

**PENGARUH PENAMBAHAN SARI JAHE (*Zingiber officinale*,
R.) TERHADAP KARAKTERISTIK MUTU DAN UMUR
SIMPAN GALAMAI**

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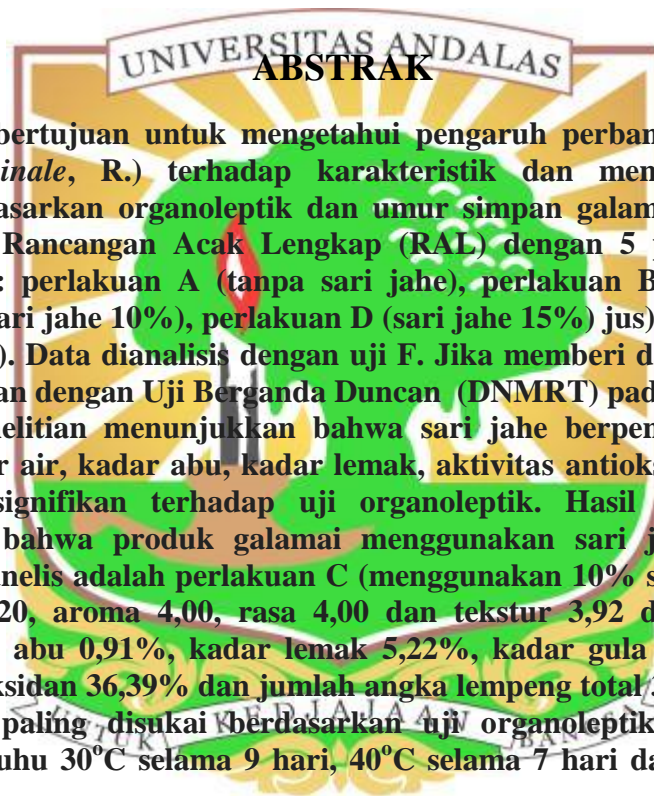
Pengaruh Penambahan Sari Jahe (*Zingiber officinale*, R.) terhadap Karakteristik Mutu dan Umur Simpan Galamai

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Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan sari jahe (*Zingiber officinale*, R.) terhadap karakteristik dan mengetahui formula optimum berdasarkan organoleptik dan umur simpan galamai. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan, yaitu: perlakuan A (tanpa sari jahe), perlakuan B (sari jahe 5%), perlakuan C (sari jahe 10%), perlakuan D (sari jahe 15%) jus dan perlakuan E (sari jahe 20%). Data dianalisis dengan uji F. Jika memberi dampak signifikan akan dilanjutkan dengan Uji Berganda Duncan (DNMRT) pada taraf signifikan 5%. Hasil penelitian menunjukkan bahwa sari jahe berpengaruh signifikan terhadap kadar air, kadar abu, kadar lemak, aktivitas antioksidan, serta tidak berpengaruh signifikan terhadap uji organoleptik. Hasil uji organoleptik menunjukkan bahwa produk galamai menggunakan sari jahe yang paling disukai oleh panelis adalah perlakuan C (menggunakan 10% sari jahe), dengan nilai warna 4,20, aroma 4,00, rasa 4,00 dan tekstur 3,92 dengan kadar air 21,44%, kadar abu 0,91%, kadar lemak 5,22%, kadar gula sukrosa 30,49%, aktivitas antioksidan 36,39% dan jumlah angka lempeng total $3,6 \times 10^2$ koloni/g. Produk yang paling disukai berdasarkan uji organoleptik memiliki umur simpan pada suhu 30°C selama 9 hari, 40°C selama 7 hari dan 50°C selama 6 hari.

Kata kunci: galamai, jahe, sari jahe, umur simpan, zingiber

Effect of Ginger Juice (*Zingiber Officinale*, R.) Addition on the Characteristics and Shelf Life of Galamai

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ABSTRACT

This research aim to determine the effect of ratio of ginger juice (*Zingiber officinale*, R.) on the characteristics of galamai and to know the optimum formula based on sensory and expire date evaluation. This study used Completely Randomized Design (CRD) with 5 treatments and 3 replications, namely: treatment A (withtout ginger juice), treatment B (5% ginger juice), treatment C (10% ginger juice), treatment D (15% ginger juice) and treatment E (20% ginger juice). Data were analyzed by F test.If it given impact significantly will continued with Duncan's New Multiple Range Test (DNMRT) in significant level of 5%.The result of the reasearch showed that ginger juice has significant influence to water content, ash content, fat content, antioxidants activity and has no significant to sensory evaluation. The result of sensory test showed that product of galamai used ginger juice which the most wanted by panelist is the treatment C (used 10% ginger juice), in the colour value 4.20, in flavour 4.00, the taste 4.00 and texture 3.92 with water content 21.44%, ash content 0.91%, fat content 5.22%, sucrose sugar content 30.49%, antioxidant activity 36.39% and total straight number 3.6×10^2 koloni/g. The most favorable product based on sensory test have a shelf life on 30°C with 9 days, 40°C with 7 days and 50°C with 6 days.

Keywords: galamai, ginger, ginger juice, shelf life, zingiber