#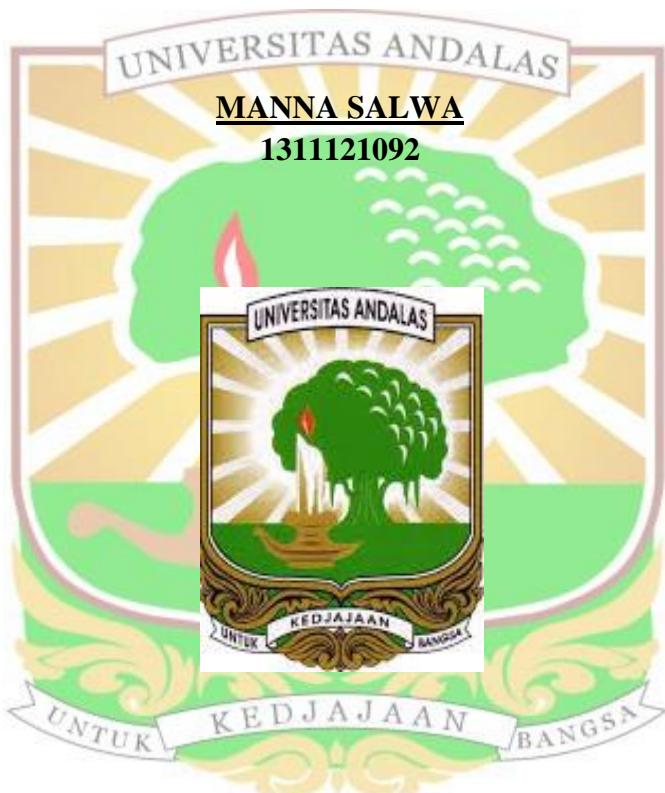 PENGARUH PERBANDINGAN CAMPURAN KOLANG-KALING (*Arenga pinnata,* Merr) DAN WORTEL (Daucus carota, L) TERHADAP KARAKTERISTIK FISIKOKIMIA DAN ORGANOLEPTIK SELAI LEMBARAN

MANNA SALWA
1311121092

Dosen Pembimbing:
1. **Ir. Sahadi Didi Ismanto, M.Si**
2. **Cesar Welya Refdi, S.TP, M.Si**

FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
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Pengaruh Perbandingan Campuran Kolang-kaling (*Arenga pinnata*, Merr) dan Wortel (*Daucus carota*, L.) terhadap Karakteristik Fisikokimia dan Organoleptik Selai Lembaran

Manna Salwa, Sahadi Didi Ismanto, Cesar Welya Refdi

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan campuran kolang-kaling dan wortel terhadap karakteristik fisik, kimia, dan organoleptik selai lembaran serta untuk mngetahui produk dengan formulasi terbaik berdasarkan tingkat penerimaan panelis pada uji organoleptik. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Data dianalisis secara statistik menggunakan Analysis of Varian (ANOVA) dan dilanjutkan dengan uji Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Perbandingan campuran kolang-kaling dan wortel pada tiap perlakuan yaitu : A (80g kolang-kaling: 20g wortel), B (75g kolang-kaling: 25g wortel), C (70g kolang-kaling: 30g wortel), D (65g kolang-kaling: 35g wortel) dan E (60g kolang-kaling: 40g wortel). Hasil penelitian menunjukkan bahwa perbandingan campuran kolang-kaling dan wortel memberikan pengaruh yang berbeda nyata terhadap lipatan, kadar air, kadar abu, total gula, serat kasar, kadar betakaroten, total padatan terlarut, warna, dan tekstur tetapi memberikan berpengaruh yang berbeda tidak nyata terhadap pH, aroma, dan rasa. Berdasarkan uji organoleptik perlakuan dengan formulasi terbaik adalah perlakuan D (kolang-kaling 65g: wortel 35g) dengan nilai rata-rata lipatan (3,70), kadar air (24,39%), kadar abu (0,058%), total gula (45,04%), serat kasar (2,03%), betakaroten (67,15 µg/100 ml), total padatan terlarut (54,17 ºBrix), pH (3,67), dan angka lempeng total ($4,8 \times 10^2$ cfu/g). Tingkat penerimaan panelis pada uji organoleptik terhadap warna 4,17 (suka), aroma 3,57 (suka), rasa 3,73 (suka) dan tekstur 3,70 (suka).

Kata kunci: **Kolang-kaling, selai lembaran, wortel**

The Effect of Comparison Mixture of Sugar Palm Fruit (*Arenga pinnata,* Merr) and Carrot (*Daucus carota,* L.) to the Physicochemistry Characteristic and Sensory Analysis of Sliced Jam

Manna Salwa, Sahadi Didi Ismanto, Cesar Welya Refdi

ABSTRACT

This research was aimed to know the effect of comparison mixture of sugar palm fruit and carrot to the physicochemistry characteristic and sensory analysis of sliced jam and to know the best product in the level of panelist acceptance based on sensory analysis. This research used Completely Randomized Design (CRD) which consisted of 5 treatments and 3 repititions. Data was analyzed statistically by using Analysis of Varian (ANOVA) and continued by Duncan's New Multiple Range Test (DNMRT) at 5% significant level. Comparison mixture of sugar palm fruit and carrot of each treatment were: A (80g sugar palm fruit: 20g carrot), B (75g sugar palm fruit: 25g carrot), C (70g sugar palm fruit: 30g carrot), D (65g sugar palm fruit: 35g carrot) and E (60g sugar palm fruit: 40g carrot). The result of this research showed that the comparison mixture of sugar palm fruit and carrot were significantly effected to folds, water content, ash content total sugar, crued fiber, betacarotene content, total dissolved solids, colour, and texture but not significantly effected to pH values, aroma, and flavor. Product with the best formulation based on sensory analysis was treatment D (65g sugar palm fruit: 35g carrot) with average value of folds (3.70), water content (24.39%), ash content (0.058%), total sugar (45.04%), crued fiber (2.03%), betacarotene (67.15 µg/100 ml), total dissolved solids (54.17 °Brix), pH (3.67), and total plate count (4.8×10^2 cfu/g). The level of the panelist acceptance based on sensory analysis toward colour 4,17 (liked), aroma 3,57 (liked), flavor 3,73 (liked), and texture 3,70 (liked).

Keywords: carrot, sliced jam, sugar palm fruit