PENGARUH PENCAMPURAN BENGKUANG *(Pachyrhizus erosus,* L.) DENGAN TERUNG BELANDA *(Cyphomandra betacea* Sendt*)* TERHADAP KARAKTERISTIK *VELVA*

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Pengaruh Pencampuran Bengkuang *(Pachyrhizus erosus,* L.) dengan Terung Belanda *(Cyphomandra betacea* Sendt*)* Terhadap Karakteristik *Velva*

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ABSTRAK

Penelitian ini bertujuan untuk menentukan pengaruh pencampuran bengkuang dan terung belanda terhadap karakteristik *velva* yang dihasilkan, untuk mengetahui perbandingan tepat untuk menghasilkan *velva* terbaik. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan (perbandingan bengkuan dan terung belanda 50%:50%, 60%:40%, 70%:30%, 80%:20%, dan 90%:10%) dan 3 ulangan. Hasil menunjukkan bahwa perbandingan bengkuang dengan terung belanda memberikan pengaruh nyata terhadap *overrun*, waktu pelelehan, total padatan terlarut, kadar air, total gula, total asam, kadar vitamin C, aktivitas antioksidan, warna, dan aroma. Tidak memberikan pengaruh nyata terhadap kadar abu, rasa dan tekstur. Berdasarkan sifat fisik, kimia dan sensori perbandingan bengkuang dan terung belanda yang menghasilkan *velva* terbaik pada perlakuan A (50% bengkuang: 50% terung belanda). Karakteristik dari perlakuan A 12,12% *overrun*, 16,69 menit waktu pelelehan, 27,07^{o}Brix total padatan terlarut, 71,50% kadar air, 1,22% kadar abu, 29,80% total gula, 0,41% total asam, 41,99 mg/100g kadar vitamin C, 22,44% aktivitas antioksidan, 2,3x10^{3}*CFU/g* angka lempeng total, 0,63% kadar inulin, 4,10% serat pangan dan rata-rata uji organoleptik yaitu 4,96 warna, 3,76 aroma, 3,88 rasa dan 4,04 tekstur.

Kata Kunci: *Velva*, Bengkuang, Terung Belanda, Sifat kimia, Sifat fisik, Organoleptik

Effect of Mixing of Yam Bean *(Pachyrhizus erosus,* L.) with Tamarillo (*Cyphomandra betacea* Sendt) on Characteristic of Velva

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ABSTRACT

This research aims to determine the effect of the ratio of yam bean and tamarillo on characteristics of velva, to find out the optimum ratio and produced the best product of velva. This study using Completely Randomized Design (CRD) with 5 treatments (ratio of yam bean and tamarillo 50%:50%, 60%:40%, 70%:30%, 80%:20%, dan 90%:10%) and 3 replications. The results showed that ratio of yam bean and tamarillohas influence on overrun, melting time, total soluble solid, moisture content, total sugar, total acidity, vitamin C content, antioxidant activity, color, and aroma. In contrast, it does not influence ash content, taste and tecxture. Based on physical, chemical, and sensory characteristic the ratio of yam bean and tamarillo that produce the best product is chosen by treatmeant A (50% yam bean : 50% tamarillo) with characteristics of treatments A 12.12% *overrun*, 16.69 minute melting time, 27.07^{o}Brix total soluble solid, 71.50% moisture content, 1.27% ash content, 29.80% total sugar, 0.41% total acidity, 41.99mg/100g vitamin C content, 22,44% antioxidant activity, 2.3x10^{-3}*CFU/g* total plate count, 0.63% inulin content, 4.10% dietary fiber and the mean value of sensory analysis are 4,96 color, 3,76 aroma, 3,88 taste dan 4,04 teture.

Key words: *Velva*, Yam Bean, Tamarillo, physical characteristics, chemical characteristics, organoleptic characteristics