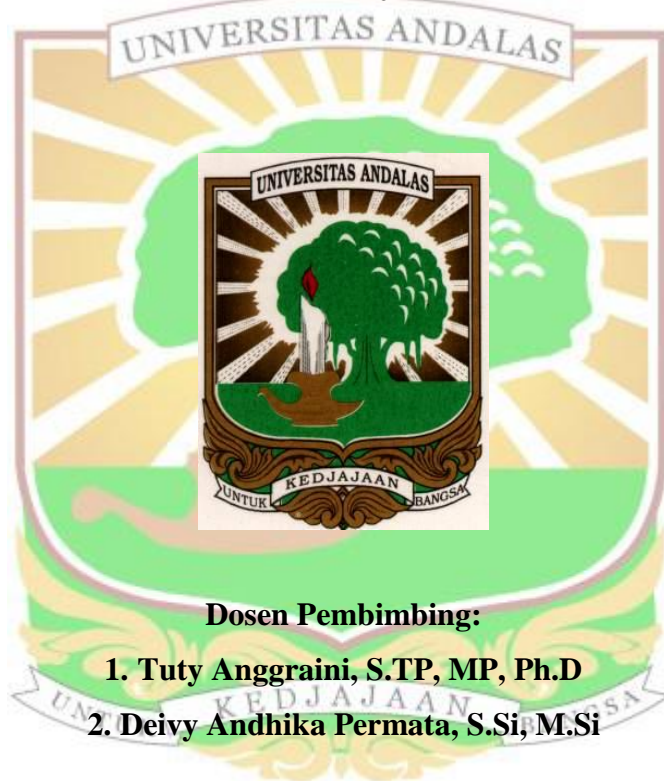


**KARAKTERISASI BERBAGAI PRODUK *CONFECTIONERY*
DARI SARI DAUN BINAHONG (*Anredera cordifolia*, (Ten.)
Steenis)**

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Karakterisasi Berbagai Produk *Confectionery* dari Sari Daun Binahong (*Anredera cordifolia*, (Ten.) Steenis)

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui karakteristik kimia, mikrobiologi dan organoleptik produk *confectionery* dari sari daun binahong dan produk yang paling baik dengan penambahan sari daun binahong. Penelitian ini menggunakan 5 metode pengolahan produk *confectionery* dan 3 kali ulangan. 5 metode pengolahan produk *confectionery* terdiri dari *hard candy*, permen *jelly*, *marshmallow*, karamel, dan *fondant*. Setiap produk *confectionery* ditambahkan 30 ml sari daun binahong yang diperoleh dari daerah Padang Panjang. Hasil penelitian menunjukkan bahwa kadar air produk *confectionery* berkisar antara 1,63% - 26,97%, kadar abu berkisar antara 0,23% - 0,81%, sakarosa berkisar antara 20,64% - 56,23%, gula reduksi berkisar antara 7,23% - 19,27%, total polifenol berkisar antara 10,30 mgGAE/g - 34,11 mgGAE/g, total klorofil berkisar antara 0,0058 mg/L - 0,0104 mg/L, aktivitas antioksidan berkisar antara 15,00% - 57,53%, Angka Lempeng Total (ALT) berkisar antara $3,3 \times 10^2$ - $4,4 \times 10^4$, dan penerimaan organoleptik pada taraf biasa hingga suka berkisar antara 2,63 - 3,96. Produk dengan karakteristik paling baik berdasarkan kandungan polifenol dan aktivitas antioksidan tertinggi hingga terendah adalah *hard candy*, karamel, *marshmallow*, *fondant* dan permen *jelly*.

Kata kunci : *hard candy*, permen *jelly*, *marshmallow*, karamel, *fondant*, sari daun binahong



Characterization of Various Confectionery Products from Binahong Leaf Extract (Anredera cordifolia, (Ten.) Steenis)

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ABSTRACT

This research aimed to determine the chemical, microbiology and sensory characterization of confectionery products from binahong leaf extract and the best confectionery product with added binahong leaf extract. This research had been used 5 processing methods of *confectionery* produk and 3 replication. 5 processing methods of confectionery product consists of hard candy, jelly candy, marshmallow, caramel, and fondant. Every product added with 30 ml binahong leaf extract obtained from Padang Panjang area. The results showed that the moisture content range at 1.63% - 26.97%, ash content range at 0.23% - 0.81%, sucrose range at 20.64% - 56.23%, reduction sugar range at 7.23% - 19.27%, total polyphenols range at 10.30 mgGAE/g - 34.11 mgGAE/g, total chlorophyll range at 0.0058 mg/L - 0.0104 mg/L, antioxidant activity range at 15.00% - 57.53%, Total Plate Count (TPC) range at 3.3×10^2 - 4.4×10^4 and organoleptic acceptance at the usual to like level at range 2.63 - 3.96. Characteristics product based on total polyphenol and antioxidant activity from highest to lowest that is hard candy, caramel, marshmallow, fondant and jelly candy.

Key word: hard candy, jelly candy, marshmallow, caramel, fondant, binahong leaf extract

