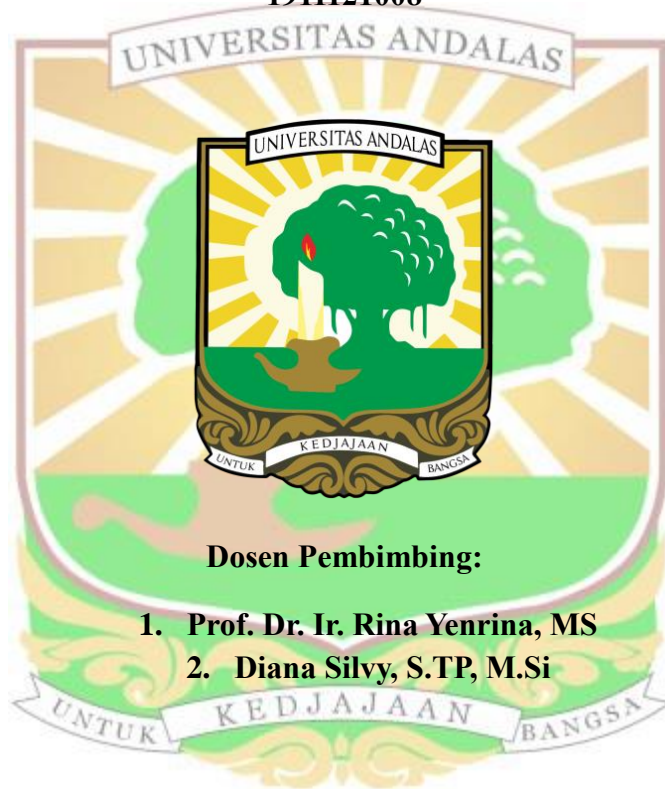


**PENGARUH PENAMBAHAN BUBUR BELIMBING WULUH
(*Averrhoa bilimbi* L.) TERHADAP KARAKTERISTIK
FISIKOKIMIA DAN ORGANOLEPTIK SAUS CABAI
(*Capsicum* sp.)**

FIRA FAZAIRA FIRDAWATI

191121008



Dosen Pembimbing:

- 1. Prof. Dr. Ir. Rina Yenrina, MS**
- 2. Diana Silvy, S.TP, M.Si**

**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2023**

**PENGARUH PENAMBAHAN BUBUR BELIMBING WULUH (AVERRHOA
BILIMBI L.) TERHADAP KARAKTERISTIK FISIKOKIMIA DAN
ORGANOLEPTIK SAUS CABAI (CAPSICUM SP.)**

Fira Fazaira Firdawati¹, Rina Yenrina², Diana Silvy³

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk Belimbing Wuluh terhadap karakteristik fisik, kimia dan organoleptik sambal yang dihasilkan. Rancangan yang digunakan dalam penelitian ini adalah rancangan acak lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan pada penelitian ini adalah penambahan bubuk Belimbing Wuluh A (0%), B (20%), C (22%), D(24%), E (26%). Data penelitian dianalisis secara statistik menggunakan Analysis of Variance (ANOVA) dan dilanjutkan dengan analisis Duncan's New Multiple Range Test (DNMRT) pada taraf signifikansi 5%. Hasil penelitian menunjukkan bahwa perbedaan konsentrasi belimbing wuluh berpengaruh nyata terhadap viskositas, kadar air, nilai pH, Total Padatan Terlarut, Total Asam, Aktivitas Air (A_w), warna, rasa dan tekstur. Namun tidak memberikan pengaruh yang nyata terhadap aroma saus dengan penambahan bubuk Belimbing Wuluh yang dihasilkan. Konsentrasi Belimbing Wuluh terbaik untuk pembuatan saus adalah pada konsentrasi 26% dengan nilai viskositas rata-rata 76,10 dPas, kadar air 67,55%, nilai pH 3,51, total padatan terlarut 29,00%, total asam 1,56%, Aktivitas Air (A_w) 0,68%, Organoleptik Warna 3,20, Aroma 3,97, Rasa 4,00 dan Tekstur 4,37 serta Total plate count $5,6 \times 10^3$ CFU/mL.

Kata Kunci : Buah Belimbing Wuluh, Karakteristik, Saus cabai

THE EFFECT OF ADDITION OF AVERRHOA BILIMBI FRUIT PORRIDGE ON THE PHYSICOCHEMICAL AND ORGANOLEPTIC CHARACTERISTICS OF CHILI SAUCE

Fira Fazaira Firdawati¹, Rina Yenrina², Diana Silvy³

ABSTRACT

This study aims to determine the effect of adding Belimbing Wuluh pulp to the physical, chemical and organoleptic characterization of the chili sauce produced. The design used in this study was a completely randomized design (CRD) with 5 treatments and 3 replications. The treatment in this study was the addition of Belimbing Wuluh fruit pulp A (0%), B (20%), C (22%), D(24%), E (26%) pulp. The research data were analyzed statistically using Analysis of Variance (ANOVA) and continued with Duncan's New Multiple Range Test (DNMRT) analysis at a significance level of 5%. The results showed that differences in starfruit concentrations had a significant effect on viscosity, water content, pH value, Total Dissolved Solids, Total Acids, Water Activity (aw), color, taste and texture. However, it did not have a significant effect on the aroma of the chili sauce with the addition of the resulting Belimbing Wuluh pulp. The best concentration of Belimbing Wuluh for making chili sauce is at a concentration of 26% with an average viscosity value of 76.10 dPas, water content of 67.55%, pH value of 3.51, total dissolved solids 29.00%, total acid 1.56% , Activity Water (aw) 0.68%, Color Preference 3.20, Aroma 3.97, Taste 4.00 and Texture 4.37 and Total plate count 5.6×10^3 CFU/mL.

Keywords: Belimbing Wuluh fruit , characteristics, chili sauce

