PENGARUH PENAMBAHAN *PUREE* BUAH SENDUDUK (*Melastoma malabathricum,* L.*)* TERHADAP KARAKTERISTIK MUTU MANISAN KERING *PUREE* LABU SIAM *(Sechium edule, (*Jacq.*)* Swartz*)*

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Pengaruh Penambahan *Puree* Buah Senduduk (*Melastoma malabathricum,* L.) terhadap Karakteristik Mutu Manisan Kering *Puree* Labu Siam *(Sechium edule,* (Jacq.) Swartz)

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan *puree* buah senduduk terhadap karakteristik mutu manisan kering *puree* labu siam dan mempelajari konsentrasi penambahan *puree* buah senduduk yang tepat sehingga diperoleh manisan kering yang disukai berdasarkan tingkat penerimaan panelis. Penelitian ini dirancang dengan menggunakan rancangan RAL (rancangan acak lengkap) dengan 5 perlakuan dan 3 kali ulangan. Perlakuan dari penelitian berupa penambahan *puree* buah senduduk yaitu perlakuan A (tanpa penambahan *puree* buah senduduk), perlakuan B (penambahan *puree* buah senduduk 2%), perlakuan C (penambahan *puree* buah senduduk 3%), perlakuan D (penambahan *puree* buah senduduk 4%), dan perlakuan E (penambahan *puree* buah senduduk 5%). Data dianalisa secara statistik dengan uji F, kemudian apabila penambahan *puree* buah senduduk berpengaruh nyata, maka dilanjutkan dengan uji lanjutan *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5 %. Analisis yang dilakukan dalam penelitian ini adalah pengujian kadar air, kadar abu, derajat keasaman (pH), aktivitas air (a_w), serat kasar, aktivitas antioksidan, kadar antosianin total, kadar gula total, intensitas warna, angka lempeng total dan uji organoleptik. Hasil penelitian dari produk terbaik yaitu perlakuan B dengan penambahan *puree* buah senduduk sebanyak 2% dengan nilai kadar air sebesar (22,15%), kadar abu (1,47%), pH (4,097), water activity (0,64), serat kasar (2,02%), aktivitas antioksidan (37,60%), kadar antosianin total (8,44 mg/L), kadar gula total (55,32%), intensitas warna (344,47), dan angka lempeng total (9,3 x 10^3 cfu/g).

Kata kunci : **manisan kering, *puree*, (Sechium edule, (Jacq.) Swartz), (Melastoma malabathricum, L.)**

The Effect of the addition Senduduk Fruit Puree (Melastoma malabathricum, L.) on Quality Characteristic of Chayote Puree Dried Candied (Sechium edule, (Jacq.) Swartz)

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ABSRACT

This research aimed to determine the effect of the addition senduduk fruit puree on quality characteristics of chayote puree dried candied and to know the best senduduk fruit puree addition according to panelists acceptance level. This research used Completely Randomized Design (CRD) with 5 treatments and 3 replications. The treatment of the research is the addition of senduduk fruit puree concentrate were : treatment A (without addition of senduduk fruit puree), treatment B (2% addition of senduduk fruit puree), C treatment (3% addition of senduduk fruit puree), D treatment (4% addition of senduduk fruit puree), and treatment E (5% addition of senduduk fruit puree). The data were analyzed statistically with F test, then if the addition of senduduk fruits puree was significant, then continued with Duncan's New Multiple Range Test (DNMRT) test at 5% significant level. The analysis conducted in this research are water content, ash content, acidity degree (pH), water activity (a_w), crude fiber, antioxidant activity, total anthocyanin, total sugar content, color intensity, total plate count and organoleptic test. The best result of product research is treatment B with 2% addition of senduduk fruit puree with water content (22,15%), ash content (1,47%), pH (4,097), water activity (0,64), crude fiber (2,02%), antioxidant activity (37,60%), antosianin level (8,44 mg/L), total sugar content (55,32%), color intensity (344,47), and total plate number (9,3 x 10^3 cfu/g).

Keyword : **candied dried, puree, (Sechium edule, (Jacq.) Swartz), (Melastoma malabathricum, L.)**