

**PENGARUH PENAMBAHAN SARI BUAH MARKISA (*Passiflora edulis*, Sims)  
TERHADAP KARAKTERISTIK  
MUTU SELAI KOLANG-KALING**

**RAHMAT HIDAYAT**  
**1511122022**



- Pembimbing:**
1. Dr. Ir. Rini, MP
  2. Prof. Dr. Ir. Novelina, MS

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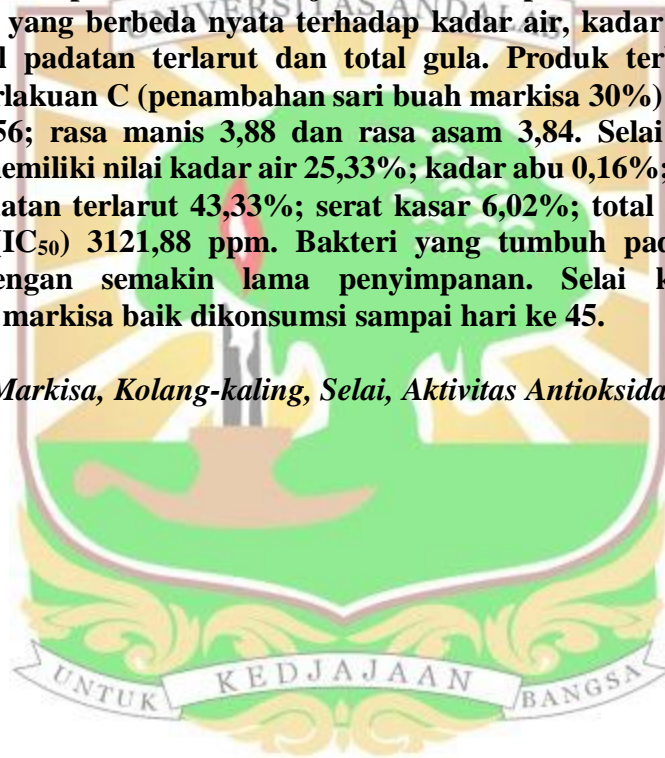
# Pengaruh Penambahan Sari Buah Markisa (*Passiflora edulis*, Sims) Terhadap Karakteristik Mutu Selai Kolang-Kaling

Rahmat Hidayat, Rini, Novelina

## ABSTRAK

Penelitian ini bertujuan untuk mempelajari pengaruh penambahan sari buah markisa terhadap karakteristik selai kolang-kaling serta mempelajari konsentrasi penambahan sari buah markisa 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 sari buah markisa 20%, 25%, 30%, 35% dan 40%. Hasil penelitian menunjukkan bahwa penambahan sari buah markisa memberikan pengaruh yang berbeda nyata terhadap kadar air, kadar abu, serat kasar, pH, aktivitas air ( $a_w$ ), total padatan terlarut dan total gula. Produk terbaik berdasarkan uji organoleptic adalah perlakuan C (penambahan sari buah markisa 30%) dengan nilai rata-rata warna 4,24; aroma 3,56; rasa manis 3,88 dan rasa asam 3,84. Selai kolangkaling dengan perlakuan C tersebut memiliki nilai kadar air 25,33%; kadar abu 0,16%;  $a_w$  0,85; pH 3,30; total gula 41,86%; total padatan terlarut 43,33%; serat kasar 6,02%; total fenol 5,12 mg GAE/g; aktivitas antioksidan ( $IC_{50}$ ) 3121,88 ppm. Bakteri yang tumbuh pada produk selai akan meningkat seiring dengan semakin lama penyimpanan. Selai kolang-kaling dengan penambahan sari buah markisa baik dikonsumsi sampai hari ke 45.

**Kata kunci:** Sari Buah Markisa, Kolang-kaling, Selai, Aktivitas Antioksidan ( $IC_{50}$ ), Daya Simpan



***(Effect of Additions Passion Fruit Consenrat (Passiflora edulis. Sims) to  
Characteristic Quality of Kolang-kaling Jam)***

**Rahmat Hidayat<sup>1</sup>, Rini<sup>2</sup>, Novelina<sup>2</sup>**

<sup>1</sup>*Student of Faculty Product Agricultural Technology*

<sup>2</sup>*Lecture of Agricultural Product Technology, Faculty of Agricultural Technology,  
Andalas University 25163*

Email: hidayatrahmat2202@gmail.com

**ABSTRACT**

This research was aimed to know the effect of passion fruit *Consenrat* addition on characteristic of kolang-kaling jams and to know the best passion fruit *Consenrat* 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% passion fruit *Consenrat*. The result showed that the addition of passion fruit *Consenrat* were significantly affected to moisture content, ash content, crude fiber, pH, activity of water (aw), total soluble solids and total sugar. The best product according to panelists acceptance levelis C treatment (addition 30% passion fruit *Consenrat*) with average value of colour 4.24, odor 3.56, taste sweet 3.88 and taste acid 3.84. The C treatment of kolang-kaling jams moisture content 25.33%, ash content 0.16%, aw 0.85, pH 3.30, total sugar 41.86%, total soluble solid 43.33%, crude fiber 6.02%, total phenols 5.12 mg GAE/g, antioxidant activity (IC<sub>50</sub>) 3121.88 ppm. The shelf life test is done to determine the changes that occur during storage of processed jam products. Bacteria that grow on jam products will increase along with the longer storage time. Kolang-kaling jams with the addition of passion fruit *Consenrat* is consumed until the 45 days.

**Keyword:** *Passion Fruit Consenrat, Kolang-kaling, Jams, Antioxidant Activity (IC<sub>50</sub>), Shelf Life*

