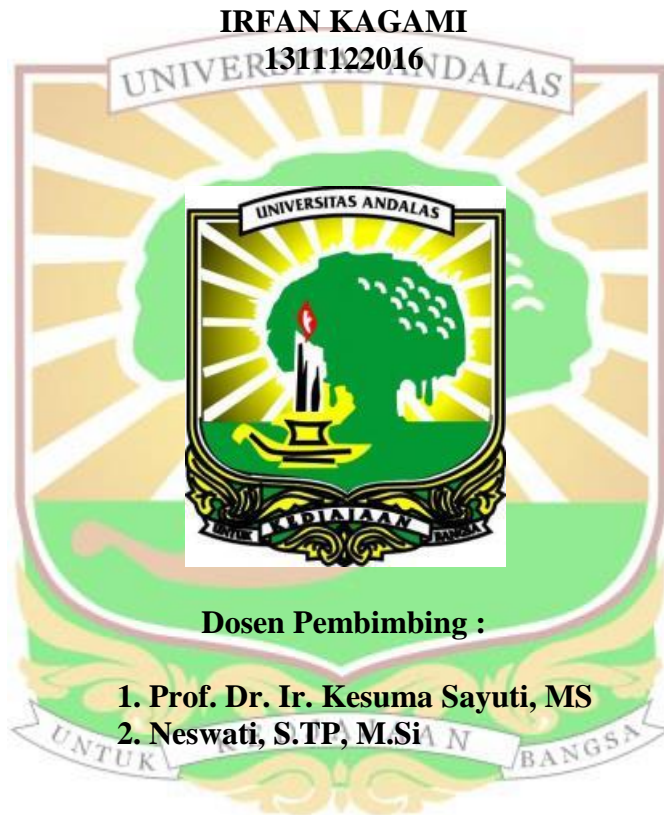


**PENGARUH PENAMBAHAN BUBUR KOLANG-KALING
(*Arenga pinnata*, Merr) SEBAGAI PENGENTAL TERHADAP
KARAKTERISTIK SELAI JAMBU BIJI (*Psidium guajava*, L)**

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**FAKULTAS TEKNOLOGI PERTANIAN
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Pengaruh Penambahan Bubur Kolang-Kaling (*Arenga pinnata*, Merr) sebagai Pengental terhadap Karakteristik Selai Jambu Biji (*Psidium guajava*, L)

Irfan Kagami, Kesuma Sayuti, Neswati

ABSTRAK

Penelitian ini bertujuan untuk mempelajari pengaruh penambahan bubuk kolang kaling terhadap karakteristik selai jambu biji serta mempelajari konsentrasi penambahan bubuk kolang kaling yang tepat sehingga diperoleh selai yang disukai berdasarkan tingkat penerimaan panelis. 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 bubuk kolang kaling 10% (perlakuan A), 15% (perlakuan B), 20% (perlakuan C), 25% (perlakuan D) dan 30% (perlakuan E). Hasil penelitian menunjukkan bahwa penambahan bubuk kolang kaling memberikan pengaruh yang berbeda nyata terhadap pH, aktivitas air (a_w), total padatan terlarut, kadar gula total, kadar likopen dan vitamin C selai jambu biji tetapi tidak memberikan pengaruh yang nyata terhadap kadar air, kadar abu, kadar serat kasar, dan warna. Produk terbaik berdasarkan uji organoleptik adalah perlakuan B (penambahan 15% bubuk kolang kaling) dengan nilai rata-rata warna 4,07, aroma 4,00, tekstur 4,19 dan rasa 4,07. Selai jambu biji dengan perlakuan B tersebut memiliki nilai kadar air 24,99%, aktivitas air (a_w) 0,804, total padatan terlarut 50%, kadar abu 0,143%, kadar serat kasar 1,15%, nilai pH 3,36, total gula 23,82%, kadar vitamin C 62,84 mg/100 gram bahan, nilai antioksidan IC_{50} 1926 ppm, kadar likopen 12,61 mg/100 gram bahan dan angka lempeng total $6,1 \times 10^2$ cfu/g.

Kata kunci – jambu biji, bubuk kolang kaling, selai

The Effect of Adding Kolang kaling Puree (*Arenga pinnata*, Merr) as a Thickener on Characteristic of Guava Jam (*Psidium guajava*, L)

Irfan Kagami, Kesuma Sayuti, Neswati

ABSTRACT

This research was aimed to know the effect of *kolang kaling* puree addition on characteristic of guava jams and to know the best *kolang kaling* puree addition according to panelists acceptance level. This research used Completely Randomized Design (CRD) with 5 treatments and 3 repetitions. Data was analyzed by Analysis of Variance (ANOVA) and continued with Duncan's New Multiple Range Test (DNMRT) at 5% significance level. The treatments in this research are the addition of 10% (A treatment), 15% (B treatment), 20% (C treatment), 25% (D treatment) and 30% (E treatment) *kolang kaling* puree. The result showed that the addition of *kolang kaling* puree were significantly affect pH, activity of water (a_w), total soluble solids, total sugar, lycopene content, and vitamin C of *guava* jams but were not significantly affect crude water content, ash content, crude fiber content and colour. The best product according to panelists acceptance level is B treatment (addition 15% *kolang kaling* puree) with average value of colour 4.07; odor 4.07; texture 4.19 and taste 4.07. The B treatment of guava jams had moisture content 24.99%, activity of water (a_w) 0.804, total soluble solids 50%, ash content 0.143%, crude fiber 1.15%, pH 3.36, total sugar 23.82%, vitamin C 62.84 mg/100 gram material, lycopene 12.61 mg/100 gram material, antioxidant activity IC_{50} 1926 ppm and total plate count 6.1×10^2 cfu/g.

Keywords - *kolang-kaling* puree, guava, jam