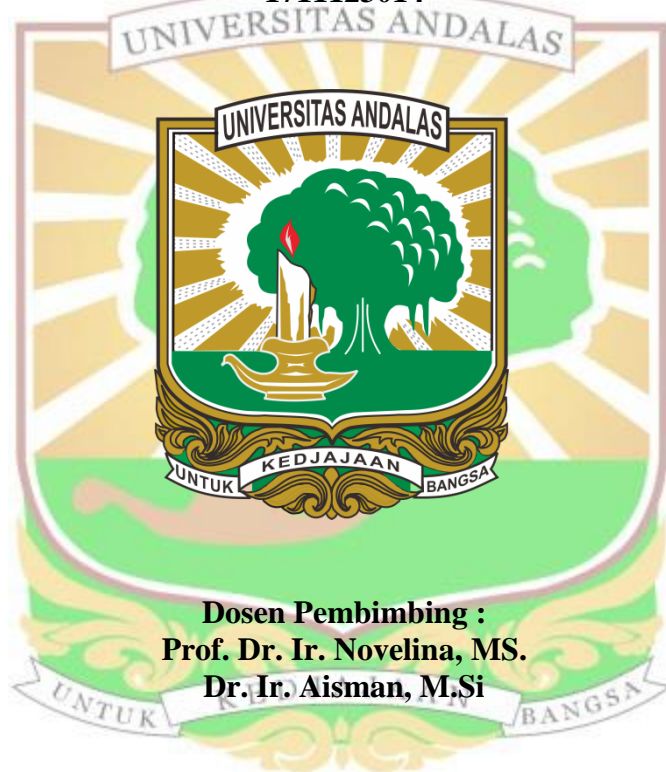


**PENGARUH KOSENTRASI KARAGENAN TERHADAP
KARAKTERISTIK PERMEN JELLY CAMPURAN SARI BUAH
APEL MANALAGI (*Malus sylvestris* Mill.) DAN
BUNGA TELANG (*Clitoria ternatea*)**

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**FAKULTAS TEKNOLOGI PERTANIAN
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Pengaruh Kosentrasi Karagenan Terhadap Karakteristik Permen Jelly Campuran Sari Buah Apel Manalagi (*Malus sylvestris* Mill.) dan Bunga Telang (*Clitoria ternatea*)

Nada Salsabila Oviesta, Novelina, Aisman

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan karagenan dan kosentrasi terbaik yang digunakan dalam pembuatan permen jelly. Rancangan penelitian ini menggunakan Rancangan Acak Lengkap dengan 5 perlakuan dan 3 kali ulangan. Perlakuan yang digunakan yaitu penambahan karagenan dengan konsentrasi A (1,5%), B (2%), C (2,5%), D (3%), dan E (3,5%). Data yang diperoleh dianalisis secara statistika dengan ANOVA (*Analysis of Variance*) dan jika berbeda nyata maka analisis data lanjutkan dengan uji DNMRT (*Duncan's New Multiple Range Test*) pada taraf nyata 5% dan 1%. Hasil Penelitian menunjukkan bahwa penambahan karagenan pada permen jelly memberikan pengaruh sangat nyata terhadap hasil analisis kadar air, kadar abu, aktivitas antioksidan, tingkat kekenyalan (tekstur), pH, aktivitas air (aw), vitamin c, analisis warna, kadar gula reduksi, sukrosa dan organoleptik tekstur. Penambahan karagenan dalam permen jelly berpengaruh tidak nyata terhadap hasil analisis total padatan terlarut, dan organoleptik (warna, aroma dan rasa). Perlakuan terbaik adalah perlakuan D (penambahan karagenan 3%) dengan kadar air 18,62%; kadar abu 2,60%; antioksidan 22,48%; tingkat kekenyalan 41,49N/cm²; pH 4,30; aktivitas air (aw) 0,786; vitamin C 2,46 mg/100g; total asam tertitrasi 1,05%; total padatan terlarut 5,07°Brix; warna 15,41 °Hue (red purple), kadar gula reduksi 21,02%, Sukrosa 25,17%. Uji organoleptik meliputi aroma 3,95(suka); rasa 3,65 (suka); tekstur 3,70 (suka); warna 3,4 (netral).

Kata Kunci - karagenan, permen jelly, apel manalagi

Effect of Carrageenan Concentration on the Characteristics of Jelly Candy Mixture of Manalagi Apple Juice (*Malus sylvestris* Mill.) and Butterfly Butterfly (*Clitoria ternatea*)

Nada Salsabila Oviesta, Novelina, Aisman

ABSTRACT

This research aims to determine the effect of adding carrageenan and the best concentration used in making jelly candy. This research design used a completely randomized design with 5 treatments and 3 replications. The treatment used was the addition of carrageenan with concentrations of A (1.5%), B (2%), C (2.5%), D (3%), and E (3.5%). The data obtained was analyzed statistically using ANOVA (Analysis of Variance) and if the real analysis was different then the data was continued with the DNMRT (Duncan's New Multiple Range Test) test at a real level of 5% and 1%. The research results show that the addition of carrageenan to jelly candy has a very real influence on the results of analysis of water content, ash content, antioxidant activity, level of elasticity (texture), pH, air activity (aw), vitamin C, color analysis, reducing sugar content, sucrose and organoleptic texture. The addition of carrageenan to jelly candy did not have a significant effect on the results of the analysis of total dissolved solids and organoleptics (color, aroma and taste). The best treatment was treatment D (addition of 3% carrageenan) with a water content of 18.62%; ash content 2.60%; antioxidant 22.48%; elasticity level 41.49N/cm²; pH 4.30; air activity (aw) 0.786; vitamin C 2.46mg/100g; amount of titrated acid 1.05%; total dissolved solids 5.07°Brix; color 15.41°Hue (purple red), reducing sugar content 21.02%, Sucrose 25.17%. Organoleptic tests include aroma 3.95(like); taste 3.65 (like); texture 3.70 (like); color 3.4 (neutral).

Keywords - carrageenan, jelly candy, manalagi apple