ANALISIS KARAKTERISTIK FISIKOKIMIA DAN SENSORI *FRUIT LEATHER* PEPAYA (*Carica papaya,* L.) DENGAN PENAMBAHAN KOLANG-KALING (*Arenga pinnata,* Merr)

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Analisis Karakteristik Fisikokima dan Sensori *Fruit Leather* Pepaya (*Carica papaya*, L) dengan Penambahan Kolang-Kaling (*Arenga pinnata*, Merr)

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ABSTRAK

Pepaya merupakan tanaman yang banyak dibudidayakan di Indonesia. Namun pepaya memiliki umur simpan yang relatif singkat. Tidak semua hasil produksi buah pepaya dapat dikonsumsi dalam bentuk segar. Untuk itu diperlukan suatu metode pengolahan untuk memperpanjang umur simpan pepaya, diantaranya dengan mengolah buah pepaya menjadi produk kering seperti *fruit leather*. Diperlukan suatu bahan pengikat untuk memperbaiki tekstur dan kenampakan dari *fruit leather*. Kolang-kaling adalah salah satu hasil pertanian yang dapat digunakan sebagai bahan pengikat dan pembentuk gel pada *fruit leather*. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan kolang-kaling terhadap karakteristik fisikokimia dan sensori *fruit leather* pepaya. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Analisa data dilakukan menggunakan *Analysis of Variance* (ANOVA), kemudian dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Perlakuan yang digunakan adalah perbedaan konsentrasi pencampuran kolang-kaling dan buah pepaya yaitu perlakuan A (10% : 90%), B (15% : 85%), C (20% : 80%), D (25% : 75%) , dan perlakuan D (30% : 70%). Dari hasil penelitian diketahui bahwa penambahan kolang-kaling berpengaruh nyata terhadap kadar air, kadar abu, kadar serat kasar, kadar vitamin C, dan organoleptik tekstur *fruit leather* pepaya. *Fruit leather* dengan penambahan kolang-kaling sebanyak 15% (perlakuan B) merupakan produk yang paling disukai oleh panelis dengan nilai lipatan 3,50; kadar air 22,17%; kadar abu 1,02%; kadar serat kasar 2,17%; kadar vitamin C 40,13 mg/100g; dan rata-rata kesukaan terhadap warna 4,07; aroma 3,57; rasa 3,67; dan tekstur 3,97.

Kata Kunci – Fisikokimia, *Fruit Leather*, Galaktomanan, Pepaya, Kolang-Kaling.

The Analysis of Physicochemistry and Sensory Characteristic of Papaya (*Carica papaya*, L) Fruit Leather with Addition Sugar Palm Fruit (*Arenga pinnata*, Merr)

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ABSTRACT

Papaya was one of the plant were widely cultivated in Indonesia. However, papaya has relatively short shelf life. Not all of the papaya fruit products could be consumed in fresh form. Therefore a method for processing papaya fruit was needed to make longer shelf life, including by processing papaya fruit to be dry products form like fruit leather. There was required a binder to improve the texture and appearance of fruit leather. Sugar palm fruit was one of the agricultural product which could be used as a binder and gelling agent in the making of fruit leather. This research was aimed to know the effect of sugar palm fruit addition to the physicochemistry and sensory of fruit leather. This research used completely randomized design (CRD) which consisted of 5 treatments and 3 repititions. Data was analyzed statistically by using Analysis of Varian (ANOVA) and continued by Duncan's New Multiple Range Test (DNMRT) at 5% significant level. The treatment which used was the difference in mixing concentration of sugar palm fruit and papaya fruit of each treatment were: A (10%:90%), B (15% : 85%), C (20% : 80%), D (25% : 75%), and E (30% : 70%). The result of this research showed that the addition of sugar palm fruit were significantly effected to moisture content, ash content, crude fiber, vitamin C, and texture of papaya fruit leather. Product with the best formulation based on sensory analysis was treatment B (15% : 85%) with average value of folds 3.50, moisture content 22.17%, ash content 1.02%, crude fiber 2.17%, and vitamin C 40.13 mg/100g. The level of the panelist acceptance toward colour 4.07, aroma 3.57, flavor 3.67, and the texture 3.97.

Keywords – fruit leather, Galactomannan, Papaya, Physicochemistry sugar palm fruit