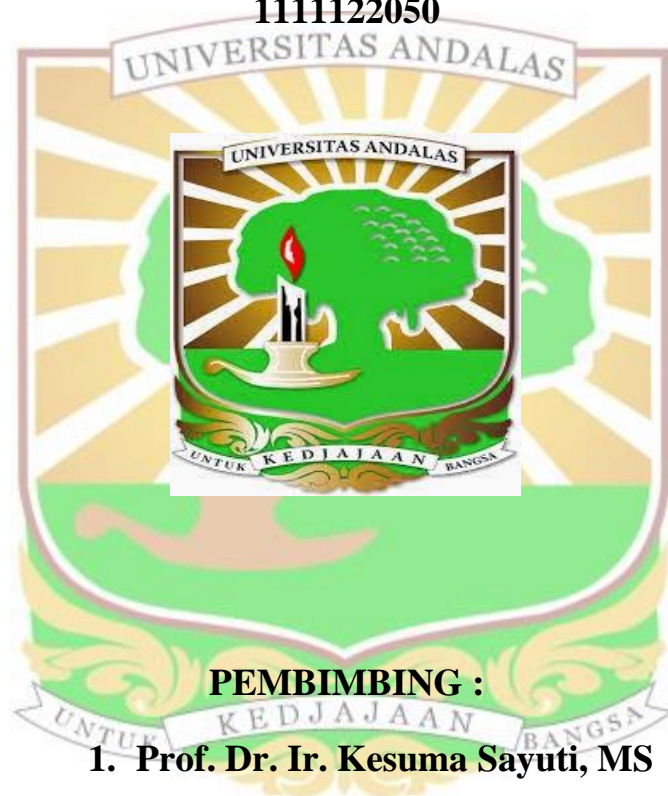


**“PENGARUH PENAMBAHAN SARI KULIT BUAH NAGA
(*Hylocereus polyrhizus*) TERHADAP KARAKTERISTIK MUTU
SELAI KOLANG-KALING (*Arenga pinnata*, Merr) YANG
DIHASILKAN”**

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Pengaruh Penambahan Sari Kulit Buah Naga (*Hylocereus polyrhizus*) Terhadap Karakteristik Mutu Selai Kolang-kaling (*Arenga pinnata*, Merr) yang dihasilkan

Mella Yanthy, Kesuma Sayuti, Novizar Nazir

ABSTRAK

Penelitian ini bertujuan untuk mengamati pengaruh penambahan sari kulit buah naga terhadap karakteristik selai kolang-kaling yang dihasilkan. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 4 perlakuan dan 4 ulangan. Perlakuan dalam penelitian ini adalah persentase yang berbeda dari penambahan kulit buah naga dengan perakuan A (5%), B (10%), C (15%), dan D (20%). Observasi yang dilakukan meliputi pengamatan bahan baku seperti kadar air, kadar abu, pH dan serat kasar. Sedangkan pengamatan terhadap kualitas selai yang dihasilkan berupa uji organoleptik, kadar air, kadar abu, total padatan terlarut, pH, gula total, serat kasar, aktifitas air (*A_w*), aktifitas antioksidan, dan total fenol. Perbedaan perlakuan penambahan kulit buah naga terhadap selai menghasilkan kadar air berkisar antara 26,75-41,00%, kadar abu berkisar antara 0,41-0,73%, total padatan terlarut berkisar antara 23,87-23,70%, analisa pH berkisar antara 4,05-4,27, gula total berkisar antara 2,42-3,97%, serat kasar berkisar antara 2,45-5,8%, aktivitas air berkisar antara 0,63-0,74, aktivitas antioksidan berkisar antara 11,1-26,7%, dan uji total fenol berkisar antara 1,35-1,94 mg GAE/g. Berdasarkan uji organoleptik hasil produk terbaik adalah produk B dengan perlakuan penambahan sari kulit buah naga 10% dengan rata-rata warna 3,85 aroma 3,60 rasa 3,60 dan tekstur 3,45.

Kata kunci : kulit buah naga, kolang-kaling, selai



The Effect of Addition of Dragon Fruit Extract (*Hylocereus polyrhizus*) to Characteristics of Quality of Pistachiose (*Arenga Pinnata*, Merr) produced

Mella Yanthy, Kesuma Sayuti, Novizar Nazir

ABSTRACT

This study aims to determine the effect of dragon fruit juice on the properties of the ductile jam produced. This study uses Completely Randomized Design (CRD) with 4 bodies and 4 replications. The treatment in this study is a different factor from the addition of dragon fruit skin with roots of A (5%), B (10%), C (15%), and D (20%). Observations made are checking materials such as air content, ash content, pH and crude fiber. While observations on the quality of jam produced include organoleptic test, air content, ash content, total dissolved solids, pH, total sugar, crude fiber, air activity (A_w), antioxidant activity, and total phenol. The difference between dragon fruit skin and jam produces air content between 26.75-41.00%, ash content between 0.41-0.73%, total dissolved solids between 23.87-23.70%, pH analysis between 4.05 -4.27, total sugar between 2.42-3.97%, crude fiber between 2.45-5.8%, air activity between 0.63-0.74, antioxidant activity is given between 11.1-26, 7%, and a total phenol test is available between 1.35-1.94 mg GAE / g. Based on the organoleptic test the best product results are B products using 10% dragon fruit skin with an average color of 3.85 scents 3.60 flavor 3.60 and texture 3.45.

Keywords : dragon fruit skin, fro, and jam

