

**PENGARUH PERBANDINGAN SELAI KULIT PISANG RAJA
(*Musa textilia*) DAN SELAI BUAH PISANG RAJA (*Musa textilia*)
TERHADAP MUTU DODOL PISANG**

**DELVINA REZKI
1411122004**



PEMBIMBING:

- 1. Prof. Dr. Ir. Novizar Nazir, M.Si**
- 2. Neswati, S.TP, M.Si**

**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2019**

Pengaruh Perbandingan Selai Kulit Pisang Raja (*Musa textilia*) dan Selai Buah Pisang Raja (*Musa textilia*) terhadap Mutu Dodol Pisang

Delvina Rezki, Novizar Nazir, Neswati

ABSTRAK

Tujuan dari penelitian ini adalah untuk mengetahui pengaruh perbandingan selai kulit pisang dan selai buah pisang terhadap mutu dodol pisang dan mengetahui perlakuan terbaik berdasarkan kesukaan penulis dan nilai gizinya. Penelitian ini menggunakan rancangan acak lengkap dengan 5 perlakuan dan 3 kali ulangan yaitu perlakuan A (selai kulit pisang 0% : selai buah pisang 100%), perlakuan B (selai kulit pisang 10% : selai buah pisang 90%), C (selai kulit pisang 15% : selai buah pisang 85%), D (selai kulit pisang 20% : selai buah pisang 80%), E (selai kulit pisang 25% : selai buah pisang 75%). Pengamatan yang dilakukan terhadap dodol pisang adalah uji kadar air, uji kadar abu, uji kadar lemak, uji kadar protein, uji serat kasar, uji karbohidrat, uji warna dan uji organoleptik. Hasil penelitian menunjukkan bahwa perbandingan selai kulit pisang dan selai buah pisang berpengaruh nyata terhadap kadar air, kadar abu, kadar lemak, serat kasar dan tidak berpengaruh nyata terhadap kadar protein. Analisa warna terlihat berpengaruh nyata terhadap nilai *lightness* dari perlakuan A, B, C, D, E. Hasil uji organoleptik menunjukkan perlakuan terbaik adalah produk C (selai kulit pisang raja 15% : selai buah pisang raja 85%) dengan nilai kesukaan terhadap warna 3,93 (suka), aroma 3,93 (suka), rasa 4,16 (suka) dan tekstur 3,96 (suka). Produk C (penambahan selai kulit pisang 15%) merupakan produk terbaik dengan nilai kadar air 33,49%, kadar abu 0,57%, kadar lemak 1,27%, kadar protein 0,18%, karbohidrat 83,37% dan serat kasar 3,46%.

Kata kunci: pisang, dodol, selai

Effect of Compare Banana Peels Jam (*Musa textilia*) and Banana Jam (*Musa textilia*) on the Quality Characteristics of Banana's Dodol

Delvina Rezki, Novizar Nazir, Neswati

ABSTRACT

The aim this research is to know the effect of compare banana peels jam and banana jam on the quality banana's dodol and to know the best treatment based on the sensory evaluation and nutrition. This study used Completely Randomized Desing (CRD) with 5 treatment and three replication namely treatment A (banana peels jam 0%: banana jam 100%), treatment B (banana peels jam 10%: banana jam 90%), treatment C (banana peels jam 15%: banana jam 85%), treatment D (banana peels jam 20%: banana jam 80%), treatment E (banana peels jam 25%: banana jam 75%). The observation has been done to banana's dodol were water content, mineral content, fatty content, protein content, carbohydrate content, crude fiber colour and sensory evaluation. The result of the reaserch showed that compare of banana peels jam and banana jam is the significant effect to water content, mineral content, fatty content, crude fiber and there was no the real effect to protein content. Analizing colour test affects the value of lightness from treatment A, B, C, D, E. The result of the test of sensory evaluation showed that the best is treatment C (banana peels jam 15%: banana jam 85%), in the colour value 3.93 (like), in flavor 3.93 (like), in taste 4.16 (like), and texture 3.96 (like). Product C (uses 15% banana peels jam), is the best product with water content 33,49%, mineral content 0.57%, fatty content 1.27%, protein content 0.18%, carbohydrate content 83.37% and crude fiber content 3.46%

Keyword: banana, dodol, jam