PENGARUH PENAMBAHAN SARI BUAH KARAMUNTING (*Rhodomyrtus tomentosa,* (Aiton) Hassk.) TERHADAP KARAKTERISTIK SELAI KOLANG-KALING

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Pengaruh Penambahan Sari Buah Karamunting (*Rhodomyrtus tomentosa,*(Aiton) Hassk.)Terhadap Karakteristik Selai Kolang-Kaling

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ABSTRAK

Penelitian ini bertujuan untuk mempelajari pengaruh penambahan sari buah karamunting terhadap karakteristik selai kolang-kaling serta mempelajari konsentrasi penambahan sari buah karamunting yang tepat sehingga diperoleh selai yang disukai berdasarkan tingkat penerimaan panelis. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 4 perlakuan dan 3 ulangan. Analisa data dilakukan menggunakan *Analysis of Variance* (ANOVA) dan kemudian dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Perlakuan pada penelitian ini adalah penambahan sari buah karamunting 6%, 8%, 10% dan 12%. Hasil penelitian menunjukkan bahwa penambahan sari buah karamunting memberikan pengaruh yang berbeda nyata terhadap kadar air, a_w, pH, total gula, total padatan terlarut, serat kasar, total fenol, kadar antosianin dan aktivitas antioksidan selai kolang-kaling tetapi tidak memberikan pengaruh yang nyata terhadap kadar abu dan warna. Tingkat penambahan sari buah karamunting juga mampu untuk menurunkan angka lempeng total selai kolang-kaling yang dihasilkan. Produk terbaik berdasarkan uji organoleptik adalah perlakuan D (penambahan sari buah karamunting 12%) dengan nilai rata-rata warna 4,60; aroma 3,80; tekstur 4,20 dan rasa 4,40. Selai kolang-kaling dengan perlakuan D tersebut memiliki nilai ^{o}*hue* 22,75; kadar air 35,01%; a_w 0,80; pH 3,5; kadar abu 0,036%; total gula 38,86%; total padatan terlarut 72,67%; serat kasar 2,44%; kadar antosianin 2,34 mg/L; total fenol 6,66mg GAE/g; aktivitas antioksidan 81,83% dan angka lempeng total $5,4\times10^2$ koloni/g.

***Kata kunci* - kolang-kaling, sari buah karamunting, selai**

The Effect of Karamunting Fruit Juice(*Rhodomyrtus tomentosa* (Aiton) Hassk.)*Addition on Characteristic of Kolang-Kaling Jams*

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ABSTRACT

This research was aimed to know the effect of *karamunting* fruit juice addition on characteristic of *kolang-kaling* jams and to know the best *karamunting* fruit juice addition according to panelists acceptance level. This research used Completely Randomized Design (CRD) with 4 treatments and 3 repetitions. Data was analyzed by Analysis of Variance (ANOVA) and continued with Duncan's New Multiple Range Test (DNMRT) at 5% significance level. The treatments in this research are the addition of 6%, 8%, 10% and 12%*karamunting*fruit juice. The result showed that the addition of *karamunting* fruit juice were significantly affected to moisture content, activity of water (a_w), pH, total sugar, total soluble solids, crude fiber, anthocyanin content, total phenols and antioxidant activity of *kolang-kaling* jams, but not significantly affected to ash content and colour. The level of *karamunting* fruit juice addition decreased total plate count of *kolang-kaling* jams. The best product according to panelists acceptance level is D treatment (addition 12% *karamunting* fruit juice) with average value of colour 4.60, odor 3.80, texture 4.20 and taste 4.40. The D treatment of *kolang-kaling* jams had ^{o}hue 22.75, moisture content 35.01%, a_w 0.80, pH 3.50, ash content 0.036%, total sugar 38.86%, total soluble solid 72.67%, crude fiber 2.44%, anthocyanin content 2.34 mg/L, total phenols 6.66 mg GAE/g, antioxidant activity 81.83% and total plate count 5.4×10^2koloni/g.

***Keywords* - *kolang-kaling*, *karamunting* fruit juice, jams**