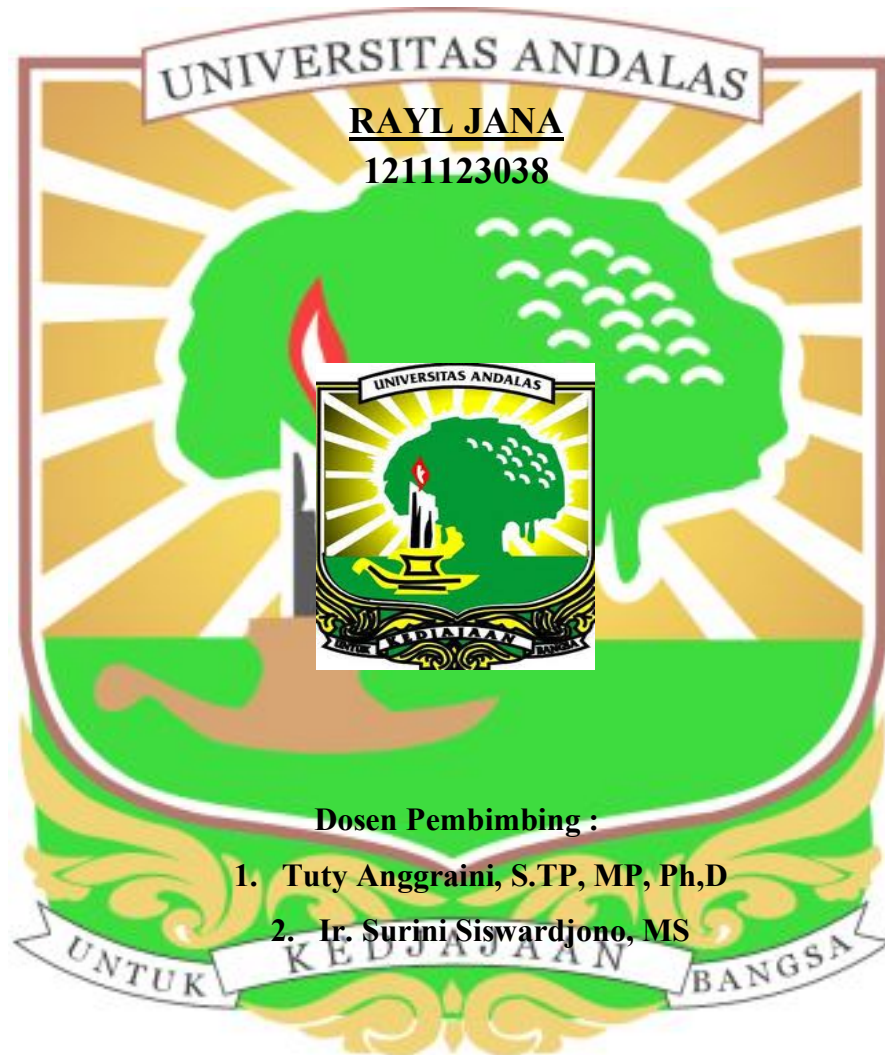


**PENGARUH PERBANDINGAN SARI UBI JALAR UNGU
(*Ipomoea batatas* var. Ayamurasaki) DAN SARI DAMI NANGKA
(*Artocarpus heterophyllus*) TERHADAP KARAKTERISTIK
MUTU SIRUP DAMI NANGKA**



