

**PENGARUH PENAMBAHAN BUBUR KOLANG-KALING
(*Arenga pinnata*, Merr) TERHADAP KARAKTERISTIK MUTU
SELAI LABU KUNING (*Cucurbita moschata*) YANG
DIHASILKAN**



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**Pengaruh Penambahan Bubur Kolang-kaling (*Arenga pinnata*, Merr)
Terhadap Karakteristik Mutu Selai Labu Kuning (*Cucurbita moschata*) yang
Dihasilkan**

Dian Veronica, Kesuma Sayuti, Neswati

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk kolang-kaling terhadap karakteristik selai labu kuning serta mengetahui konsentrasi penambahan bubuk kolang-kaling yang tepat sehingga diperoleh selai yang disukai berdasarkan tingkat penerimaan panelis. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Analisa data dilakukan menggunakan *Analysis of Variance* (ANOVA) dan dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Perlakuan pada penelitian ini adalah penambahan bubuk kolang-kaling 10% (perlakuan A), 15% (perlakuan B), 20% (perlakuan C), 25% (perlakuan D) dan 30% (perlakuan E). Hasil penelitian menunjukkan bahwa penambahan bubuk kolang-kaling memberikan pengaruh yang berbeda nyata terhadap total padatan terlarut, kadar air, aktivitas air (a_w), pH, kadar abu, serat kasar, aktivitas antioksidan dan total karotenoid. Produk terbaik berdasarkan uji organoleptik adalah perlakuan C (penambahan bubuk kolang-kaling 20%) dengan nilai rata-rata warna 4,04, aroma 3,92, rasa 4,04 dan tekstur 4,32. Selai labu kuning dengan perlakuan C tersebut memiliki nilai kadar air 28,86%, total padatan terlarut 57,78%, aktivitas air (a_w) 0,746, nilai pH 3,33, kadar abu 0,329%, kadar serat kasar 0,28%, aktivitas antioksidan 76,80%, total karotenoid 10,08 ppm dan angka lempeng total $7,3 \times 10^2$ cfu/g.

Kata kunci – Antioksidan, labu kuning, bubuk kolang-kaling, selai, Total Karatenoid

The Effect of Adding Kolang Kaling Puree (*Arenga pinnata*, Merr) on the Quality Characteristics of Pumpkin Jam (*Cucurbita moschata*) Produced

Dian Veronica, Kesuma Sayuti, Neswati

ABSTRACT

The aim of this study was to determine the effect of adding kolang kaling puree to the characteristics of pumpkin jam and to determine the concentration of the addition of appropriate kolang kaling puree so that the preferred jam was obtained based on the level of acceptance of the panelists. This study used a completely randomized design (CRD) with 5 treatments and 3 replications. Data analysis was performed using Analysis of Variance (ANOVA) and continued with Duncan's New Multiple Range Test (DNMRT) at the 5% level. The treatments in this study were the addition of 10% kolang kaling puree (treatment A), 15% (treatment B), 20% (treatment C), 25% (treatment D) and 30% (treatment E). The results showed that the addition of kolang kaling puree had a significantly different effect on total dissolved solids, moisture content, water activity (aw), pH, ash content, crude fiber, antioxidant activity and total carotenoid. The best products based on organoleptic tests were treatment C (addition of 20% kolang kaling puree) with an average color value of 4.04, aroma 3.92, taste 4.04 and texture 4.32. The pumpkin jam with treatment C has a moisture content of 28.86%, total dissolved solids 57.78%, water activity (aw) 0.746, pH value 3.33, ash content 0.329%, crude fiber content 0.28%, antioxidant activity 76.80%, total carotenoid 10.08 ppm and total plate number 7.3×10^2 cfu / g.

Key words – antioxidant, pumpkin, kolang kaling puree, jam, total carotenoid