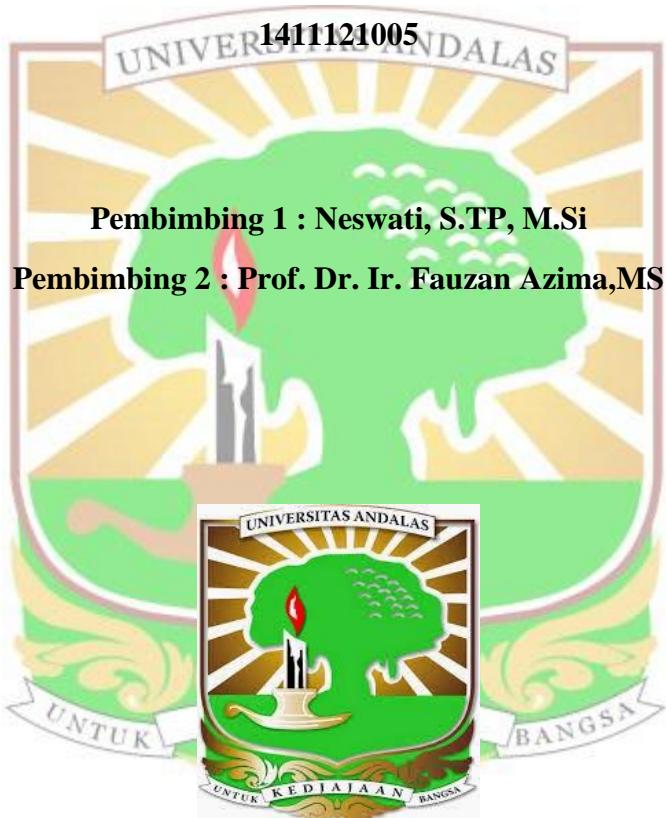


PENGARUH PERBANDINGAN TERUNG BELANDA (*Solanum betaceum* Cav) DAN RUMPUT LAUT (*Eucheuma cottonii*) TERHADAP KARAKTERISTIK *FRUIT LEATHER*

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Pengaruh Perbandingan Terung Belanda (*Solanum betaceum* Cav) dan Rumput Laut (*Eucheuma cottonii*) terhadap Karakteristik *Fruit Leather*

Lisa Melinda, Neswati, Fauzan Azima

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan terung belanda dengan rumput laut terhadap karakteristik *fruit leather*. Penelitian ini dirancang menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan (perbandingan terung belanda dan rumput laut : 100%: 0%; 90%: 10%; 80%: 20%; 70%: 30%; dan 60%: 40%) dan 3 ulangan. Hasil penelitian menunjukkan bahwa tingkat perbandingan terung belanda dan rumput laut berpengaruh terhadap kadar air, kadar abu, aktivitas antioksidan, vitamin C, pH, kadar antosianin, serat pangan, iodium serta aroma, rasa, dan tekstur. Namun tidak berpengaruh terhadap warna pada uji sensori. Berdasarkan karakteristik fisik, kimia, dan sensori terhadap penerimaan *fruit leather*, produk terbaik adalah perlakuan C (perbandingan terung belanda dan rumput laut 80%: 20%) kadar air 18,76%, kadar abu 1,92%, antioksidan 29,51% vitamin C 22,29 mg/100 g, pH 4,07, antosianin 18,74 mg/L, serat pangan 2,27%, iodium 1,48 mg/L.

Kata kunci : *Fruit leather*, rumput laut, terung belanda, karakteristik

Effect of The Comparison Tamarillo (*Solanum betaceum* Cav) and Seaweed (*Eucheuma cottonii*) on Fruit Leather Characteristics

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This research aims to determine the effect of tamarillo comparison with seaweed on the characteristics of fruit leather. This study was designed using Completely Randomized Design (CRD) with 5 treatments (comparison tamarillo and seaweed 100%: 0%; 90%: 10%; 80%: 20%; 70%: 30%; and 60%: 40 %) and 3 replications. The results showed that the ratio of tamarillo and seaweed influence to moisture content, ash content, antioxidant activity, vitamin C, pH, anthocyanin content, dietary fiber, iodine and aroma, taste, and texture but it does not effect the color of the sensory test. Based on the physical, chemical, and sensory characteristics of fruit leather receipt, the best product is treatment C (comparison of 80% tamarillo and 20% seaweed) moisture content 18.76% ash content 1.92%, antioxidant 29.51%, vitamin C 22.29 mg/100 g , pH 4.07 antosianin 18.74 mg/L, food fiber 2.27%, iodine 1.48 mg/L

Keywords: Fruit leather, seaweed, tamarillo, characteristics