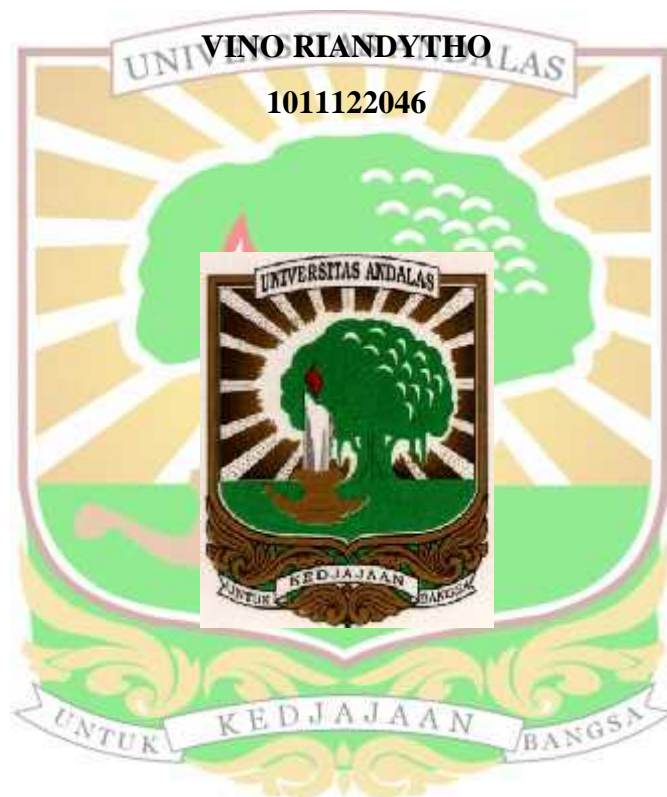


**PENGARUH PENAMBAHAN SARI JERUK NIPIS (*Citrus  
aurantifolia*) TERHADAP KARAKTERISTIK MUTU dan  
PENERIMAAN ORGANOLEPTIK MINUMAN *JELLY LIDAH*  
BUAYA (*Aloe barbandesis*, Miller)**



**Dosen Pembimbing :**

- 1. Ir Netty Sri Indeswari, MP**
- 2. Dr. Ir. Novizar Nazir, M.Si**

**FAKULTAS TEKNOLOGI PERTANIAN  
UNIVERSITAS ANDALAS  
PADANG  
2017**

# **Pengaruh Penambahan Sari Jeruk Nipis (*Citrus aurantifolia*) Terhadap Karakteristik Mutu dan Penerimaan Organoleptik Minuman *Jelly Lidah Buaya (Aloe barbandesis, Miller)***

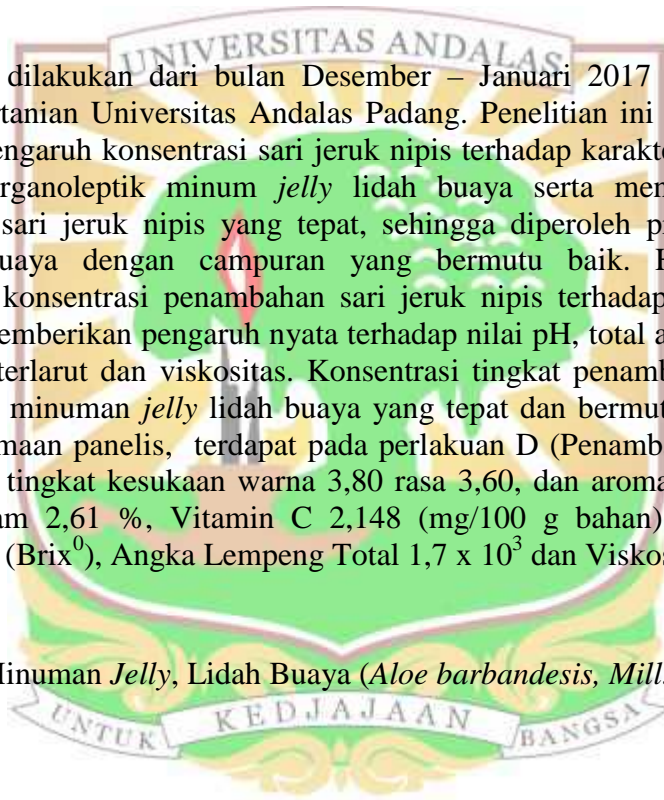
Vino Riandytho, Netty Sri Indeswari, Novizar Nazir

Email : [phytaaa133@gmail.com](mailto:phytaaa133@gmail.com)

## **Abstrak**

Penelitian ini dilakukan dari bulan Desember – Januari 2017 di laboratorium Teknologi Pertanian Universitas Andalas Padang. Penelitian ini bertujuan untuk mengetahui pengaruh konsentrasi sari jeruk nipis terhadap karakteristik mutu dan penerimaan organoleptik minum *jelly* lidah buaya serta mengetahui tingkat pencampuran sari jeruk nipis yang tepat, sehingga diperoleh produk minuman *jelly* lidah buaya dengan campuran yang bermutu baik. Hasil penelitian menunjukkan konsentrasi penambahan sari jeruk nipis terhadap minuman *jelly* lidah buaya memberikan pengaruh nyata terhadap nilai pH, total asam, vitamin C, total padatan terlarut dan viskositas. Konsentrasi tingkat penambahan sari jeruk nipis terhadap minuman *jelly* lidah buaya yang tepat dan bermutu baik terhadap tingkat penerimaan panelis, terdapat pada perlakuan D (Penambahan jeruk nipis 8,4%) dengan tingkat kesukaan warna 3,80 rasa 3,60, dan aroma, 3,55, nilai pH 3,4, Total asam 2,61 %, Vitamin C 2,148 (mg/100 g bahan), Total Padatan Terlarut 16,43 (Brix<sup>0</sup>), Angka Lempeng Total  $1,7 \times 10^3$  dan Viskositas, 3,22 dPs.

Kata Kunci: Minuman *Jelly*, Lidah Buaya (*Aloe barbandesis, Mill.*), Jeruk Nipis



# **The Effect The Addition Of Lemon Juice (*Citrus aurantifolia*) Upon Quality and Organoleptic Acceptance Of Aloe vera (*Aloe Barbandesis, Miller*) Jelly Drink**

Vino Riandytho, Netty Sri Indeswari, Novizar Nazir

Email: phytaaa133@gmail.com

## **Abstract**

This study was conducted from December - January 2017 in the laboratory of Agricultural Technology, Andalas University, Padang. This study aims to determine the effect of lemon juice to the quality and organoleptic acceptance aloe vera jelly drink and determine the level of mixing lemon juice, so that the product obtained with a mixture of aloe vera jelly drink good quality. The results showed concentrations of adding lemon juice to aloe vera jelly drink significant effect on the value of pH, total acid, vitamin C, total dissolved solids and viscosity. The concentration level of the addition of lemon juice issuitable with aloe vera jelly drinks and good quality on the level of acceptance of the panelists are in treatment D (addition of lemon juice 8,4%) with sensoric score of 3.80 for color, 3.60 for flavor 3.55 for aroma, pH score of 3.4, Total Acid score of 2.61 %, Vitamin C score of 2.148 (mg/100g), Total Dissolved Solid score of 16.43 (Brix<sup>0</sup>), Total Plate Count score of  $1.7 \times 10^3$  and Viscosity score of 3.22 dPs.

Keywords: Jelly Drink, Aloe vera (*Aloe barbandesis, Mill.*) Lemon,

