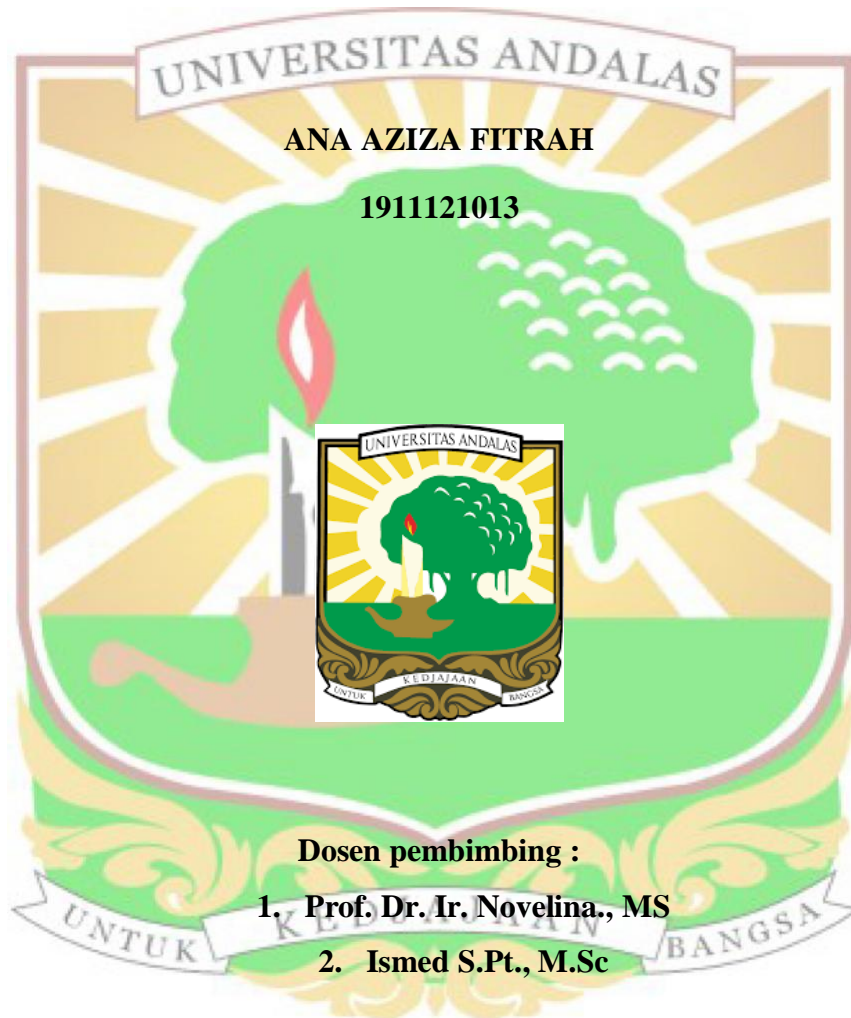


PENGARUH PERBANDINGAN BENGGUANG (*Pachyrhizus erosus* L.) DAN TERUNG BELANDA (*Cyphomandra betacea* Sent.) TERHADAP KARAKTERISTIK *FRUIT LEATHER*



**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2024**

**PENGARUH PERBANDINGAN BENGGUANG (*Pachyrhizus erosus* L.) DAN
TERUNG BELANDA (*Cyphomandra betacea* Sent.) TERHADAP
KARAKTERISTIK *FRUIT LEATHER***



FAKULTAS TEKNOLOGI PERTANIAN

UNIVERSITAS ANDALAS

PADANG

2024

Pengaruh Perbandingan Bengkuang (*Pachyrhizus erosus* L.) dan Terung Belanda (*Cyphomandra betacea* Sent.) Terhadap Karakteristik *Fruit Leather*

Ana Aziza Fitrah, Novelina, Ismed

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan bengkuang dan terung belanda terhadap karakteristik *fruit leather*. Rancangan pada penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan yang dilakukan pada penelitian ini yaitu perbandingan bengkuang dan terung belanda dimana A (70%:30%), B (60%:40%), C (50%:50%), D (40%:60%), E (30%:70%). Data penelitian dianalisis secara statistik dengan Analisis of Variance (ANOVA) kemudian jika berbeda nyata dilanjutkan Analisis *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa perbandingan bengkuang dengan terung belanda berpengaruh nyata terhadap uji warna, kadar air, kadar abu, pH, aktivitas air, kadar serat kasar, aktivitas antioksidan, vitamin C, gula reduksi, sukrosa, organoleptik tekstur, organoleptik warna, dan organoleptik rasa. Akan tetapi tidak berpengaruh nyata terhadap uji lipatan dan organoleptik aroma. Perlakuan terbaik berdasarkan sifat kimia, fisik dan organoleptik adalah perlakuan D (40% : 60%) dengan nilai uji lipatan (5.00), analisis warna ($^{\circ}$ Hue) red (22.84), kadar air (17.28%), kadar abu (1.20%), pH (3.63), aktivitas air (0.65), kadar serat kasar (2.33%), vitamin C (32.46 mg/100g), aktivitas antioksidan (37.64%), kadar gula reduksi (6.66%), sukrosa (61.67%), dan angka lempeng total (3.6×10^2 CFU/g). Nilai uji organoleptik warna 3.80 (suka), aroma 3.50 (suka), tekstur 3.60 (suka), dan rasa 3.75 (suka).

Kata kunci : bengkuang, *fruit leather*, karakteristik, terung belanda



Effect of Differences Ratio of Jicama (*Pachyrhizus erosus* L.) and Dutch Eggplant (*Cyphomandra betacea* Sent.) on The Characteristics of Fruit Leather

Ana Aziza Fitrah, Novelina, Ismed

ABSTRACT

The purpose of this research was determine the effect of the comparison of Jicama and Dutch eggplant on the characteristics of fruit leather. The design in this study used a completely randomised design (CRD) with 5 treatments and 3 replicates. The treatment carried out in this study is the comparison of jicama and eggplant where A (70%: 30%), B (60%: 40%), C (50%: 50%), D (40%: 60%), E (30%: 70%). The research data were statistically analysed by Analysis of Variance (ANOVA) then if significantly different, it was followed by Duncan's New Multiple Range Test (DNMRT) analysis at the 5% level. The results showed that the ratio of jicama to eggplant had a significant effect on colour, moisture content, ash content, pH, water activity, crude fibre content, antioxidant activity, vitamin C, reducing sugar, sucrose, organoleptic texture, organoleptic colour, and organoleptic taste. But had no significant effect on folding test and organoleptic aroma. The best treatment based on chemical, physical and organoleptic properties was treatment D (40% : 60%) with fold test value (5.00), colour analysis (°Hue) red (22.84), moisture content (17.28%), ash content (1.20%), pH (3.63), water activity (0.65), vitamin C (32.46 mg/100g), antioxidant activity (37.64%), crude fibre (2.33%), reducing sugar (6.66%), and sucrose (61.67%), and total plate number (3.6×10^2 CFU/g). Organoleptic test scores of texture 3.60 (liked), colour 3.80 (liked), flavour 3.75 (liked), aroma 3.50 (liked).

Keywords: jicama, fruit leather, characteristics, dutch eggplant