

**PENGARUH KONSENTRASI AGAR-AGAR TERHADAP MUTU PERMEN JELLY  
DAUN JAMBU BIJI (*Psidium Guajava*)**

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# Pengaruh Konsentrasi Agar-Agar Terhadap Mutu Permen Jelly Daun Jambu Biji (*Psidium guajava*)

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## ABSTRAK

Jambu biji (*Psidium guajava*) merupakan salah satu tanaman buah jenis perdu yang tidak asing bagi masyarakat Indonesia. Untuk memanfaatkan daun jambu biji maka diolah menjadi permen *jelly*. Penelitian ini di desain menggunakan rancangan Acak lengkap (RAL) yang terdiri dari 5 perlakuan dan 3 kali ulangan Data yang di peroleh dianalisis menggunakan ANOVA jika berbeda nyata akan dilanjutkan dengan uji DNMRT. Perlakuan penelitian ini yaitu banyaknya penambahan agar-agar yaitu A. 5gr, B.7,5gr C. 10gr D. 12,5 dan E.15gr. Pengamatan yang dilakukan pada sari daun jambu biji meliputi Analisa kimia (pH, kadar air, vitamin C, Aktivitas antioksidan) dan pada permen jelly daun jambu biji analisa kimia (pH , kadar air, kadar abu, kadar gula reduksi, vitamin C, Aktivitas Antioksidan), Analisa mikrobiologi (angka lempeng total).Hasil Penelitian sebagai berikut Kadar air daun jambu biji sebesar 21,06 %, aktivitas antioksidan diperoleh sebesar 21,14 ppm, kadar vitamin C daun jambu biji sebesar 2,05 mg dan pH daun jambu biji ialah 5,6. Untuk produk permen jelly daun jambu biji terbaik yaitu pada perlakuan C yaitu penambahan agar-agar 10 gr. Didapat kan hasil yaitu nilai pH 5,84, kadar air 21,06%, kadar abu 0,63%, kadar gula reduksi 11,24%, kadar vitamin C 2,05%, aktifitas antioksidan 21,37% dan angka lempeng total  $5,1 \times 10^4$  Cfu/g.

Kata kunci: Daun Jambu Biji, Permen Jelly, Agar-agar, Mutu

# The Effect of Agar Concentration to the Quality of Candy Jelly Guava(*Psidium guajava*)

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## ABSTRACT

Guava (*Guava guajava*) fruit plants is one of the types of shrubs that are not foreign to Indonesia community. To take advantage of guava leaves are then processed into candy jelly. Research on design of complete Randomized design using(RAL) consisting of 5 treatments and 3 replicates Data at the time obtained were analyzed using ANOVA if different real will resume with the test DNMRT. Treatment research is the large number of addition of gelatin that is a. 5gr b. 7,5gr, C. 10gr D. 12,5gr e. 15gr. Observations made on the guavas extract leaf include chemical analysis (pH, moisture content, vitamin C, antioxidant activity) and in candy jelly guava leaf chemical analysis (pH, moisture content, ash levels, sugar reduction levels, vitamin C, antioxidant activity), microbiological Analysis (number plate total).The result of the research is the following moisture content of guava leaf 21.06%, antioxidant activity of 21.14 ppm, level of vitamin C, guava leaves of 2.05 mg pH 5.6 is guava leaves. For candy jelly guava leaves are best on treatment C i.e. the addition of gelatin 10 Gr. Obtainable right results i.e.the value of the pH of 5.84, 21.06% water content, the rate of 0.63% grey, 11.24% reduction of sugar levels, levels of vitamin C, 2.05%, 21.37% antioxidant activities and total plate number  $5.1 \times 10^4$  Cfug

Keywords: *leaves of Guava, Candy Jelly, jelly, Quality*