

**PENGARUH PENAMBAHAN AGAR-AGAR BUBUK
TERHADAP KARAKTERISTIK FISIK, KIMIA DAN
ORGANOLEPTIK SELAI LEMBARAN JAHE**

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Pengaruh Penambahan Agar-Agar Bubuk terhadap Karakteristik Fisik, Kimia dan Organoleptik Selai Lembaran Jahe

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh jumlah penambahan agar-agar bubuk dan jumlah penambahan yang tepat terhadap karakteristik fisik, kimia dan organoleptik selai lembaran jahe. Penelitian ini menggunakan Rangkaian Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Data pengamatan produk dianalisis dengan uji F dan dilanjutkan dengan uji *Duncan's Multiple Range Test* (DNMRT) pada taraf 5 %. Perlakuan yang diberikan yaitu penambahan agar-agar bubuk mulai dari A (1,50%) ; B (1,75%) ; C (2,00%) ; D (2,25%) dan E (2,50%). Hasil penelitian menunjukkan bahwa penambahan jumlah agar-agar bubuk berpengaruh terhadap kadar air, kadar abu, kadar gula, nilai pH, dan tidak berpengaruh terhadap uji lipat dan organoleptik. Hasil uji organoleptik menunjukkan produk dengan penambahan agar-agar bubuk sebanyak 1,50% sebagai produk terbaik dengan hasil analisa kadar air 16,66%, kadar abu 0,31%, kadar gula 24,23%, pH 3,13, nilai lipat 4,33, angka lempeng total $1,2 \times 10^2$ CFU/ml, aktivitas antioksidan 67,94% dan kadar serat pangan 15,16%. Nilai organoleptik warna 4,00 (suka), aroma 3,68 (suka), rasa 3,80 (suka) dan tekstur 4,24 (suka).

Kata kunci : Agar-agar Bubuk, Jahe, Selai Lembaran



The Effect of Addition Powders on The Characteristics of Physical, Chemical and Organoleptic Test of Ginger Sheet Jam

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ABSTRACT

The research was aim to determine effect of addition powders and the best of addition powders on characteristics of physical, chemical and organoleptic test of ginger sheet jam. This research used Completely Randomized Design (CDR) with 5 treatments and 3 repetitions. Data was analyzed as stastically with ANOVA and continued with Duncan's New Multiple Range (DNMRT) at 5% level. The treatments in this research were addition powders start A (1,50%) ; B (1,75%) ; C (2,00%) ; D (2,25%) and E (2,50%). The result showed that addition of powders had an effect significant on the moisture content, ash, sucrose, pH, and did not significant on folding test and organoleptic test. The result of organoleptic test showed that addition powders 1,50% was best treatment which 16,66% of moisture content, 0,31% of ash, 24,23% of sucrose, 3,13 of pH, 4,33 of folding test, $1,2 \times 10^2$ CFU/ml of total plate number, 67,94% of antioxidant activity, 15,16% of dietary fiber. Whereas, the organoleptic values were enlisted as color of 4,00 (like), aroma of 3,68 (like), taste of 3,80 (like), and texture of 4,24 (like).

Keywords: Ginger, Powders, Sheet Jam



