PENGARUH PENAMBAHAN SARI CERMAI SEBAGAI PENGASAM TERHADAP KARAKTERISTIK SAUS TOMAT DENGAN PENGENTAL *PUREE* LABU SIAM

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Pengaruh Penambahan Sari Cermai sebagai Pengasam terhadap Karakteristik Saus Tomat dengan Pengental *Puree* Labu Siam

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan sari cermai sebagai pengasam terhadap karakteristik dan tingkat penerimaan panelis pada saus tomat dengan pengental puree labu siam, sehingga diperoleh formulasi dengan tingkat penambahan sari cermai yang tepat. Rancangan penelitian yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan yang digunakan yaitu penambahan sari cermai sebanyak 0%, 1%, 2%, 3%, dan 4%. Data yang diperoleh dianalisis menggunakan *Analysis of Variance* (ANOVA) yang diikuti dengan uji *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Hasil penelitian menunjukan bahwa penambahan sari cermai berpengaruh nyata terhadap kadar air, pH, total asam, total padatan terlarut, viskositas, dan organoleptik warna. Tetapi memberikan pengaruh tidak nyata terhadap kadar vitamin C, angka lempeng total, organoleptik aroma, rasa dan tekstur (kekentalan). Tingkat penambahan sari cermai sebagai pengasam yang tepat pada tingkat penerimaan panelis adalah pada perlakuan E (penambahan sari cermai 4%) dengan kriteria kadar air (84,95%), nilai pH (4,03), total asam (1,34%), total padatan terlarut (21,30°Brix), vitamin C (28,16 mg/100g), viskositas (13,27 Pa.s), angka lempeng total (1,1 × 10^2 koloni/g) dan tingkat kesukaan warna (2,95), aroma (3,20), rasa (3,45) dan tekstur (3,55).

Kata Kunci **: tomat, saus tomat, cermai, pengasam, labu siam**

The Effect of Adding Star Gooseberry Juice as an Acidifier on the Characteristics of Tomato Sauce with Chayote Puree Thickener

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ABSTRACT

The research aims to determine the effect of adding star gooseberry juice as an acidifier on the characteristics and level of panelist acceptance of tomato sauce with chayote puree thickener, to obtain a formulation with the correct level of addition of star gooseberry juice. The research was carried out using a Completely Randomized Design (CRD) that involved 5 treatments and 3 replications. The treatment was the addition of 0, 1%, 2%, 3%, and 4% star gooseberry juice. The data obtained were analyzed by using Analysis of variance (Anova), then continued with Duncan's New Multiple Range Test (DNMRT) at the 5% significant level. The results showed that the addition of star gooseberry juice had a significantly effect on water content, pH, total acid, total dissolved solids, viscosity and organoleptic test (color). However, it has an insignificant effect on vitamin C, total plate count, organoleptic test (aroma, taste and texture). The appropriate level of star gooseberry juice addition based level of panelist acceptance was treatment E (addition of 4% star gooseberry juice) with the criteria of water content (84.95%), pH (4.03), total acid (1.34%), total dissolved solids (21.30°Brix), vitamin C (28.16 mg/100g), viscosity (13.27 Pa.s), total plate count of 1.1 × 10^2 colonies/g and organoleptic acceptance rate for color (2.95), aroma (3.20), taste (3.45) and texture (3.55).

Keywords **: tomato, tomato sauce, star gooseberry, acidifier, chayote**