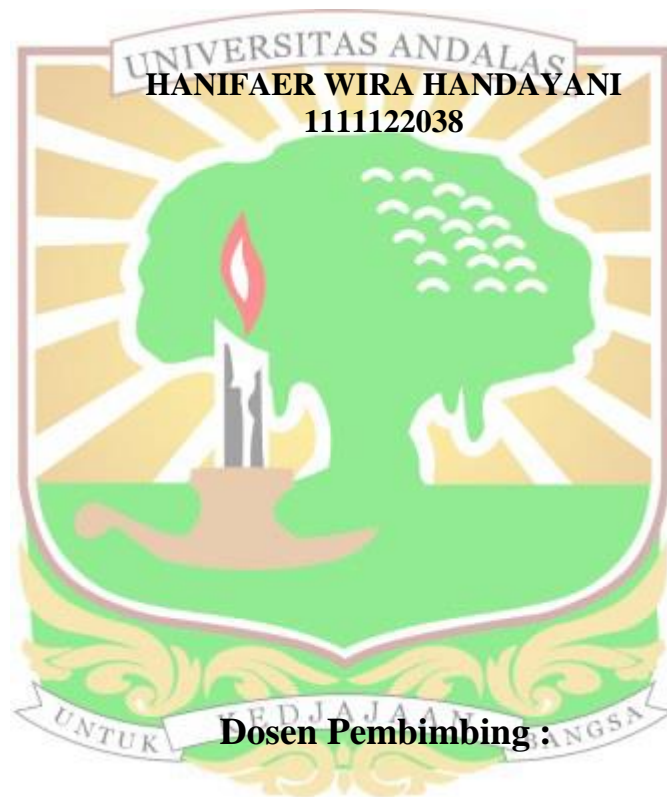


**PENGARUH PENAMBAHAN SARI JERUK NIPIS (*Citrus aurantifolia*)
PADA PEMBUATAN MINUMAN *JELLY* BENGKUANG (*Pachyrhizus*
erosus L. Urban)**



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Pengaruh Penambahan Sari Jeruk Nipis (*Citrus aurantifolia*) pada Pembuatan Minuman *Jelly* Bengkuang (*Pachyrhizus erosus* L. Urban)

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan sari jeruk nipis terhadap minuman *jelly* bengkuang. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 kali ulangan. Perlakuan yang digunakan pada penelitian ini adalah penambahan sari jeruk nipis sebanyak 10%, 15%, 20%, 25% dan tanpa penambahan sari jeruk nipis. Data yang diperoleh di analisa menggunakan Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Pengamatan terhadap produk minuman *jelly* bengkuang dengan penambahan sari jeruk nipis meliputi vitamin C, total padatan terlarut, nilai pH, total asam, viskositas, serat pangan, angka lempeng total, daya simpan dan uji organoleptik. Hasil penelitian menunjukkan adanya pengaruh penambahan sari jeruk nipis terhadap minuman *jelly* bengkuang. Rata-rata hasil analisis kandungan kimia pada produk terbaik yaitu: vitamin C (11,72 mg), total padatan terlarut (16,0°Brix), pH (3,20), total asam (1,47%), viskositas (5,40), serat pangan (1,67%). Untuk analisis mikrobiologi dilakukan selama 10 hari dan pada hari ke 10 minuman *jelly* bengkuang sudah mulai mengalami kerusakan secara fisik namun pada uji mikrobiologi angka lempeng total yang didapatkan masih sesuai dengan SNI yaitu $1,9 \times 10^4$ cfu/ml.

Kata Kunci: minuman *jelly*, sari bengkuang, sari jeruk nipis.



Effect of Addition The Lime (*Citrus aurantifolia*) Essences on The Production of Bengkuang (*Pachyrhizus erosus* L. Urban) Jelly drink

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ABSTRACT

The purpose of this research is to determine the effect of adding lime juice (*Citrus aurantifolia*) to jelly drink bengkuang (*Pachyrhizus erosus* L. Urban). This research used complete randomized design (CRD) with 5 treatments and 3 repetitions. The treatment in this research were the addition of turmeric extract 0%, 5%, 10%, 15%, and 20%. Data were analyzed using analysis of variance, if significantly different continued with Duncan's New Multiple Range Test (DNMRT) at 5% degree. The observation were consist of: vitamin C, total dissolved solids, pH, total acid, viscosity, dietary fiber, total plate count, the shelf life and organoleptic tests. The observation is held toward bengkuang jelly drink product that had been added the lemon essences including ; vitamin C, total dissolved solids (TDS), pH degree, total acid, viscosity, dietary fiber, total plate count, longevity and organoleptic analysis. The results show that there are some effects of addition the lime essences on bengkuang jelly drink. The average result of chemical contents analysis of the best product are following; vitamin C (11.72 mg), total dissolved solids (16.0%), pH (3.20), total acid (1.47%), viscosity (5.40), and dietary fiber (1,67). Meanwhile, microbiology analysis is arranged for 10 days and then bengkuang jelly drink begin show the physically decay at tenth day. However, the total plate count which obtained is $1,9 \times 10^4$ cfu/ml and it is still in SNI accordance.

Keywords – jelly drink, bengkuang essence, lime essence