

**PENGARUH PENCAAMPURAN TOMAT  
(*Lycopersicon esculentum*, Miller) DAN RUMPUT LAUT  
(*Eucheuma cottonii*) TERHADAP KARAKTERISTIK DODOL  
YANG DIHASILKAN**

**SKRIPSI**



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# **Pengaruh Pencampuran Tomat(*Lycopersicum esculentum*, Millir) Dan RumputLaut (*Eucheumacottonii*)terhadap Karakteristik Dodol yang Dihasilkan**

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## **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh pencampuran tomat dan rumput laut terhadap karakteristik dodol yang di hasilkan, dan untuk mengetahui formula terbaik dari dodol yang di hasilkan berdasarkan penerimaan panelis. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 kali ulangan. Perlakuan berdasarkan perbandingan bubuk tomat dan bubuk rumput laut antara lain : Perlakuan dalam penelitian ini adalah penambahan bubuk tomat dengan bubuk rumput laut yaitu dengan perbandingan tomat dengan rumput laut 100:0%, 90:10%, 80:20%, 70:30%, dan 60:40%. Data di analisis menggunakan SPSS yang di lanjutkan dengan uji *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5 %. Hasil penelitian menunjukkan bahwa pencampuran rumput laut dengan tomat terhadap dodol yang dihasilkan berpengaruh nyata terhadap kadar air, kadar abu, kadar lemak, kadar karbohidrat, vitamin C, antioksidan, analisis mikroba, kadar protein, kekerasan,organoleptik kecuali tidak berengaruh nyata terhadap uji organoleptik warna. Produk yang paling disukai pada uji organoleptik adalah penambahan rumput laut 10% nilai penerimaan panelis rasa 4,46 aroma 4,30, warna 4,3, dan tekstur 4,4, Kekerasan 26,03,%, kadar Air 14,75%,kadar lemak 10,13%,kandungan protein 1,74%, kadar serat 3,84%vitamin C 30,89%, kadar abu 0,96%, karbohidrat 72,39%,antioksidan 63,23%,angka lempeng total  $2,0 \times 10^2$  cfu/ml.

*Kata Kunci : Dodol, tomat, bubuk tomat, rumput laut, karakteristik.*

# The Influence Mixture Tomato (*Lycopersicum esculentum*, Millir) and Seaweed (*Eucheumacottonii*) on The Characteristics of Product Dodol

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## ABSTRACT

This research to aimed of determine the effect of mixing tomatoes and seaweed about the characteristics of dodol that are produced, and to find out the best formula from dodol that is produced based on panelist acceptance. This research used Completely Randomized Design (RAL) with five (5) treatments and (3) replications. The treatments based ratio of tomato porridge and seaweed porridge include: the addition of tomato porridge with seaweed porridge with tomato ratio with seaweed that is :100: 0%, 90: 10%, 80: 20%, 70: 30% , and 60: 40%. Analyzed data using SPSS which was continued with Duncan's New Multiple Range Test (DNMRT) test at 5% real level. The results showed that the mixture of seaweed with tomatoes to the resulting dodol had significant effect on measure of : water, ash, fat, carbohydrate, vitamin C, antioxidant, microbial analysis, protein, hardness, sensory analyzed except haven't significant effect on color product. The most preferred product on the flavor was the addition of seaweed 10% to get value of panelist taste 4.46, flavor 4.30, colors 4.3 and texture 4.4, hardness 26.03% with water content 14.75%, fat taste 10.13%, protein 1.74%, fiber 3.84%, vitamin C 30.89%, ash content 0.96%, carbohydrate 72.39%, antioxidant 63.23%, and total plate number  $2.0 \times 10^2$  cfu/ ml.

*Keywords: dodol, tomato, seaweed, tomato dodol characteristic.*