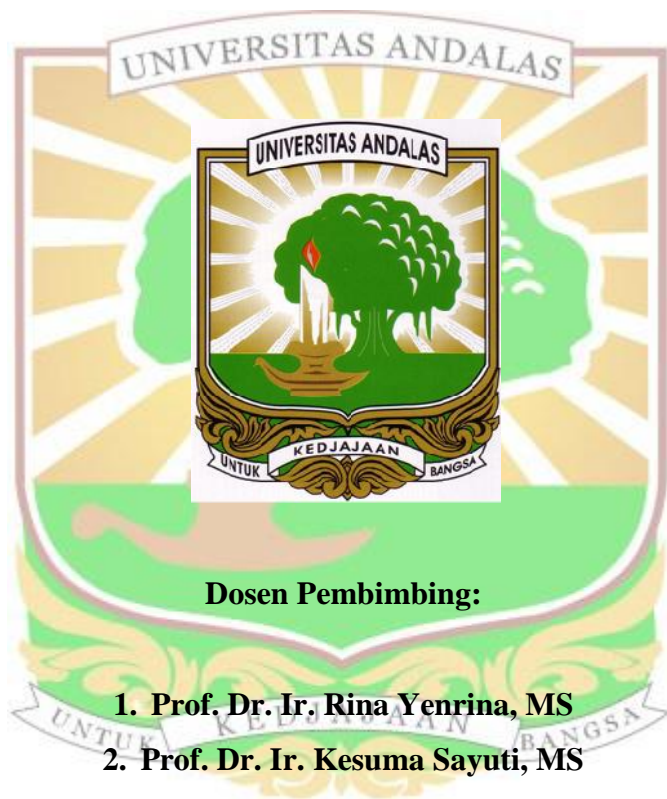


**PEMBUATAN SELAI LEMBARAN DARI CAMPURAN LABU
SIAM (*Sechium edule*, (Jacq.) Sw.) DAN BUAH NAGA
(*Hylocereus polyrhizus*)**

**RATIH YUNINGSIH
1311121016**



**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
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Pembuatan Selai Lembaran dari Campuran Labu Siam (*Sechium edule* (Jacq.) Sw.) dan Buah Naga (*Hylocereus polyrhizus*)

Ratih Yuningsih, Rina Yenrina, Kesuma Sayuti

ABSTRAK

Labu siam (*Sechium edule* (Jacq.) Sw.) memiliki kandungan pektin yang cukup tinggi yaitu sekitar 6,7% per 100 gram bahan. Labu siam dapat diolah menjadi produk selai, namun dibutuhkan tambahan pewarna alami. Buah naga dapat digunakan menjadi pewarna alami pada selai. Buah naga mengandung pigmen yang berwarna merah sehingga dapat digunakan untuk meningkatkan daya tarik terhadap warna produk. Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan campuran labu siam dan buah naga terhadap karakteristik selai lembaran labu siam berdasarkan sifat fisik, kimia, dan mikrobiologi dan untuk mengetahui produk dengan formulasi terbaik berdasarkan tingkat penerimaan panelis pada uji organoleptik. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Data dianalisis secara statistik menggunakan Analysis of Variance (ANOVA) dan dilanjutkan dengan uji Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Perbandingan campuran labu siam dan buah naga pada tiap perlakuan yaitu : A (95% bubur labu siam: 5% bubur buah naga), B (90% bubur labu siam: 10% bubur buah naga), C (85% bubur labu siam: 15% bubur buah naga), D (80% bubur labu siam: 20% bubur buah naga) dan E (75% bubur labu siam: 25% bubur buah naga). Hasil penelitian ini menunjukkan bahwa perbandingan campuran labu siam dan buah naga memberikan pengaruh yang berbeda nyata terhadap lipatan, kadar air, kadar abu, total gula, serat kasar, kadar betasianin, total padatan terlarut, warna, rasa, aroma dan tekstur tetapi memberikan pengaruh yang berbeda tidak nyata terhadap pH. Berdasarkan uji organoleptik, perlakuan dengan formulasi terbaik adalah perlakuan E (75% bubur labu siam: 25% bubur buah naga) dengan nilai rata-rata kadar air (27,68%), lipatan (4,33), pH (4,53), kadar abu (0,044%), total padatan terlarut (67,67 °Brix), total gula (33,91%), betasianin (2,09 mg/100 ml), serat kasar (2,16%), dan angka lempeng total ($7,7 \times 10^2$ CFU/g). Tingkat penerimaan panelis pada uji organoleptik terhadap yaitu warna 4,57 (sangat suka), aroma 3,67 (suka), rasa 3,63 (suka) dan tekstur 4,03 (suka).

Kata kunci: Selai lembaran, labu siam, buah naga, pektin, betasianin

The Making of Sliced Jam from Mixture of Chayote (*Sechium edule* (Jacq.) Sw.) and Dragon Fruit (*Hylocereus polyrhizus*)

Ratih Yuningsih, Rina Yenrina, Kesuma Sayuti

ABSTRACT

Chayote (*Sechium edule* (Jacq.) Sw.) has quite high of pectin with 6.7% per 100 grams of material. Chayote can be processed into sliced jam, but needed of some natural dye. Dragon fruit was can be used as a natural dye on sliced jam. Dragon fruit was contained of red pigment whose can be used to increased color of the product. This research was aimed to know the effect of comparison mixture of chayote and dragon fruit to the characteristic of sliced jam based on characteristic of physical, chemical and microbiology and to know the best product in the level of panelist acceptance based on sensory analysis. This research used Completely Randomized Design (CRD) which consisted of 5 treatments and 3 repetitions. Data was analyzed statistically by using Analysis of Varian (ANOVA) and continued by Duncan's New Multiple Range Test (DNMRT) at 5% significant level. Comparison mixture of chayote and dragon fruit of each treatment were: A (95% pulp of chayote: 5% pulp of dragon fruit), B (90% pulp of chayote: 10% pulp of dragon fruit), C (85% pulp of chayote: 15% pulp of dragon fruit), D (80% pulp of chayote: 20% pulp of dragon fruit), and E (75% pulp of chayote: 25% pulp of dragon fruit). The result of this research showed that the comparison mixture of chayote and dragon fruit were significantly effected to folds, water content, ash content, total sugar, fiber, betacyanin content, total dissolved solids, colour, flavor, smell and texture but not significantly effected to pH values. Product with the best formulation based on sensory analysis was treatment E (75% pulp of chayote: 25% pulp of dragon fruit) with average value of water content (27.68%), folds (4.33), pH (4.53), ash content (0.038%), total dissolved solids (67.67 °Brix), total sugar (33.91%), betacyanin content (2.09 mg/100ml), crued fiber (2.16%), and total plate count (7.7 cfu/g). The level of the panelist acceptance based on sensory analysis toward colour 4.57 (most liked), smell 3.67 (liked), flavor 3.63 (liked), and texture 4.03 (liked).

Keywords: Sliced jam, chayote, dragon fruit, pectin, betacyanin