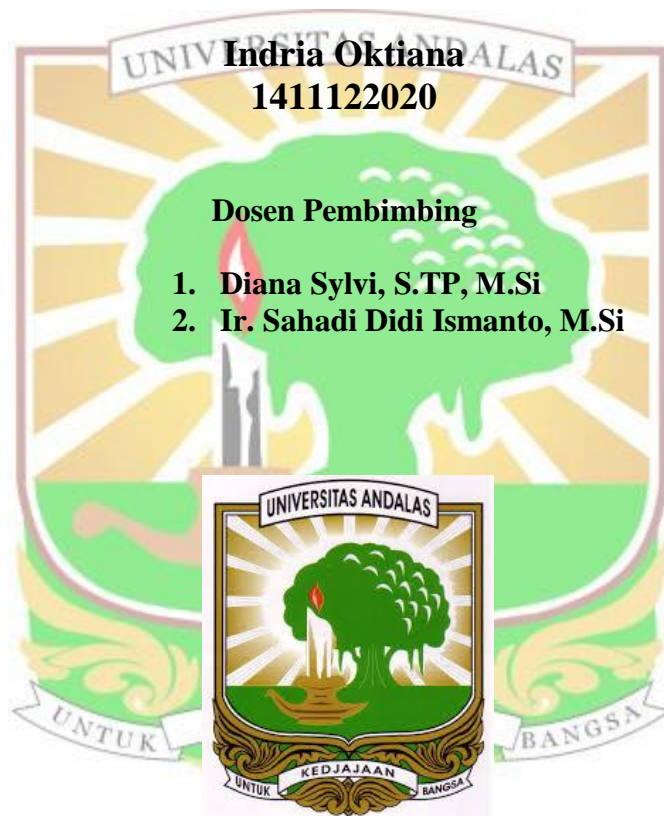


**PENGARUH PERBANDINGAN BUBUR KOLANG-KALING
(*Arenga pinnata*, Merr) DAN SARI JAGUNG MANIS (*Zea mays*,
L.Saccharata) TERHADAP KARAKTERISTIK MUTU *JELLY***

SKRIPSI

*Sebagai Salah Satu Syarat untuk Memperoleh
Gelar Sarjana Teknologi Pertanian*

Oleh



**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2018**

Pengaruh Perbandingan Bubur Kolang-kaling (*Arenga pinnata*, Merr) dan Sari Jagung Manis (*Zea mays*, L. Saccharata) terhadap Karakteristik Mutu *Jelly*.

Indria Oktiana, Diana Sylvi, Sahadi Didi Ismanto

ABSTRAK

Tujuan penelitian ini untuk mengetahui pengaruh perbandingan konsentrasi bubur kolang-kaling dengan sari jagung manis terhadap karakteristik kimia, fisik, mikrobiologi dan organoleptik *jelly*. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan yaitu perbandingan sari jagung manis dan bubur kolang-kaling : 30%:70%, 25%:75%, 20%:80%, 15%:85% dan 10%:90% dengan 3 ulangan. Data penelitian dianalisa menggunakan ANOVA dan jika berbeda nyata dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Hasil Penelitian menunjukkan bahwa perlakuan memberikan pengaruh nyata terhadap kadar air, total gula, nilai pH, total padatan terlarut, serat pangan, viskositas, sineresis dan organoleptik. Perlakuan terbaik berdasarkan karakteristik kimia, fisik dan organoleptik yaitu perlakuan 25% sari jagung manis dan 75% bubur kolang-kaling dengan karakteristik kadar air 72.87%, total gula 22.22%, nilai pH 5.8, total padatan terlarut 24.8°Brix, serat pangan 1.33%, viskositas 1214 cPs, sineresis 1.94 mg/menit, serta penerimaan organoleptik rasa 4.24, tekstur 3.52, aroma 4.32 dan warna 3.48, sedangkan analisa mikrobiologi untuk angka lempeng total yaitu 5.2×10^3 Koloni/g.

Kata kunci : bubur kolang-kaling, *jelly*, sari jagung manis.

The Influence of Comparison of Sugar Palm Fruits Puree (*Arenga pinnata*, Merr) and Sweet Corn Extract (*Zea mays*, L. *Saccharata*) to Quality of Jelly Characteristics.

Indria Oktiana, Diana Sylvi, Sahadi Didi Ismanto

ABSTRACT

The research was to know the influence of comparison of concentration of sugar palm fruits puree with sweet corn extract to chemical, physical, microbiology and sensory characteristic of jelly. The research used a Completely Randomized Design (CRD) with 5 treatments that is comparison sweet corn extract and sugar palm fruits puree : 30%:70%, 25%:75%, 20%:80%, 15%:85% and 10%:90% with 3 repetitions. The data were analyzed with ANOVA and if its truly had significantly different it followed with Duncan's New Multiple Range Test (DNMRT) at α 5%. The results showed that the treatment had a significant effect on water content, total sugar, pH value, total dissolved solids, dietary fiber, viscosity, sineresis and sensory. The best treatment based on chemical, physical and sensori characteristic were at 25% sweet corn extract : 75% sugar palm fruits puree with characteristic of water content 72.87%, total sugar 22.22%, pH value 5.8, total dissolved solid 24.8°Brix, dietary fiber 1.33%, viscosity 1214 cPs, sineresis 1.94 mg / min, and sensory reception taste 4.24, texture 3.52, scents 4.32 and colour 3.48, while microbiology analysis for total plate count that is 5.2×10^3 Colony/g.

Keywords: jelly, sugar palm fruits, sweet corn extract.