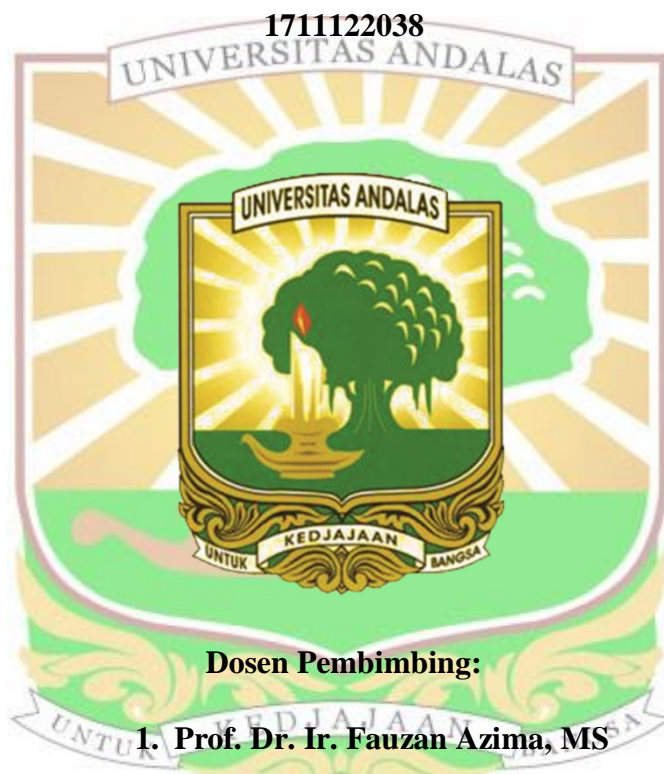


**PENGARUH PERBANDINGAN GULA AREN DAN
GULA PASIR TERHADAP KARAKTERISTIK
SRIKAYA**

DIVO AGUNG CAHYADI

1711122038



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FAKULTAS TEKNOLOGI PERTANIAN

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Pengaruh Perbandingan Gula Aren dan Gula Pasir Terhadap Karakteristik Srikaya

Divo Agung Cahyadi, Fauzan Azima, Hasbullah

ABSTRAK

Srikaya merupakan produk olahan pangan yang biasanya digunakan untuk pengisi roti yang diperoleh dari pengolahan campuran telur, gula, santan dengan atau tanpa penambahan pati dan bahan tambahan makanan yang diizinkan. Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan gula aren dan gula pasir terhadap karakteristik srikaya. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Analisis data menggunakan ANOVA dan uji lanjut dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Perlakuan pada penelitian ini adalah perbandingan gula pasir dengan gula aren A (100% gula pasir:0% gula aren), B (75% gula pasir:25% gula aren), C (50% gula pasir:50% gula aren), D (25% gula pasir:75% gula aren), dan E (0% gula pasir:100% gula aren). Hasil penelitian menunjukkan bahwa perbandingan gula aren dan gula pasir berpengaruh nyata terhadap warna, kadar air, kadar abu, padatan terlarut dan uji organoleptik (warna, rasa, aroma dan tekstur). Produk terbaik berdasarkan uji organoleptik yaitu produk B dengan nilai rata-rata warna 3,95 (suka), aroma 3,50 (suka), rasa 3,75 (suka), dan tekstur 3,75 (suka), serta memiliki warna 76,13 °Hue, kadar air 38,00%, kadar abu 1,47%, total padatan terlarut 56°Brix, dan angka lempeng total $7,84 \times 10^5$ cfu/g.

Kata kunci : srikaya, gula aren, warna, total padatan terlarut, organoleptik

The Effect of Palm Sugar and Granulated Sugar Ratios on the Characteristics of Srikaya

Divo Agung Cahyadi, Fauzan Azima, Hasbullah

ABSTRAK

Srikaya is a processed food product commonly used as a bread filling, obtained from processing a mixture of eggs, sugar, and coconut milk, with or without the addition of starch and permitted food additives. This study aims to determine the effect of the ratio of palm sugar (*Arenga pinnata*) and granulated sugar on the characteristics of srikaya. The study used a Completely Randomized Design (CRD) with 5 treatments and 3 replications. Data analysis was conducted using ANOVA and further tested with Duncan's New Multiple Range Test (DNMRT) at a 5% significance level. The treatments in this study were the ratios of granulated sugar to palm sugar: A (100% granulated sugar:0% palm sugar), B (75% granulated sugar:25% palm sugar), C (50% granulated sugar:50% palm sugar), D (25% granulated sugar:75% palm sugar), and E (0% granulated sugar:100% palm sugar). The results showed that the ratio of palm sugar and granulated sugar significantly affected color, moisture content, ash content, total dissolved solids, and organoleptic tests (color, taste, and texture). The best product based on the organoleptic test was product B with an average score of color 3.95 (like), aroma 3.50 (like), taste 3.75 (like), and texture 3.75 (like), and had a color of 76.13°Hue, moisture content of 38.00%, ash content of 1.47%, total dissolved solids of 56°Brix, and a total plate count of 7.84×10^5 cfu/g.

Keyword: srikaya, palm sugar, color, total dissolved solids, organoleptic