

**PENGARUH PERBANDINGAN SARI KEDELAI (*Glycine max* L.) DAN SARI
BUAH JAMBU BIJI MERAH (*Psidium guajava* L.) TERHADAP
KARAKTERISTIK MARSHMALLOW**



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Pengaruh Perbandingan Sari Kedelai (*Glycine max* L.) dan Sari Buah Jambu Biji Merah (*Psidium guajava* L.) Terhadap Karakteristik *Marshmallow*

Oktaviani Herdani Putri, Neswati, Purnama Dini Hari

ABSTRAK

Penelitian ini tentang Pengaruh Perbandingan Sari Kedelai (*Glycine max* L.) dan Sari Buah Jambu Biji Merah (*Psidium guajava* L.) Terhadap Karakteristik *Marshmallow*. Penelitian dilakukan pada bulan Juli 2017 sampai September 2017 di laboratorium Teknologi Hasil Pertanian dan laboratorium fakultas Peternakan, Universitas Andalas. Penelitian ini bertujuan untuk mengetahui karakteristik fisik, kimia, dan organoleptik *marshmallow* yang dihasilkan. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan, dan jika berbeda nyata dilanjutkan dengan uji Duncan's New Multiple Range (DNMRT) pada taraf 5%. Perlakuan perbandingan sari kedelai dan sari buah jambu biji merah berturut-turut tiap perlakuan adalah; A (100%:0%), B (90%:10%), C (80%:20%), D (70%:30%), dan E (60%:40%). Pengamatan dilakukan terhadap bahan baku dan produk *marshmallow* yang meliputi; kadar air, kadar abu, kadar gula pereduksi, kadar sukrosa, kadar kalsium, kadar vitamin C, kadar protein, penetapan nilai energi, kekerasan dan organoleptik. Produk terbaik adalah produk E dengan nilai pengamatan; warna 3,72 (suka), aroma 3,49 (biasa), rasa 3,74 (suka), dan tekstur 3,64 (suka), sedangkan kandungan kimianya adalah kadar air 31,16%, kadar abu 0,37%, kadar gula pereduksi 18,74%, kadar sukrosa 22,83%, kadar kalsium 2,92 mg/L, kadar vitamin C 23,28 mg/100g, kadar protein 4,93%, penetapan nilai energi 275,91 kkal/100gr, dan nilai kekerasan 27,69 N/cm².

Kata kunci: *marshmallow*, sari buah jambu biji merah, sari kedelai

The Effect of Soybean Extract (*Glycine max* L.) and Guava Juice (*Psidium guajava* L.) Ratio In the Characteristics of *Marshmallow*

Oktaviani Herdani Putri, Neswati, Purnama Dini Hari

ABSTRACT

This research was about the influence of comparison of soybean extract (*Glycine max* L.) and guava juice (*Psidium guajava* L.), in the characteristics of *marshmallow*. The research was conducted from July to September 2017 in the laboratory of Agricultural Technology and Animal Husbandry, Andalas University. The aim of this research was to know the physical, chemical, and sensory characteristics of *marshmallow*. This research used Completely Randomized Design (CRD) analysis with 5 treatments and 3 repetitions, continued with Duncan's New Multiple Range (DNMRT) test at level of 5%. The soybean extract and guava juice ratio were; A (100%:0%), B (90%:10%), C (80%:20%), D (70%:30%), and E (60%:40%). The measured parameter for raw materials and product were; moisture content, ash content, reducing sugar content, sucrose content, calcium content, vitamin C content, protein content, energy value, texture and sensory value. This research shown product E as the best treatment with observation value; of color 3.72 (like), flavor 3.49 (like), taste 3.74 (like), and texture 3.64 (like), moisture content of 31.16%, ash content of 0.37%, reducing sugar content of 18.74%, sucrose content of 22.83%, calcium content of 2.92 mg/L, vitamin C content of 23.28 mg/100gr, protein content of 4.93%, energy value of 275.92 kcal/100gr, and the texture of 27,69 N/cm².

Keywords: guava juice, *marshmallow*, soybean extract

