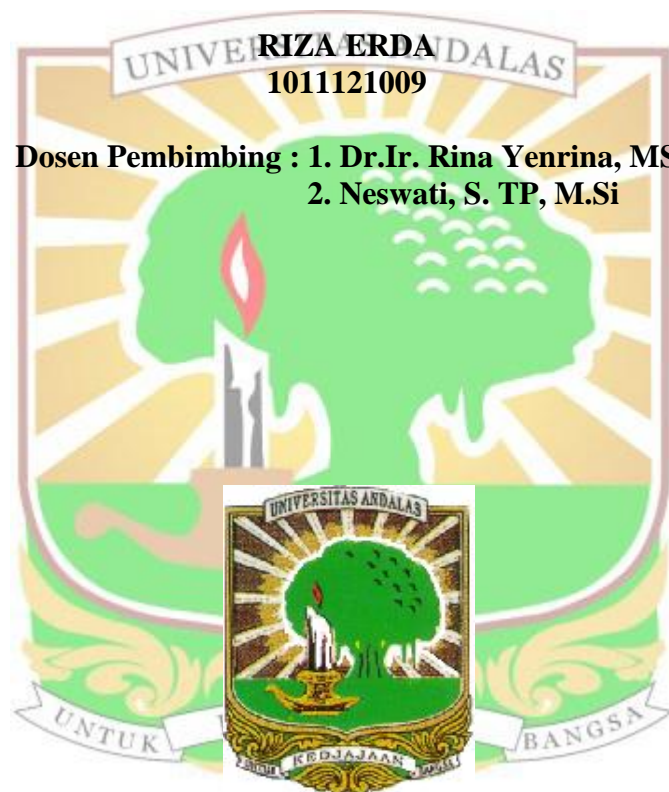


**KARAKTERISTIK SELAI KOLANG-KALING DENGAN
CAMPURAN BUAH NANGKA (*Artocarpus Heterophyllus*)**

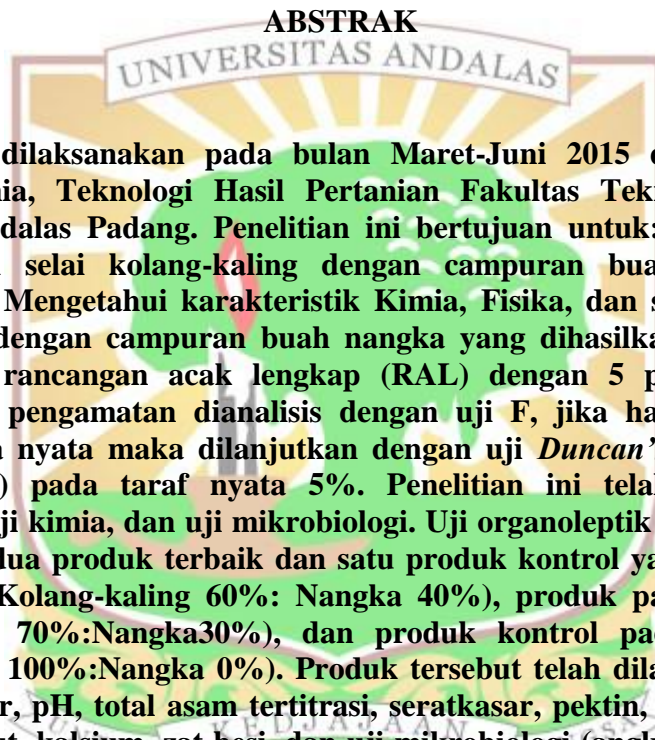


**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2018**

Karakteristik Selai Kolang-Kaling dengan Campuran Buah Nangka (*Artocarpus heterophyllus*)

