

PENGARUH PENAMBAHAN BUBUR KOLANG-KALING (*Arenga pinnata*, Merr) TERHADAP KARAKTERISTIK SELAI MELON (*Cucumis melo*, L.)

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**Pengaruh Penambahan Bubur Kolang Kaling (*Arenga pinnata*, Merr)
terhadap Karakteristik Selai Melon (*Cucumis melo*, L.)**

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan kolang kaling terhadap karakteristik selai melon dan mengetahui formulasi pembuatan selai melon yang tepat dengan penambahan kolang kaling yang disukai secara organoleptik. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) terdiri dari 5 perlakuan dan 3 kali ulangan yaitu A (penambahan bubur kolang kaling 20%), B (penambahan bubur kolang kaling 25%), C (penambahan bubur kolang kaling 30%), D (penambahan bubur kolang kaling 35%) dan E (penambahan bubur kolang kaling 40%). Data dianalisis secara statistik dengan menggunakan *analisis of varian* (ANOVA) dan dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan bubur kolang kaling berpengaruh nyata terhadap kadar air, kadar abu, aktivitas antioksidan, kadar serat kasar, kadar vitamin C, nilai pH, total karotenoid, total padat terlarut, rasa dan tekstur sedangkan untuk warna dan aroma memberikan pengaruh tidak nyata. Penambahan bubur kolang kaling 30% merupakan perlakuan terbaik berdasarkan analisis sensori dengan karakteristik kadar air air 34,66%, kadar abu 0,34%, aktivitas antioksidan 73,89%, kadar serat kasar 0,11%, kadar vitamin C 21,12 mg/100g, nilai pH 3,46, total karotenoid 15,86 µg/100g, total padatan terlarut 66,39%, kesukaan terhadap warna 3,24, aroma 3,36, rasa 4,00 dan tekstur 3,88 dan angka lempeng total $5,4 \times 10^2$ CFU/mL.

Kata kunci – buah melon, kolang kaling, karakteristik, selai.

The Effect of Kolang-Kaling Puree Addition (*Arenga pinnata*, Merr) to the Characteristics of Melon Jam (*Cucumis melo*, L.)

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ABSTRACT

This study aimed to determine the effect of kolang-kaling addition to the characteristics of melon jam and find out the right formulation of making melon jam by adding kolang-kaling based on sensory analysis. This study used a Completely Randomized Design (CRD) consisting of 5 treatments and 3 replications : A (addition of 20% kolang-kaling puree), B (addition of 25% kolang kaling puree), C (addition of 30% kolang-kaling puree), D (addition of 35% kolang-kaling puree) and E (addition of 40% kolang-kaling puree). Data were analyzed statistically using analysis of variance (ANOVA) and continued with Duncan's New Range Test (DNMRT) at the level of 5%. The results showed that the addition of kolang kaling puree had a significant effect on moisture content, ash content, antioxidant activity, crude fiber content, vitamin C level, pH value, total carotenoid, total dissolved solids, taste and texture while for color and aroma gave no significant effect . The addition of 30% kolang kaling puree was the best treatment based on sensory analysis with characteristics of moisture content 34.66%, 0.34% ash content, 73.892% antioxidant activity, crude fiber content 0.11%, vitamin C level 21.12 mg / 100g, pH value 3.46, total carotenoid 15.86 µg / 100g, total dissolved solids 66.3901%, color preference 3.24, aroma 3.36, taste 4.00 and texture 3.88 and the total plate number was 5.4×10^2 CFU / mL.

Key words - melon fruit, characteristic, kolang-kaling, jam.