Karakteristik Fisiko Kimia dan Organoleptik Minuman Serbuk Instan dari Campuran Sari Buah Pepino (*Solanum muricatum*, Aiton.) dan Sari Buah Terung Pirus (*Cypomandra betacea*, Sent.)

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ABSTRAK

Penelitian ini dilakukan di Laboratorium Teknologi Hasil Pertanian, Fakultas Teknologi Pertanian Universitas Andalas dari bulan Februari sampai dengan Oktober 2015. Tujuan penelitian untuk mengetahui karakteristik fisiko kimia dan organoleptik minuman serbuk instan dari pencampuran sari buah pepino (*Solanum muricatum*, Aiton.) dan terung pirus (*Cypomandra betacea*, Sent.). Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuanya adalah pencampuran sari buah pepino dan sari buah terung pirus masing-masing: A=(100% pepino : 0 %terung pirus), B=(75% pepino: 25% terung pirus), C= (50% pepino: 50% terung pirus), D=(25% pepino: 75% terung pirus) dan, E= (0% pepino: 100% terung pirus). Data hasil pengamatan dianalisis dengan uji F, dan uji lanjut *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Berdasarkan hasil uji fisiko kimia dan organoleptik maka ditetapkan produk terbaik minuman serbuk instan adalah perlakuan C (Pencampuran sari buah pepino 50% : sari buah terung pirus 50%) dengan karakteristik mutu antara lain: waktu larut 54 detik, kadar air (4,32%), kadar abu (0,66%), pH (5,1), vitamin C (14,19 mg/100 g bahan), aktivitas antioksidan (32,75%), kadar gula (52,11%), angka lempeng total (1,8 x 103 cfu/g), serta penerimaan panelis terhadap warna (3,8), aroma (3,3) dan, rasa (3,4).

***Kata kunci* – buah pepino, buah terung pirus, minuman serbuk instan, sifat fisiko kimia, organoleptik.**

Characteristic of Chemical Physies and Sensory Analysis of Dried Instan Drink from Pepino Juice Mixture (*Solanum muricatum*, Aiton.) and Solanum Juice Mixture (*Cypomandra betacea*, Sent.)

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ABSTRACT

This research has been carried out in laboratory of Agriculture Technology, University of Andalas in February – Oktober 2015. This research is aimed to know the characteristic of phycies-chemical and sensory analysis of dried instant drink of pepino fruit (*Solanum muricatum*, Aiton.) and terung pirus. (*Cypomandra betacea*, Sent.). This research was designed by Randomized Complete Design (RCD) with 5 treatments and 3 repetition. The treatments was A= 100% pepino: 0% terung pirus, B= (75% pepino extract: 25% terung pirus extract), C= (50% pepino extract: 50% terung pirus extract), D= (25% pepino extract: 75% terung pirus extract), E= (0% pepino extract: 100% terung pirus extract). The datas were analyzed statistically with F test, if it gave real impact it will continued by DNMRT at 5% level. This research has resulted that treatment C= (50% pepino extract: 50% terung pirus extract), as the best product. With following characteristic, physic: solute time : (54 seconds), chemicaly : water content (4,32 %), ask content (0,66%), pH 5,1, vitamin C (14,19 mg/100 g), antioxidant activity (32,75%), sugar contant (52,11 %). total plate numbers (1,8 x 10^3cfu/g). With a color (3,8 like), aroma (3,3 like) and, flavor (3,4 like).

***Keywords* – pepino fruit, terung pirus fruit, dried instant drink, characteristic of chemical physies, sensory analysis.**