RizaErda, RinaYenrina, Neswati

ABSTRAK

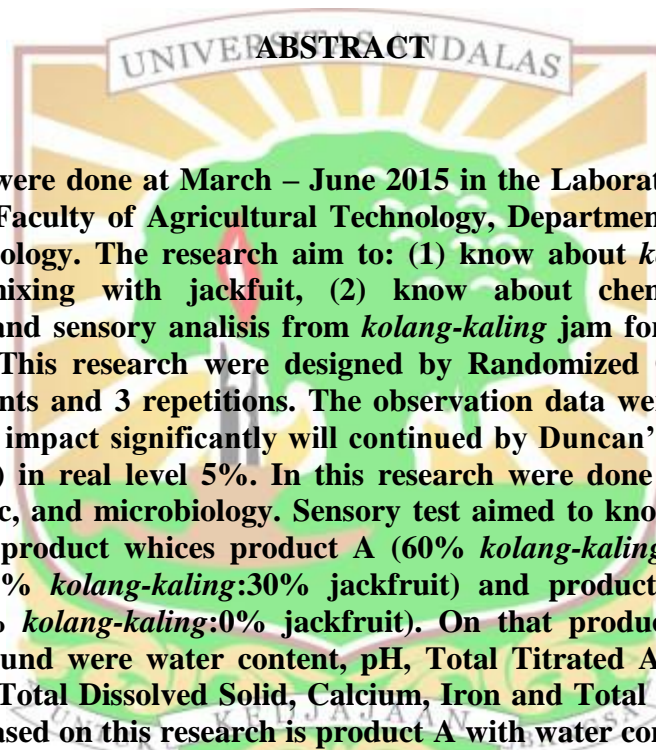


Penelitian ini dilaksanakan pada bulan Maret-Juni 2015 di Laboratorium Kimia, Biokimia, Teknologi Hasil Pertanian Fakultas Teknologi Pertanian Universitas Andalas Padang. Penelitian ini bertujuan untuk: (1) Mengetahui formulasi dari selai kolang-kaling dengan campuran buah nangka yang dihasilkan, (2) Mengetahui karakteristik Kimia, Fisika, dan sensori dari selai kolang-kaling dengan campuran buah nangka yang dihasilkan. Penelitian ini menggunakan rancangan acak lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Data pengamatan dianalisis dengan uji F, jika hasil analisis sidik ragam berbeda nyata maka dilanjutkan dengan uji *Duncan's Multiple Range Test* (DNMRT) pada taraf nyata 5%. Penelitian ini telah dilakukan uji organoleptik, uji kimia, dan uji mikrobiologi. Uji organoleptik dilakukan untuk mendapatkan dua produk terbaik dan satu produk kontrol yaitu produk pada perlakuan A (Kolang-kaling 60%: Nangka 40%), produk pada perlakuan B (Kolang-kaling 70%:Nangka30%), dan produk kontrol pada perlakuan E (Kolang-kaling 100%:Nangka 0%). Produk tersebut telah dilakukan uji kimia yaitu: kadar air, pH, total asam tertitrasi, seratkasar, pektin, kadar gula, total padatan terlarut, kalsium, zat besi, dan uji mikrobiologi (angka lempeng total). Berdasarkan penelitian ini telah didapatkan produk terbaik yaitu pada perlakuan A (Kolang-kaling 60%:Nangka 40%), Kadar air (28,25%), pH (5,06), total asam tertitrasi (28,00%), serat kasar (3,08%), pektin (0,01%), sukrosa (54,50%), total padatan terlarut (84,58%), kalsium (3,66%), besi (5,57%), dan angka lempeng total ($1,9 \times 10^3$ CFU/g).

Kata kunci – selai, kolang-kaling, buah nangka (*Artocarpus heterophyllus*)

Characteristic *Kolang Kaling* Jam Mixing With Jackfruit (*Artocarpus heterophyllus*)

Riza Erda, RinaYenrina, Neswati



ABSTRACT

This research were done at March – June 2015 in the Laboratory of Chemical, Biochemistry, Faculty of Agricultural Technology, Department of Agricultural Product Technology. The research aim to: (1) know about *kolang kaling* jam formulation mixing with jackfruit, (2) know about chemist and physic characteristic and sensory analisis from *kolang-kaling* jam formulation mixing with jackfruit. This research were designed by Randomized Complete Design with 5 treatments and 3 repetitions. The observation data were analyzed by F test. If it given impact significantly will continued by Duncan's Multiple Range Test (DNMRT) in real level 5%. In this research were done the sensory test, chemist, phisic, and microbiology. Sensory test aimed to know 2 best product and 1 control product whices product A (60% *kolang-kaling*:40% jackfruit), product B (70% *kolang-kaling*:30% jackfruit) and product E as a control product (100% *kolang-kaling*:0% jackfruit). On that product was observase chemist compound were water content, pH, Total Titrated Acid, Hard Fiber, Pectin, Sugar, Total Dissolved Solid, Calcium, Iron and Total Plate Count. The best product based on this research is product A with water content 28,25%, pH 5,06, Total Titrated Acid, 28,00 %, hard fiber 3, 08%, pectin 0,01, sucrose 54,50%, Total Dissolved Solid 84,58%, Calcium 3,66%, Iron 5,57%, and Total Plate Count 1,9 x 10³ CFU/mL.

Keywords–Jam, *kolang-kaling*, jackfruit (*Artocarpus heterophyllus*)