

**PENGARUH PERBANDINGAN SUKROSA DAN SIRUP
GLUKOSA TERHADAP KARAKTERISTIK *HARD CANDY*
SAWO (*Manilkara zapota* (L.) P. Royen)**

**MUTIARA PRATIWI
1411122008**



Dosen Pembimbing :

- 1. Prof. Dr. Ir. Novelina, MS**
- 2. Wenny Surya Murtius, S.Pt, MP**

**FAKULTAS TEKNOLOGI PERTANIAN
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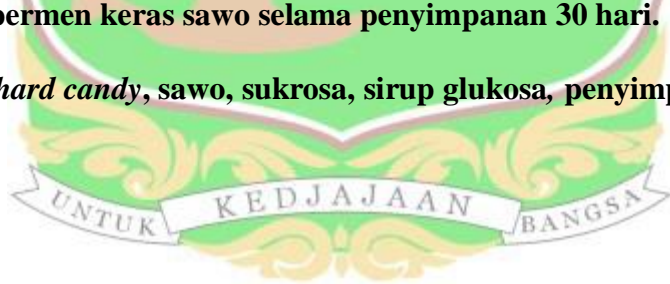
“Pengaruh Perbandingan Sukrosa dan Sirup Glukosa Terhadap Karakteristik *Hard Candy* Sawo (*Manilkara zapota* (L.) P. Royen)”

Mutiara Pratiwi, Novelina, Wenny Surya Murtius

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan sukrosa dan sirup glukosa terhadap karakteristik *hard candy* sawo, mengetahui formulasi *hard candy* sawo yang tepat dan disukai konsumen serta mengetahui perubahan *hard candy* sawo selama penyimpanan 30 hari. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan yaitu A (60% Sukrosa : 40% Sirup Glukosa), B (65% Sukrosa : 35% Sirup Glukosa), C (70% Sukrosa : 30% Sirup Glukosa), D (75% Sukrosa : 25% Sirup Glukosa) dan E (80% Sukrosa : 20% Sirup Glukosa) dan 3 ulangan. Data dianalisis secara statistik menggunakan ANOVA dan dilanjutkan dengan DNMRT pada taraf 5%. Hasil penelitian menunjukkan perlakuan berpengaruh terhadap sifat kimia, fisik dan mikrobiologi *hard candy*. Produk terbaik berdasarkan kandungan kimia, fisik, mikrobiologi dan karakteristik sensori yang baik adalah perlakuan C dengan nilai pH 6,483, kadar air 2,959%, kadar abu 0,169%, sakarosa 36,342%, gula reduksi 16,397%, vitamin C 0,997 mg/100g, aktivitas antioksidan 55,568%, kekerasan 6,988 N/cm², tidak lengket, lama waktu mengeras 5,22 menit, angka lempeng total $3,8 \times 10^2$ koloni/g, warna 4,07 (suka), aroma 3,77 (suka), rasa 4,10 (suka) dan tekstur 4,00 (suka). Tidak terjadi perubahan yang signifikan terhadap kadar air, kadar abu dan kelengketan permen keras sawo selama penyimpanan 30 hari.

Kata kunci : *hard candy*, sawo, sukrosa, sirup glukosa, penyimpanan



“The Comparison Effect of Sucrose and Glucose Syrup on The Characteristic of Hard Candy Sapota ((*Manilkara zapota* (L.) P. Royen)”

Mutiara Pratiwi, Novelina, Wenny Surya Murtius

ABSTRACT

This research was aims to determined the comparison effect of sucrose and glucose syrup on the characteristic of hard candy sapota, to determined the best formulation and liked by consumer and to determined changes of hard candy sapota during storage 30 days. This research used a Complete Randomized Design (CRD) with 5 treatments is A (60% Sucrose : 40% glucose syrup), B (65% Sucrose : 35% glucose syrup), C (70% Sucrose : 30% glucose syrup), D (75% Sucrose : 25% glucose syrup) and E (80% Sucrose : 20% glucose syrup) and 3 replications. Data were analyzed statistically using ANOVA and were continued by DNMRT at 5% level. The results showed effected to the chemical, physical, microbiology properties of hard candy. The best result of chemical, physical, microbiology and sensory characteristics is product C with pH 6.483, moisture content of 2.959%, ash content of 0.169%, saccharose of 36.343%, sugar content reduction of 16.397%, vitamin C of 0.997 mg/100g, antioxidant activity of 55.568%, violence of 6.988 N/cm², not sticky, duration of hardening 5.227 minute, total plate count 3.8 x 10² colony/g, sensory analysis are 4.07 color (like), 3.77 aroma (like), 4.10 taste (like) and texture 4.00 (like). There is no significant change in water content, ash content and stickiness of hard candy sapota during storage for 30 days.

Keywords : glucose syrup, hard candy, sapota, sucrose, storage

