PENGARUH PENAMBAHAN BUBUK ANGKAK TERHADAP KARAKTERISTIK SELAI KOLANG-KALING MARKISA

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The Effect of Addition ”Angkak” Powders to the Characteristics of ”Kolang-Kaling”Passion Fruit jam

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ABSTRACT

This study aims to determine the effect of the addition of Angkak powder to the characteristics of jam and to know the best concentration of angkak powder in the production of kolang kaling and passion fruit jam. This study used a Complete Randomized Design (CDR) consisting of 5 treatments and 3 replications, A (without addition of Angkak powder (0%)), B (addition of Angkak powder 1%), C (addition of Angkak powder 2%), D (addition of Angkak powder 3%) and E (addition of Angkak powder 4%). Data were analyzed statistically by using analysis of variance (ANOVA) and continued with Duncan New Multiple Range Test (DMNRT) at 5% level. The results showed that the addition of Angkak powder significantly affected the water content, ash content, pH value, total dissolved solids, sucrose content, antioxidant activity, color (^{0}Hue), total plate count and sensory analysis. The addition of 4% Angkak powder is the best treatment on the sensori the characteristics with 28.18% moisture content, 0.09% ash content, pH value 3.65, total soluble solids 59.33%, sucrose content 55.42%, antioxidant activity value of 20.38%, ^{0} Hue 11.99, total plate count of 1.0 x 10^3 Cfu/g and lovastatin 3.09 ppm.

Keywords- **Angkak Powder, Characteristics, Jam**

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk angkak terhadap karakteristik selai dan mengetahui konsentrasi penambahan bubuk angkak yang tepat dalam pembuatan selai kolang kaling markisa. Penelitian ini menggunakan rancangan acak lengkap (RAL) terdiri dari 5 perlakuan dan 3 kali ulangan yaitu A (tanpa penambahan bubuk angkak (0%)), B (penambahan bubuk angkak 1%), C (penambahan bubuk angkak 2%), D (penambahan bubuk angkak 3%) dan E (penambahan bubuk angkak 4%). Data dianalisis secara statistik dengan menggunakan *analisis of varian* (ANOVA) dan dilanjutkan dengan *Duncan New Multiple Range Test* (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan bubuk angkak berpengaruh nyata terhadap kadar air, kadar abu, nilai pH, total padatan terlarut, kadar sakarosa, aktivitas antioksidan, derajad kecerahan, angka lempeng total dan organoleptik. Penambahan bubuk angkak 1% merupakan perlakuan terbaik berdasarkan analisis sensori dengan karakteristik kadar air 28,18%, kadar abu 0,09%, nilai pH 3,65, total padatan terlarut 59,33%, kadar sakarosa 55,42%, nilai aktivitas antioksidan 20,58%, ^{0}Hue 11,99, angka lempeng total 1,0 x 10^{3} cfu/g dan Lovastatin 3,09 ppm.

Kata kunci- **Bubuk angkak, Karakteristik, Selai**