

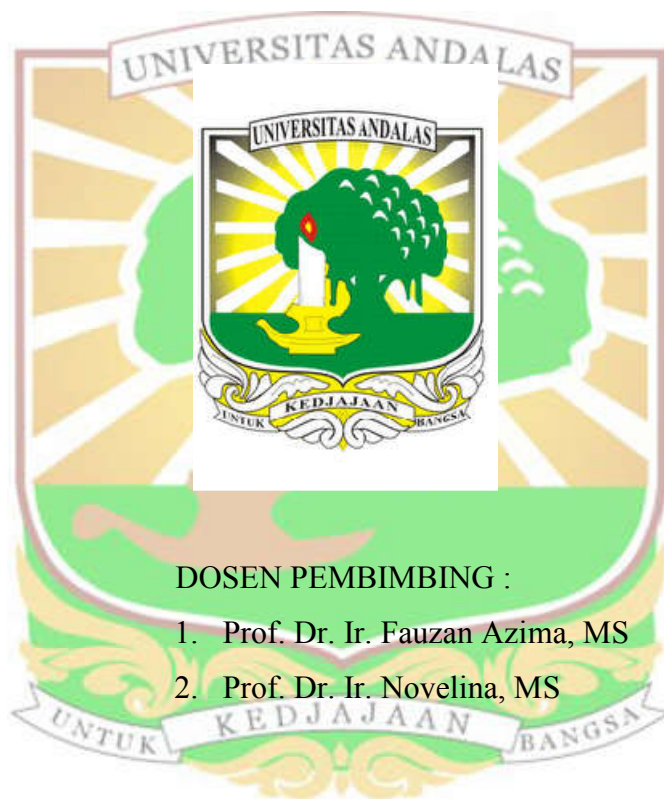
**PENGARUH PENAMBAHAN MALTODEKSTRIN TERHADAP PRODUK
MINUMAN SERBUK INSTAN BUAH SALAK PADANGSIDIMPUAN**

(Salacca sumatrana)

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Pengaruh Penambahan Maltodekstrin Terhadap Produk Minuman Serbuk Instan Buah Salak Padangsidempuan (*Salacca sumatrana*)

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan konsentrasi maltodekstrin terhadap mutu minuman serbuk instan sari buah salak Padangsidempuan. Penelitian ini menggunakan rancangan acak lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuannya adalah penambahan maltodekstrin masing-masing : A (15%), B (17,5%), C (20%), D (22,5%), dan E (25%). Data pengamatan dianalisa menggunakan ANOVA (Analysis of Variance) dan uji lanjut DNMRT (Duncan New Multiple Range Test) pada taraf 5%. Pengamatan terdiri dari kadar air, kadar abu, pH, aktifitas air (Aw), bagian tidak larut air, vitamin C, aktivitas antioksidan, tanin, kalsium, angka lempeng total, dan uji organoleptik. Hasil penelitian menyatakan berbeda nyata pada analisa kadar air dan aktivitas antioksidan, tidak berpengaruh nyata terhadap (kadar abu, tidak larut air, vitamin C, tanin, kalsium, aktivitas air dan pH). Produk terbaik yang dihasilkan adalah minuman serbuk instan buah salak dengan perlakuan D (penambahan maltodekstrin 22,5%) dengan karakteristik mutu : analisis tidak larut air (22,48%), kadar air (1,9%), aktivitas air (0,29), kadar abu (1,19%), aktivitas antioksidan (11,49%), kalsium (290 mg/100g), pH (3,8), vitamin C (160,22 mg/100g), tanin (0,51%), angka lempeng total ($2,7 \times 10^2$ cfu/g), warna (3,6), aroma (3,5), dan rasa (3,5).

Kata kunci – Buah salak, Maltodekstrin, Minuman serbuk instan, Mutu



The Effect of Maltodextrin Addition to the Instant Powdered Drink Product of Salak Padangsidempuan (Salacca sumatrana)

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ABSTRACT

This research aims to find out the influence of maltodextrin concentration addition to the quality of instant powder drink Salak Padangsidempuan. This research was carried in the Laboratory of Agricultural Technology, University of Andalas, Padang. The research used a Completely Randomized Design (CRD) with 5 treatments and 3 repetitions. The treatments were the addition of maltodextrin respectively : A (15%), B (17,5%), C (20%), D (22,5%), dan E (25%). Observational data were analyzed using ANOVA (Analysis of variance) and continued by DNMRT (Duncan's New Multiple Range Test) at 5%. Observations consist are water content, ash content, pH, water activity (Aw), water-insoluble, vitamin C, the antioxidant activity, tannin, calcium, total plate count, including organoleptic test for colour, smell and taste). The results showed significantly different of water content and the antioxidant activity, non significantly affect on (ash content, water-insoluble analysis, vitamin C, tannin, calcium, water activity (Aw), and pH). The best products of instant powder drink is treatment D with the concentration of maltodextrin 22.5%, they are water-insoluble (22,48%), water content (1,9%), water activity (0,29), ash content (1,19%), the antioxidant activity (11,49%), calcium (290 mg/100g), pH (3,8), vitamin C (160,22 mg/100g), tannin (0,51%), cfu of total plate count ($2,7 \times 10^2$), colour (3,6), smell (3,5), and taste (3,5).

Keywords: salak, maltodextrin, instant powder drink.

