

**PENGARUH PENAMBAHAN TEPUNG CANGKANG TELUR  
TERHADAP KARAKTERISTIK PERMEN JELLY JAMBU  
BIJI (*Psidium guajava.L*)**

**KHALIDA RAHMI**

**1311121011**



**DOSEN PEMBIMBING :**

- 1. Prof. Dr. Ir. Fauzan Azima, MS**
- 2. Dr. Ir. Rina Yenrina, MS**

**FAKULTAS TEKNOLOGI PERTANIAN  
UNIVERSITAS ANDALAS  
PADANG  
2018**

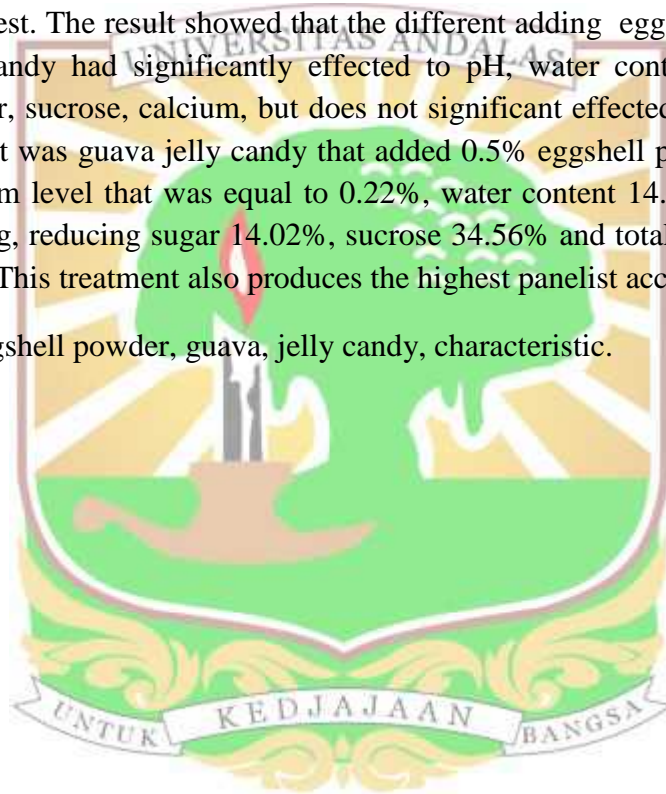
# **The Influence of Addition Egg Shell Powder toward the Characteristic of Guava Jelly Candy**

Khalida Rahmi, Fauzan Azima, Rina Yenrina

## **ABSTRAK**

This research aimed to determine quantity of additional egg shell powder for the best characteristic of guava jelly candy and to know how consumer acceptance. This research used Completely Randomized Design (CRD) consist of 5 treatments and 3 repetitions of egg shell concentration addition (0%, 0.5%, 1%, 1.5% and 2%). The observations of guava jelly candy were pH, water content, ash content, vitamin C, reducing sugar, sucrose, calcium, total plate count, and organoleptic test. The result showed that the different adding egg shell powder of guava jelly candy had significantly effected to pH, water content, vitamin C, reducing sugar, sucrose, calcium, but does not significant effected to ash content. The best result was guava jelly candy that added 0.5% eggshell powder, with the highest calcium level that was equal to 0.22%, water content 14.15%, vitamin C 35.38 mg/100g, reducing sugar 14.02%, sucrose 34.56% and total plate count  $2.5 \times 10^3$  CFU/g. This treatment also produces the highest panelist acceptance value.

*Keyword* : eggshell powder, guava, jelly candy, characteristic.



# **Pengaruh Penambahan Tepung Cangkang Telur Ayam Terhadap Karakteristik Permen *Jelly* Jambu Biji**

Khalida Rahmi, Fauzan Azima, Rina Yenrina

## **ABSTRAK**

Tujuan penelitian ini adalah untuk menentukan jumlah penambahan tepung cangkang telur yang tepat terhadap karakteristik terbaik permen *jelly* jambu biji dan untuk mengetahui bagaimana penerimaan konsumen. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) terdiri atas 5 perlakuan dan 3 ulangan konsentrasi penambahan tepung cangkang telur (0%, 0,5%, 1%, 1,5% dan 2%). Pengamatan permen *jelly* jambu biji meliputi pH, kadar air, kadar abu, vitamin C, gula reduksi, sakarosa, kalsium, angka lempeng total dan organoleptik. Hasil menunjukkan bahwa perbedaan jumlah penambahan tepung cangkang telur terhadap permen *jelly* jambu biji berpengaruh nyata terhadap pH, kadar air, vitamin C, gula reduksi, sakarosa, dan kalsium, namun tidak berpengaruh nyata terhadap kadar abu. Hasil terbaik adalah permen *jelly* jambu biji dengan penambahan 0,5% tepung cangkang telur, dengan kadar kalsium 0,22%, kadar air 14,15%, kadar abu 2,40%, kandungan vitamin C 35,38 mg/100g, kadar gula reduksi 14,02%, kadar sakarosa 34,56%, dan angka lempeng total  $2,5 \times 10^3$  CFU/g. Perlakuan tersebut juga menghasilkan nilai penerimaan panelis tertinggi (terutama dari parameter rasa) pada uji organoleptik.

*Kata kunci* : tepung cangkang telur, jambu biji, permen jelly, karakteristik.

