STUDI PEMBUATAN *JELLY* DARI KOLANG-KALING (*Arenga pinnata*, MERR) DENGAN PENAMBAHAN SARI BUAH JAMBLANG (*Syzygium cumini*)

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FAKULTAS TEKNOLOGI PERTANIAN
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PADANG
2019

Studi Pembuatan *Jelly* dari Kolang-kaling (*Arenga pinnata*, Merr) dengan Penambahan Sari Buah Jamblang (*Syzygium cumini*).

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan bubur kolang-kaling dengan sari buah jamblang terhadap karakteristik kimia dan organoleptik *jelly*. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan yaitu perbandingan bubur kolang-kaling dan sari buah jamblang : 70%:30%, 75%:25%, 80%:20%, 85%:15%, dan 90%:10% dengan 3 ulangan. Data penelitian dianalisis menggunakan ANOVA dan jika berbeda nyata dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa perlakuan memberikan pengaruh berbeda nyata terhadap kadar air, aktivitas air (aw), nilai pH, dan total gula tetapi memberikan pengaruh tidak nyata terhadap kadar antosianin. Perlakuan terbaik berdasarkan uji organoleptik yaitu perlakuan B (75% bubur kolang-kaling dan 25% sari buah jamblang) dengan nilai rata-rata warna 4,12 (suka), aroma 3,20 (biasa), rasa 4,00 (suka) dan tekstur 3,68 (biasa). *Jelly* dengan perlakuan B tersebut memiliki kadar air 38,17%, aktivitas air (aw) 0,87, nilai pH 4,04, total gula 25,52%, kadar serat pangan 2,85%, kadar antosianin 0,41 mg/Ldan aktivitas antioksidan (IC_{50}) 34,48 ppm.

Kata kunci : karakteristik kimia, sari buah jamblang, *jelly*, kolang-kaling, organoleptik

The Study of Making Jelly from Kolang-kaling (*Arenga pinnata*, Merr) with The Addition of Jambl Fruit Extract (*Syzygium cumini*)

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ABSTRACT

This research aim to determine the effect of the comparison of the kolang-kaling pulp with extract of jamblang fruit on the chemical and organoleptic characteristics of jelly. This study used a Completely Randomized Design (CRD) with 5 treatments, namely the ratio of kolang-kaling pulp and extract of jamblang fruit : 70%: 30%, 75%: 25%, 80%: 20%, 85%: 15% and 90%: 10% with 3 replications. The research data were analyzed using ANOVA and if significantly different continued with Duncan's New Multiple Range Test (DNMRT) at 5% significance level. The results showed that the treatment had a significantly different effect on water content, water activity (aw), pH value, and total sugar but did not have a significant effect on anthocyanin levels. The best treatment based on organoleptic test was treatment B (75% of the kolang-kaling pulp and 25% of extract of jamblang fruit) with an average color value of 4,12 (likes), aroma 3,20 (normal), taste 4,00 (likes) and texture 3,68 (normal). Jelly with treatment B had a water content of 38,17%, water activity (aw) 0,87, pH value 4,04, total sugar 25,52%, food fiber content 2,85%, anthocyanin content 0,41 mg / L and antioxidant activity (IC_{50}) 34,48 ppm.

Keywords : chemical characteristics, jamblang fruit extract, jelly, kolang-kaling, organoleptic