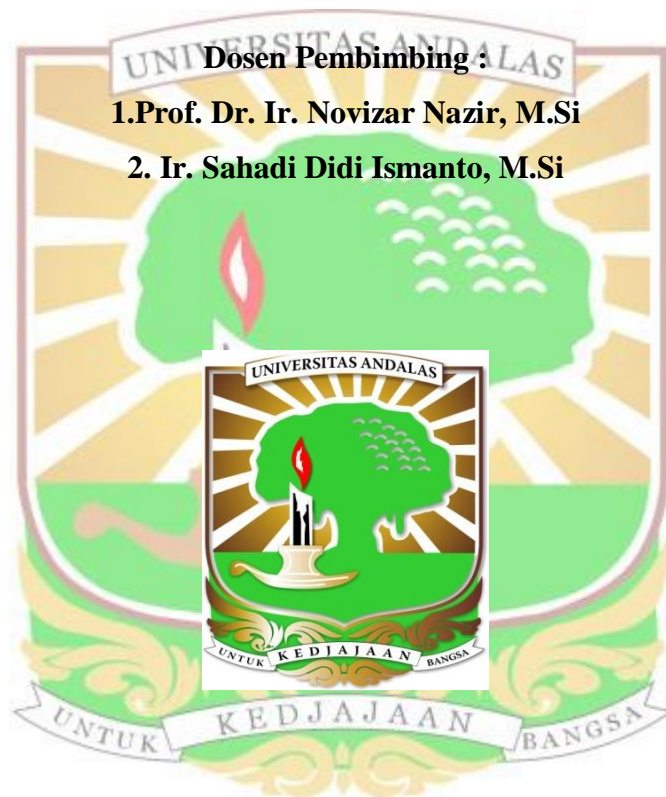


**PENGARUH PENAMBAHAN EKSTRAK KULIT KAYU
MANIS (*Cassia vera*) TERHADAP KUALITAS PERMEN
KERAS (*HARD CANDY*)**

**ZELIN AULIA PUTRI
1411121021**



**FAKULTAS TEKNOLOGI PERTANIAN
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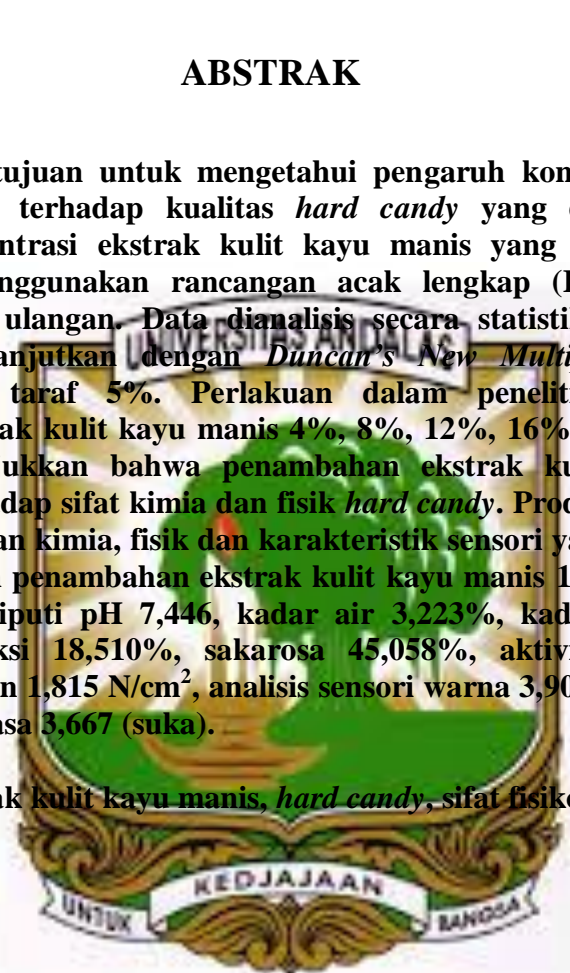
Pengaruh Penambahan Ekstrak Kulit Kayu Manis (*Cassiavera*) terhadap Kualitas Permen Keras (*Hard Candy*)

Zelin Aulia Putri, Novizar Nazir, Sahadi Didi Ismanto

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh konsentrasi ekstrak kulit kayu manis terhadap kualitas *hard candy* yang dihasilkan serta mengetahui konsentrasi ekstrak kulit kayu manis yang disukai panelis. Penelitian ini menggunakan rancangan acak lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Data dianalisis secara statistik menggunakan ANOVA dan dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Perlakuan dalam penelitian ini adalah penambahan ekstrak kulit kayu manis 4%, 8%, 12%, 16% dan 20%. Hasil penelitian menunjukkan bahwa penambahan ekstrak kulit kayu manis berpengaruh terhadap sifat kimia dan fisik *hard candy*. Produk terbaik yang memiliki kandungan kimia, fisik dan karakteristik sensori yang baik adalah *hard candy* dengan penambahan ekstrak kulit kayu manis 16% dengan nilai analisa kimia meliputi pH 7,446, kadar air 3,223%, kadar abu 1,085%, kadar gula reduksi 18,510%, sakarosa 45,058%, aktivitas antioksidan 49,432%, kekerasan 1,815 N/cm², analisis sensori warna 3,900 (suka) , aroma 3,633 (suka) dan rasa 3,667 (suka).

Kata kunci : ekstrak kulit kayu manis, *hard candy*, sifat fisikokimia



Effect of Cinnamon Extract (Cassiavera) Addition to Hard Candy Quality (Hard Candy)

Zelin Aulia Putri, Novizar Nazir, Sahadi Didi Ismanto

ABSTRACT

This research aims to determine of the effect of cinnamon extracts concentration on the quality of hard candy produced and to determine the concentration of cinnamon extracts preferred by panelists. This research used a complete randomized design (CRD) with 5 treatments and 3 replications. Data were analyzed statistically using ANOVA and were continued by Duncan's New Multiple Range Test (DNMRT) at 5% level. The treatment in this research is the addition of 4%, 8%, 12%, 16% and 20% cinnamon extracts. The results showed that the addition of cinnamon extracts significantly effected the chemical and physical properties of hard candy. Based on the chemical, physical and sensory characteristics on the receipt of the hard candy product, the best is hard candy with the addition of 16% cinnamon extract with chemical analysis value include pH 7.466, moisture content of 3.223%, ash content of 1.085%, sugar content reduction of 18.510%, saccharose of 45.058%, antioxidant activity of 49.432%, violence of 1,815 N/cm², sensory analysis are 3.900 color (like), 3.633 aroma (like) and 3.667 taste (like).

Keywords: cinnamon extract, hard candy, physicochemical

