

**PENGARUH PENAMBAHAN GUM ARAB TERHADAP
KARAKTERISTIK SERBUK MINUMAN KULIT
MANGGIS (*Garcinia mangostana*, L.)**

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Improving the Arabian Gum to the Characteristic of Mangosteen Peel Drinking Powder (*Garcinia mangostana*, L.)

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ABSTRACT

This research was aimed to studying the improvement of adding Arabian Gum to the mangosteen peel drinking powder characterization and getting the right Arabian Gum criterion to produce the best mangosteen peel instant powder. This research used Complete Random Design (RAL) with five treatments and three repetitions. The data analysis was done by using analyses of variance (ANOVA), and continued by Duncan's new multiple Range Test (DNMRT) in the real level 5%. Treatment was done by mixing Arabian gum 1%, 1,5%, 2%, 2,5% and the last 3%. The result of this research showed that the mixing of Arabian gum gave different improvement to the cleansing powder value, antioxidant test, rendement, water fused, water unfused, but not gave a real improvement to the vitamin C and water fused. The best product based on organoleptic treatment was E treatment (mixing 3% of Arabian gum) by the average 4,48 color, the smell of B 3,64 treatment, and 3,76 taste. Mangosteen peel powder by E treatment has C 0,48mg/100g ; 3,41 rendement ; 3,53% water fused ; 5,5% cleansing powder value ; 52,59 water fused ; 9,58 water unfused ; 91,33% antioxidant.

Key Words – mangosteen peel, Arabian gum, drinking powder.



Pengaruh Penambahan Gum Arab Terhadap Karakteristik Serbuk Minuman Kulit Manggis (*Garcinia mangostana*, L.)

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ABSTRAK

Penelitian ini bertujuan untuk mempelajari pengaruh penambahan gum arab terhadap karakteristik serbuk minuman kulit manggis dan mendapatkan penambahan gum arab yang tepat dalam menghasilkan serbuk instan kulit buah manggis dengan karakteristik terbaik. 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 Gum Arab 1%, 1,5%, 2%, 2,5% dan 3%. Hasil penelitian menunjukkan bahwa penambahan gum arab memberikan pengaruh berbeda nyata terhadap kadar abu, uji antioksidan, rendemen, larut air, tidak larut air tetapi tidak memberikan pengaruh yang nyata terhadap kadar air dan vitamin C. Produk terbaik berdasarkan uji organoleptik adalah perlakuan E (penambahan gum arab 3%) dengan nilai rata-rata warna 4,48; aroma pada perlakuan B 3,64 dan rasa 3,76. Serbuk kulit manggis dengan perlakuan E tersebut memiliki nilai vitamin C 0,48mg/100g; rendemen 3,41%; kadar air 3,53%; kadar abu 5,5%; larut air 52,95; tidak larut air 9,58 ; antioksidan 91,33%.

Kata kunci – kulit manggis, gum arab, serbuk minuman

