

**PENGARUH PENAMBAHAN KONSENTRASI EKSTRAK CAIR
DAN SERBUK JAMBU BIJI (*Psidium guajava*, L) TERHADAP
KARAKTERISTIK ES KRIM YANG DIHASILKAN**

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Pengaruh Penambahan Konsentrasi Ekstrak Cair dan Serbuk Jambu Biji (*Psidium guajava*, L) Terhadap Karakteristik Es Krim yang Dihasilkan

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ABSTRAK

Penelitian ini telah dilakukan di Laboratorium Fakultas Teknologi Pertanian Universitas Andalas pada bulan Desember 2017 sampai Maret 2018. Tujuan Penelitian ini adalah mengetahui pengaruh penambahan konsentrasi ekstrak cair dan serbuk jambu biji terhadap karakteristik dan organoleptik es krim yang dihasilkan. Metode penelitian ini menggunakan Rancangan Acak Kelompok dengan 3 perlakuan (penambahan ekstrak 10%, 15%, dan 20%) dan kelompok (ekstrak cair dan ekstrak serbuk), dengan masing-masing 3 ulangan. Pengujian yang dilakukan antara lain uji kadar air, kadar abu, pH, daya serap air, total gula, vitamin C, lemak, protein, jumlah padatan, uji daya leleh, overrun, Angka Lempeng Total (ALT) dan organoleptik pada produk es krim. Hasil penelitian menunjukkan bahwa pengaruh penambahan konsentrasi ekstrak cair dan serbuk jambu biji tidak berpengaruh nyata terhadap karakteristik es krim yang dihasilkan dan mikrobiologi es krim yang dihasilkan pada taraf 5%. Berdasarkan hasil uji organoleptik produk terbaik digunakan berdasarkan tingkat penerimaan panelis adalah C (penambahan konsentrasi ekstrak cair 20%) dimana memiliki penerimaan yang paling tinggi dengan nilai warna (4,6), aroma (4,5), rasa (4,6), dan tekstur (3,7). Karakteristik kimia es krim yang dihasilkan dengan total gula 37,55%, vitamin C 25,22 mg/100, protein 3,74%, lemak 6,26%, jumlah padatan 29,47%, overrun 19,58%, uji daya leleh 11,04 menit, Angka lempeng total $1,7 \times 10^4$ CFU/g.

Kata Kunci : *Ekstrak Cair, Ekstrak Serbuk, Es Krim, Jambu Biji,*

The Effect of Addition Liquid Extract Concentration and Powder Extract of Guava (*Psidium guajava*, L) towards Characteristic of Ice Cream Produced

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ABSTRACT

This research had conducted in the laboratory of Agricultural Technology Faculty in Andalas University on December 2017 until March 2018. The purpose of this research was to know the effect of the addition of liquid concentration extract and guava's powder towards characteristics and organoleptic of ice cream produced. This research was using Random Design Block (RDB) with 3 treatmeants (the addition of extract 10%, 15%, and 20%) 2 blocks (a liquid extract and powder extract), and 3 repetitions. The parameters analyzed included moisture content, ash, pH levels, water absorption, total sugar, vitamin C, protein, fats, total solid, melt down test, overrun, total plate count (TPC) and organoleptic on ice cream products. The result of this research showed that there was no significant effect of addition liquid concentration extract and guava's powder towards the characteristic of ice cream and microbiology in ice cream produced in 5 % levels. Based on the result of the best, the best organoleptic product is using is based on the acceptance of the panelist C (the addition of the liquid extract concentration 20%) which has the highest acceptance with 4.6 color values (4,5), flavor (4,6), and texture (3,7). Chemical characteristics of ice cream produced with total sugar 37,55%, vitamin C 25,22 mg/100, 3,74%, fat protein 6,26%, the total solids 29,47% overrun 19,58%, test the melting power 11,04 seconds, total plate count $1,7 \times 10^4$ CFU/g.

Keywords: *Guava, Ice Cream, Liquid Extracts, Powder Extract*