

**PENGARUH PENAMBAHAN DAGING KELAPA MUDA (*Cocos
nucifera*) TERHADAP KARAKTERISTIK VELVA PEPAYA
(*Carica papaya*, L)**

**ELVIRA MARDATILLAH
1111122085**



**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2018**

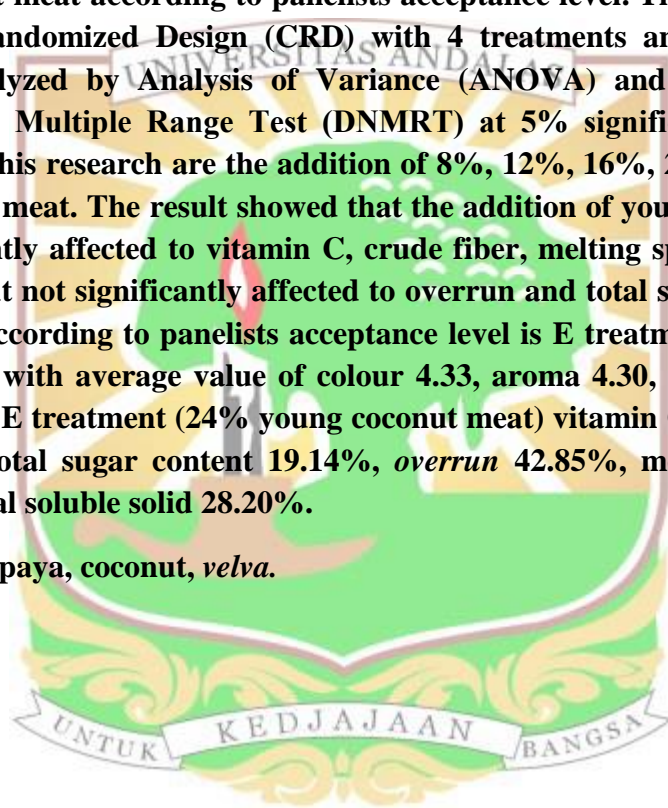
The Effect of the Addition of Coconut (*Cocos nucifera*) to the Characteristic of *Velva* Papaya (*Carica papaya*, L.)

Elvira Mardatillah, Kesuma Sayuti, Fauzan Azima

ABSTRACT

This research was aimed to know the effect of young coconut meat addition on characteristic of *velva* papaya and to know the best proper treatment of addition young coconut meat according to panelists acceptance level. This research used Completely Randomized Design (CRD) with 4 treatments and 3 repetitions. Data was analyzed by Analysis of Variance (ANOVA) and continued with Duncan's New Multiple Range Test (DNMRT) at 5% significance level. The treatments in this research are the addition of 8%, 12%, 16%, 20% and 24% of young coconut meat. The result showed that the addition of young coconut meat were significantly affected to vitamin C, crude fiber, melting speed, total sugar content and but not significantly affected to overrun and total soluble solid. The best product according to panelists acceptance level is E treatment (24% young coconut meat) with average value of colour 4.33, aroma 4.30, texture 4.17 and taste 3.93. The E treatment (24% young coconut meat) vitamin C 46.74%, crude fiber 3.64%, total sugar content 19.14%, overrun 42.85%, melting speed 325 second and total soluble solid 28.20%.

Key Words - papaya, coconut, *velva*.



Pengaruh Penambahan Daging Kelapa Muda (*Cocos nucifera*) terhadap Karakteristik *Velva* Pepaya (*Carica papaya*, L.)

Elvira Mardatillah, Kesuma Sayuti, Fauzan Azima

ABSTRAK

Penelitian ini bertujuan untuk mempelajari pengaruh penambahan daging kelapa muda terhadap karakteristik *velva* pepaya dan untuk mengetahui perlakuan terbaik pada penambahan daging kelapa muda sehingga diperoleh *velva* yang disukai berdasarkan tingkat penerimaan panelis. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Analisa data dilakukan menggunakan *Analysis of Variance* (ANOVA) dan kemudian dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Perlakuan Pada penelitian ini adalah penambahan daging kelapa muda 8%, 12%, 16%, 20% dan 24%. Hasil penelitian menunjukkan bahwa penambahan daging kelapa muda memberikan pengaruh berbeda nyata terhadap kadar vitamin C, kadar serat kasar, kecepatan pelelehan dan kadar gula total metode luff schoorl tetapi tidak memberikan pengaruh yang nyata terhadap pengembangan volume (*overrun*) dan total padatan terlarut. Produk terbaik berdasarkan uji organoleptik adalah perlakuan E (daging kelapa muda 24%) dengan nilai rata-rata warna 4,3; aroma 4,3; tekstur 4,2 dan rasa 3,9. *Velva* dengan perlakuan E tersebut memiliki nilai vitamin C 46,74%; serat kasar 3,64%; gula total 19,14%; pengembangan volume 42,85%; kecepatan pelelehan 325 detik; total padatan terlarut 28,20%.

Kata kunci – pepaya, kelapa, *velva*