**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2018**

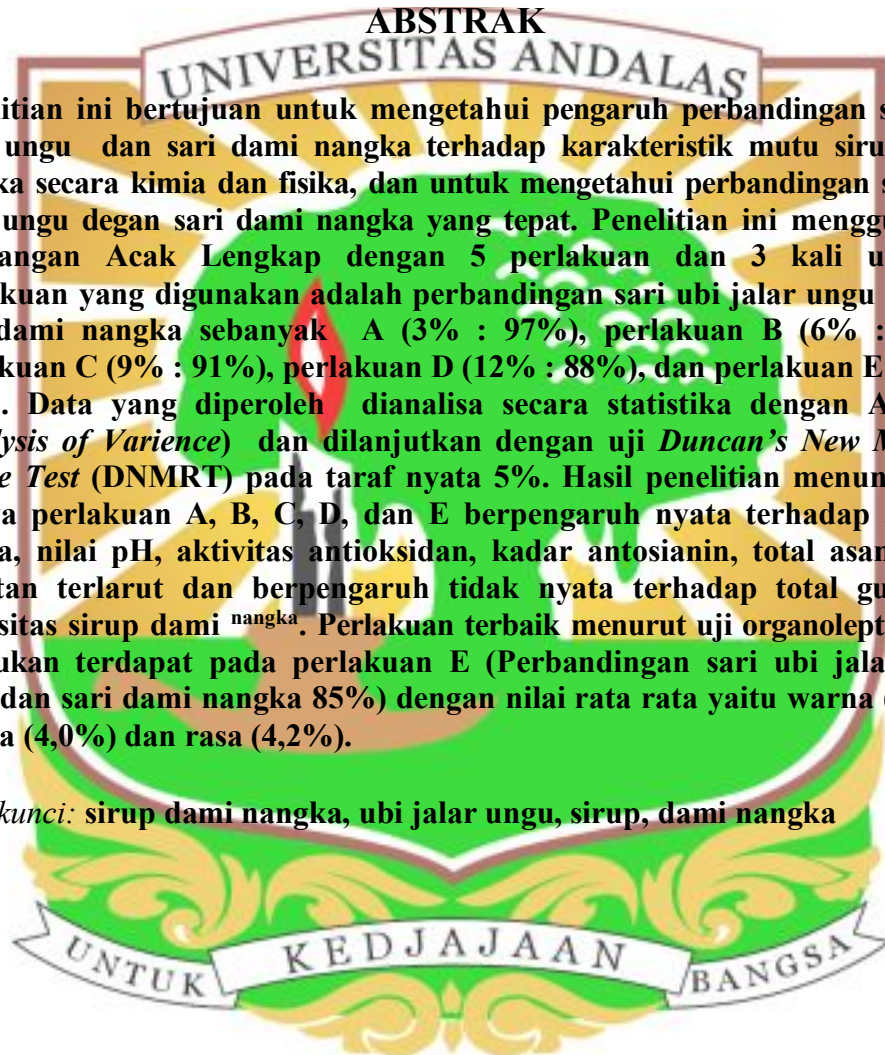
Pengaruh Perbandingan Sari Ubi Jalar Ungu (*Ipomoea batatas* var. Ayamurakasi) dan Sari Dami Nangka (*Artocarpus heterophyllus*) terhadap Karakteristik Mutu Sirup Dami Nangka

Rayl Jana, Tuty Angraini, dan Surini Siswardjono

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan sari ubi jalar ungu dan sari dami nangka terhadap karakteristik mutu sirup dami nangka secara kimia dan fisika, dan untuk mengetahui perbandingan sari ubi jalar ungu dengan sari dami nangka yang tepat. Penelitian ini menggunakan Rancangan Acak Lengkap dengan 5 perlakuan dan 3 kali ulangan. Perlakuan yang digunakan adalah perbandingan sari ubi jalar ungu dengan sari dami nangka sebanyak A (3% : 97%), perlakuan B (6% : 94%), perlakuan C (9% : 91%), perlakuan D (12% : 88%), dan perlakuan E (15% : 85%). Data yang diperoleh dianalisa secara statistika dengan ANOVA (*Analysis of Variance*) dan dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa perlakuan A, B, C, D, dan E berpengaruh nyata terhadap analisis warna, nilai pH, aktivitas antioksidan, kadar antosianin, total asam, total padatan terlarut dan berpengaruh tidak nyata terhadap total gula dan viskositas sirup dami nangka. Perlakuan terbaik menurut uji organoleptik yang dilakukan terdapat pada perlakuan E (Perbandingan sari ubi jalar ungu 15% dan sari dami nangka 85%) dengan nilai rata rata yaitu warna (4,6%), aroma (4,0%) dan rasa (4,2%).

Kata kunci: sirup dami nangka, ubi jalar ungu, sirup, dami nangka



The Effect of Variative Ratio Purple Sweet Potato Essence (*Ipomoea batatas* var. Ayamurakasi) and Straw Jackfruit Essence (*Artocarpus heterophyllus*) toward Quality of Straw Jackfruit Syrup

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ABSTRACT

This research was aimed to know the effect of ratio purple sweet potato essence and straw jackfruit essence toward characteristic of straw jackfruit syrup quality by chemically and physically, and to determine the best composition in syrup producing. This research used completely randomized design with 5 treatments and 3 repetition. The treatments in this research is the addition sweet potato essence into the straw jackfruit syrup such as; treatment A (3% : 97%), treatment B (6% : 94%), treatment C (9% : 91%), treatment D (12% : 88%), and treatment E (15% : 85%). The data was analyzed statistically by ANOVA (*Analysis of Variance*) and continued with *Duncan's New Multiple Range Test* (DNMRT) at the significance level. The result of research showed that treatment A, B, C, D, and E significantly on the analysis of color, pH value, antioxidant activity, anthocyanins content, total acid, total dissolved solids, and did not has real significant to the total sugar and viscosity syrup straw jackfruit. The best treatment from the organoleptic test was treatment E (ratio of purple sweet potato essence 15% and straw jackfruit essence 85%) with average value of the color (4.6%), aroma (4.0%), and flavour (4.2%).

Keywords: straw jackfruit syrup, purple sweet potato, syrup, straw jackfruit.

