

**PENGARUH PENAMBAHAN NATRIUM ALGINAT
TERHADAP KARAKTERISTIK RAVIOLI BUAH TERUNG
PIRUS (*Cyphomandra betaceae* cav. Sendtn) MENGGUNAKAN
TEKNIK *BASIC SPHERIFICATION***



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Pengaruh Penambahan Natrium Alginat terhadap Karakteristik Ravioli Buah Terung Pirus (*Cyphomandra Betacea* Cav. Sendtn) Menggunakan Teknik *Basic Spherification*

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan natrium alginat terhadap karakteristik kimia, fisik, dan sensori ravioli terung pirus serta mendapatkan formulasi terbaik berdasarkan tingkat penerimaan panelis. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan yaitu penambahan natrium alginat : 1,25%, 1,5%, 1,75%, 2%, dan 2,25% dengan 3 ulangan. Analisa data dilakukan menggunakan *Analysis of Variance* (ANOVA) dan dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan natrium alginat berpengaruh nyata terhadap kadar abu, pH, aktivitas antioksidan, total gula dan *total suspended solid*, tetapi tidak berpengaruh nyata terhadap kadar air, vitamin C, total asam dan organoleptik (warna, rasa, bentuk, *mouth feel* dan *after taste*). Produk yang paling disukai adalah menggunakan penambahan natrium alginat 2% berdasarkan analisis sensori dengan rata-rata nilai warna (3,53), rasa (3,60), bentuk (3,57), *mouth feel* (3,63), *after taste* (3,57), kadar air (87,97%), kadar abu (1,32%), pH (5,17), aktivitas antioksidan (43,32%), vitamin C (29,27 mg/ 100 g), total asam (0,417%), total gula (14,29%), dan *total suspended solid* (8 °brix).

Kata kunci : *Natrium Alginat, Terung Pirus, Ravioli, Karakteristik Kimia-Fisik, Nilai Sensori*

The Effect of Addition Sodium Alginate Toward The Characteristics of Tamarillo Ravioli (*Cyphomandra betaceae* cav. Sendtn) Using Basic Spherification Technique

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ABSTRACT

This research was aimed to determine the effect of addition sodium alginate toward the chemical, physical and sensory characteristics of tamarillo ravioli and to get the best formulation according to panelists acceptance level. This research used Completely Randomized Design (CRD) consist of 5 treatments were addition sodium alginate 1.25%, 1.5%, 1.75%, 2% and 2.25% with 3 replications. Data was analyzed statistically using Analysis of Variance (ANOVA) that followed by test of Duncan's New Multiple Range Test (DNMRT) at the 5% significance level. The results showed that the addition of sodium alginate significantly affected to ash content, pH, antioxidant activity, total sugars and total suspended solid and not significantly affected to moisture content, vitamin C, total acids and organoleptic (color, taste, shape, mouth feel and after taste). The results of sensory analysis showed that the addition of 2% sodium alginate was the most preferred product according to panelist acceptance level with average value of color (3.53), taste (3.60), shape (3.57), mouth feel (3.63), after taste (3.57), moisture content (87.97%), ash content (1.32%), pH (5.17), antioxidant activity (43.32%), vitamin C (29.27 mg/100 g), total acids (0.417%), total sugars (14.29%) and total suspended solid (8 °brix).

Keywords : Ravioli, Tamarillo, Sodium Alginate, Chemical-Physic Characteristics, Sensory Value