

**PENGARUH PENAMBAHAN SARI BUAH PUCUK MERAH
(*Syzigium oleana*) TERHADAP KARAKTERISTIK SELAI
BELIMBING WULUH (*Averrhoa bilimbi*)**

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PENGARUH PENAMBAHAN SARI BUAH PUCUK MERAH (*Syzigium oleana*) TERHADAP KARAKTERISTIK SELAI BELIMBING WULUH (*Averrhoa bilimbi*)

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan sari buah pucuk merah terhadap sifat kimia, fisik, dan organoleptik selai belimbing wuluh serta mengetahui konsentrasi penambahan sari buah pucuk merah yang terbaik berdasarkan tingkat penerimaan panelis. Penelitian ini telah dilaksanakan di Laboratorium Kimia, Biokimia dan Gizi Hasil Pertanian, Laboratorium Mikrobiologi dan Bioteknologi dan laboratorium Instrumentasi Fateta, Jurusan Teknologi Hasil Pertanian, Fakultas Teknologi Pertanian, Universitas Andalas, Padang pada bulan Agustus sampai dengan September 2017. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 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 pucuk merah 0%, 5%, 10%, 15% dan 20%. Hasil penelitian menunjukkan bahwa penambahan sari buah pucuk merah memberikan pengaruh yang berbeda nyata terhadap kadar air, vitamin C, kadar total gula, total padatan terlarut, total polifenol, kadar antosianin, dan aktivitas antioksidan selai belimbing wuluh tetapi tidak memberikan pengaruh yang nyata terhadap pH dan kadar serat kasar. Tingkat penambahan sari buah pucuk merah juga mampu untuk menurunkan angka lempeng total selai belimbing wuluh yang dihasilkan. Produk terbaik berdasarkan tingkat penerimaan panelis adalah perlakuan D (penambahan sari buah pucuk merah 15%) dengan nilai rata-rata aroma 3,63; warna 4,17; dan rasa 4,00. Selai belimbing wuluh dengan perlakuan D tersebut memiliki nilai kadar air 29,49%, pH 2,62, vitamin C 29,31 mg/100g, total gula 32,70%, serat kasar 1,81%, total padatan terlarut 67,66%, total polifenol 72,12 mg GAE/g, kadar antosianin 4,18 mg/L, aktivitas antioksidan 86,67%, dan ALT yaitu $4,6 \times 10^2$ cfu/g.

Kata kunci – belimbing wuluh, sari buah pucuk merah, selai

The Effect of Red Buds Juice (*Sygyum oleana*) Addition Toward Characteristic of Belimbing Wuluh's (*Averrhoa bilimbi*) Jam

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ABSTRACT

The purpose of this research is to observe the effect of red buds juice addition on characteristic of chemical, physics, and organoleptic of belimbing wuluh's jam, and to assess the best concentration of red buds juice addition based on panellist acceptance level. This research has been implemented in chemical laboratory, biochemical, and nutrition agricultural product, microbiology and biotechnology laboratory, and the instrumental laboratory of Faculty of Agricultural Technology, in Technology of Agricultural Product Major, Faculty of Agricultural Technology of Andalas University on August-September 2017. The methods used in this research is the Completely Randomized Design (CRD), with 5 treatments and 3 repetitions. Data analysis used analysis of variance and then continued by Duncan's New Multiple Range Test (DNMRT) in 5% significant rate. The treatment of this research is red buds juice addition 0%, 5%, 10%, 15%, and 20%. The result of the research is red buds juice addition has different significant effect with water content, vitamin C, total glucose level, total soluble solid, total phenol, anthocyanin level, and antioxidant activity of belimbing wuluh's jam, but have no real effect of pH and crude fibre level. The red buds' addition level also could decrease the total plate's number of belimbing wuluh's jam production. The best product based on panellist acceptance is D treatment (red buds juice addition 15%) with average flavour 3,63; colour 4,17; and taste 4,00. Belimbing wuluh's jam with D treatment has water level 29,49%, Ph 2,62, vitamin C 29,31 mg/100g, glucose total 32,70%, crude fibre 1,81, total soluble solid 67,66%, total phenol 72,12 mg GAE/g, anthocyanin level 4,18 mg/L, antioxidant activity 86,67%, and total plate's number $4,6 \times 10^2$ cfu/g.

Keywords - starfruit, red buds juice, jams