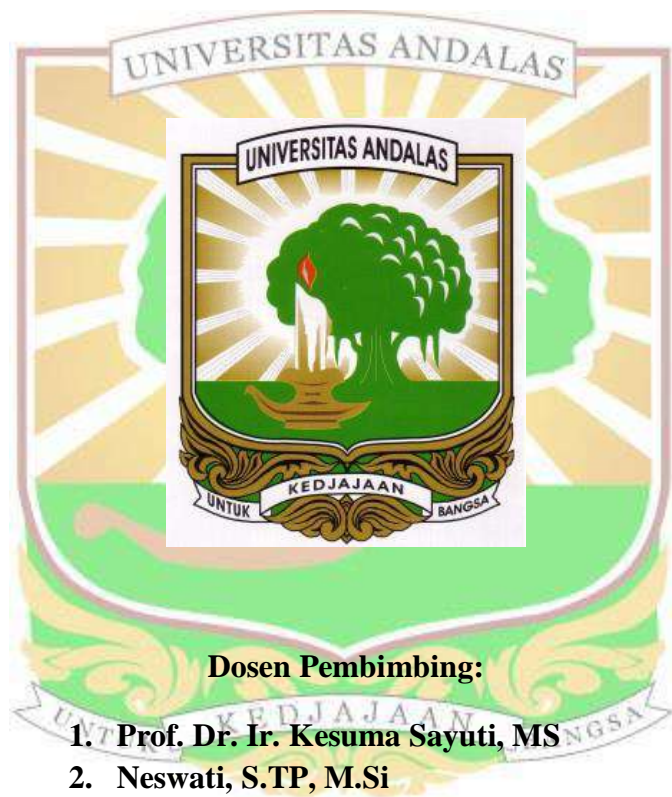


**PENGARUH PENAMBAHAN BUBUR KOLANG-KALING  
(*Arenga pinnata*, Merr) SEBAGAI PENGENTAL TERHADAP  
KARAKTERISTIK *TOPPING* JAM PEPAYA (*Carica papaya*, L)**

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# **Pengaruh Penambahan Bubur Kolang-kaling (*Arenga pinnata*, Merr) sebagai Pengental terhadap Karakteristik *Topping Jam* Pepaya (*Carica papaya*, L)**

Husniati Savira, Kesuma Sayuti, Neswati.

## **ABSTRACT**

Tujuan dari penelitian ini adalah mengetahui pengaruh penambahan bubuk kolang-kaling terhadap karakteristik *topping jam* pepaya dan mengetahui formulasi *topping jam* pepaya yang diterima secara organoleptik. Penelitian ini menggunakan rancangan acak lengkap dengan 5 perlakuan dan 3 kali ulangan yaitu perlakuan A (Penambahan bubuk kolang-kaling 1%) perlakuan B (Penambahan bubuk kolang-kaling 2%), perlakuan C (Penambahan bubuk kolang-kaling 3%), perlakuan D (Penambahan bubuk kolang-kaling 4%), perlakuan E (Penambahan bubuk kolang-kaling 5%). Pengamatan yang dilakukan terhadap *topping jam* pepaya adalah uji warna, kadar abu, nilai pH, total padatan terlarut, aktivitas antioksidan, kadar gula total, kadar vitamin C, uji lempeng total, total karotenoid dan uji organoleptik. Hasil penelitian menunjukkan bahwa penambahan bubuk kolang-kaling sebagai pengental terhadap karakteristik *topping jam* pepaya berpengaruh nyata terhadap total padatan terlarut, aktivitas antioksidan, kadar gula total, total karotenoid, warna, tekstur, tidak berpengaruh nyata terhadap pH, kadar abu, vitamin C, rasa dan aroma. Analisis terlihat berpengaruh nyata terhadap nilai *lightness* dari perlakuan A, B, C, D, E. Hasil uji organoleptik menunjukkan perlakuan terbaik adalah penambahan bubuk kolang-kaling 4% dengan nilai kesukaan terhadap rasa 4,03 (suka), aroma 3,47 (biasa), warna 4,27 (suka). Penambahan bubuk kolang-kaling 4% merupakan produk terbaik dengan nilai pH 3,4, nilai kadar abu 0,48%, vitamin C 56,32%, total padatan terlarut 66,85%, aktivitas antioksidan 14,38%, kadar total gula 40,90%, kadar total karotenoid 2,145 mg/100g bahan, nilai *hue* warna 46,53% dan angka lempeng total  $7,3 \times 10^2$ .

**Kata Kunci:** kolang-kaling, galaktomannan, pepaya, *topping jam*, karakteristik.

# The Effect of *Kolang-Kaling* Puree Addition to The Characteristics of Papaya Topping Jam

Husniati Savira, Kesuma Sayuti, Neswati.

## ABSTRACT

This study aims to determine the effect of *kolang-kaling* addition puree to the characteristics of papaya topping jam and to find out the topping formulations that were received organoleptically. This study used a completely randomized design with 5 treatments (1%, 2%, 3%, 4%, and 5% addition of *kolang-kaling* puree) and 3 replications. Observations of papaya topping jam are color test, ash content, pH value, total dissolved solids, antioxidant activity, total sugar content, vitamin C levels, total plate test, total carotenoid and organoleptic tests. The results showed that the addition of *kolang-kaling* puree as thickener to the papaya topping jam characteristics significantly affected total dissolved solids, antioxidant activity, total sugar, total carotenoid, color, texture, did not significantly influence pH, ash content, vitamin C, taste and aroma. The analysis showed significant effect on the lightness value of treatments A, B, C, D, E. The organoleptic test results showed the best treatment was 4% addition of *kolang-kaling* puree with a taste value of 4.03 (likes), aroma 3.47 (usual), color 4.27 (likes). 4% addition of *kolang-kaling* puree is the best product with 3.4 pH value, 0.48% ash content, vitamin C 56.32%, total dissolved solids 66.85%, antioxidant activity 14.38%, grade total sugar is 40.90%, total carotenoid content were 2.145 mg / 100g of material, color hue value is 46.53% and total plate number is  $7,3 \times 10^2$ .

**Keywords:** *kolang-kaling*, galaktomannan, papaya, topping jam, characteristics.