

**Pengaruh Penambahan Buah Terong Belanda (*Cyphomandra
betacea*, Sendt.) Terhadap Karakteristik Mutu Selai Kolang-
Kaling**

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Pengaruh Penambahan Buah Terong Belanda (*Cyphomandra betacea*, Sendt.) Terhadap Karakteristik Mutu Selai Kolang-Kaling

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ABSTRAK

Penelitian ini bertujuan untuk mempelajari pengaruh penambahan buah terong belanda terhadap karakteristik mutu selai kolang-kaling serta mempelajari konsentrasi penambahan buah terong belanda yang tepat sehingga diperoleh selai yang disukai berdasarkan tingkat penerimaan panelis. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Analisa data dilakukan menggunakan *Analysis of Variance* (ANOVA) dan kemudian dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Perlakuan pada penelitian ini adalah penambahan buah terong belanda 20%, 25%, 30%, 35% dan 40%. Hasil penelitian menunjukkan bahwa penambahan buah terong belanda memberikan pengaruh yang berbeda nyata terhadap kadar air, kadar abu, nilai aw, pH, total gula, total padatan terlarut, serat kasar, total fenol dan kadar antosianin selai kolang-kaling tetapi tidak memberikan pengaruh yang nyata terhadap uji organoleptik baik warna, rasa maupun aroma. Tingkat penambahan buah terong belanda juga mampu untuk menurunkan angka lempeng total selai kolang-kaling yang dihasilkan. Produk terbaik berdasarkan uji organoleptik adalah perlakuan B (penambahan buah terong belanda 25%) dengan nilai rata-rata warna 4,0 (suka); aroma 3,5 (suka) dan rasa 3,8 (suka). Selai kolang-kaling dengan perlakuan B tersebut memiliki kadar air 25,47%; kadar abu 0,52%; pH 3,47; a_w 0,81; total padatan terlarut 48,75%; serat kasar 4,98%; total gula 24,01%; aktivitas antioksidan IC₅₀ 3889,48 ppm; kadar antosianin 3,41 mg/L; total fenol 5,05 mg GAE/g dan angka lempeng total $6,2 \times 10^2$ cfu/g.

Kata Kunci: analisis kimia, kolang-kaling, terong belanda, selai, uji organoleptik

*Effect of Tamarillo Fruit (Cyphomandra betacea Sendt.) Addition
on Characteristics of Kolang-Kaling Jams*

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ABSTRACT

This research was aimed to know the effect of *Tamarillo* fruit addition on characteristic of kolang-kaling jams and to know the best *Tamarillo* fruit addition according to panelists acceptance level. This research used Completely Randomized Design (CRD) with 5 treatments and 3 repetitions. Data was analyzed by Analysis of Variance (ANOVA) and continued with Duncan's New Multiple Range Test (DNMRT) at 5% significance level. The treatments in this research are the addition of 20%, 25%, 30%, 35% and 40% *tamarillo* fruit. The result showed that the addition of *tamarillo* fruit were significantly affected to moisture content, ash content, activity of water (a_w), pH, total sugar, total soluble solids, crude fiber, anthocyanin content and total phenols of *kolang-kaling* jams, but not significantly affected to colour, smell and flavor. The level of *tamarillo* fruit addition decreased total plate count of *kolang-kaling* jams. The best product according to panelists acceptance level is B treatment (addition 25% *tamarillo* fruit) with average value of colour 4.0 (likes), smell 3.5 (likes) and flavor 3.8 (likes). The B treatment of *kolang-kaling* jams had moisture content 25.47%; ash content 0.53%; pH 3.47; a_w 0.81; total soluble solid 48.75%; crude fiber 4.98%; total sugar 24.01%; antioxidant activity (IC_{50}) 3889.48 ppm; anthocyanin content 3,41 mg/L; total phenols 5.05 mg GAE/g and total plate count $6,2 \times 10^2$ cfu/g.

Keyword: chemicals analysis, jams, *kolang-kaling*, organoleptic test, *tamarillo* fruit,