

**PENGARUH PENAMBAHAN SUKROSA TERHADAP
KARAKTERISTIK NATA BENGKUANG**

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Pengaruh Penambahan Sukrosa terhadap Karakteristik Nata Bengkuang

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan sukrosa terhadap karakteristik nata bengkuang dan mengetahui tingkat kesukaan panelis. Penelitian dilakukan secara eksploratif dengan perlakuan penambahan sukrosa (3%, 6%, 9%, 12% dan 15%). Pengamatan pada media fermentasi meliputi pengamatan pH dan kadar gula total. Pengamatan yang dilakukan terhadap nata yaitu ketebalan nata, kadar gula total, rendemen, kadar air dan kadar serat kasar. Nata bengkuang yang dihasilkan juga dilakukan uji tingkat kesukaan atau organoleptik. Penambahan sukrosa sebesar 9% merupakan hasil yang terbaik dengan ketebalan nata (0,596 cm), rendemen (36,30%), kadar air (95,88%), kadar serat kasar (6,67%) dan kadar gula total (13,88%). Penerimaan produk nata bengkuang pada uji daya terima panelis menghasilkan nilai terbaik pada penambahan sukrosa 9% dengan tingkat kesukaan terhadap rasa sebesar 4,60 (sangat suka), juga tingkat kesukaan terhadap aroma sebesar 3,37 (suka) dan tingkat kesukaan terhadap tekstur 4,63 (sangat suka).

Kata kunci – sukrosa, karakteristik, nata bengkuang



The Effect of Adding Sucrose to The Characteristics of Nata Yam

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ABSTRACT

This study aims to determine the effect of various sucrose to the characteristics of nata de yam and to know the level of panelist's preference. The research was conducted exploratively with the addition of sucrose (3%, 6%, 9%, 12% and 15%). Observations on the fermentation media include observation of pH and total sugar content. Observations made on nata is nata thickness, total sugar content, rendement, water content and crude fiber content. The resulting nata yam also tested the degree of hedonic or sensory test. The addition of sucrose by 9% was the best result with thickness of nata (0,596 cm), yield (36,30%), water content (95,88%), crude fiber content (6,67%) and total sugar content (13, 88%). The acceptance of nata yam products in panelist got the best value of sensory which found in treatment addition 9% sucrose, by hedonic degree toward the taste 4.60 (the most favorite product), hedonic degree the flavor 3.73 (favorite product) and hedonic degree toward 4.63 (the most favorite product).

Keywords – sucrose, characteristics, nata yam

