

**PENGARUH PERBANDINGAN SARI BUAH KUNDUR
(*Benincasa hispida*) DAN SARI BUAH NANAS (*Ananas comosus* L)
TERHADAP ORGANOLEPTIK DAN KARAKTERISTIK
MINUMAN *JELLY* BUAH KUNDUR**

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Pengaruh Perbandingan Sari Buah Kundur (*Benincasa hispida*) Dan Sari Buah Nanas (*Ananas comosus* L) Terhadap Organoleptik Dan Karakteristik Minuman *Jelly* Buah Kundur

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Abstrak

Tujuan dari penelitian ini untuk mengetahui pengaruh tingkat perbandingan sari buah kundur dan sari buah nanas terhadap penerimaan organoleptik dan karakteristik minuman *jelly* buah kundur dan untuk mengetahui formulasi terbaik minuman *jelly* buah kundur. penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan (perbandingan sari buah kundur dan sari buah nanas 100g:10g, 90g:20g, 80g:30g, 70g:40g, 60g:50g) 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%. Hasil penelitian menunjukkan perbandingan sari buah kundur dan sari buah nanas berbeda nyata terhadap total padatan terlarut, nilai pH, vitamin C, dan viskositas, namun tidak berbeda nyata terhadap total gula. Berdasarkan uji organoleptik diperoleh produk terbaik adalah perlakuan perbandingan sari buah kundur dan sari buah nanas 60g:50g dengan karakteristik warna 4,48 (suka), aroma 4,4 (suka), rasa 4,28 (suka), tekstur 4,04 (suka), total padatan terlarut 15,72° brix, total gula 15,18%, nilai pH 4,25, kadar Vitamin C 34,02 mg/100g, aktivitas antioksidan (IC₅₀) 67,68 ppm, serat pangan 0,83%, viskositas 710 cP dan angka lempeng total 0,40 x 10³ cfu/g.

Kata kunci: karakteristik, minuman *jelly*, organoleptik, sari buah nanas, sari buah kundur



The Effect Of Ratio Winter Melon Juice (*Benincasa hispida*) And Pineapple Juice (*Ananas comosus* L) On Organoleptic And Characteristic Of Winter Melon Jelly Drink

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Abstract

This research aimed to know the effect of ratio winter melon juice and pineapple juice on organoleptic and characteristic winter melon jelly drink and to know the best formulation of winter melon jelly drink. This study using Completely Randomized Designed (CRD) with 5 treatments (comparison of winter melon juice and pineapple juice that were 100g:10g, 90g:20g, 80g:30g, 70g:40g, 60g:50g) and 3 replications. Data was analyzed by Analysis of Variance (ANOVA) and continued with Duncan's New Multiple Range Test (DNMRT) at 5% significance level. The result show that ratio of winter melon juice and pineapple juice had a significant on total dissolved solid (TDS), pH and vitamin C. However, had not significant on sugar content. The best treatment based on organoleptic was ratio of winter melon juice and pineapple juice 60g:50g with characteristic colour 4,48 (liked), flavor 4,40 (liked), taste 4,28 (liked), texture 4,04 (liked), total dissolved solid (TDS) 15,72°brix, sugar content 15,18%, pH 4,25, vitamin C 34,02 mg/100g, antioxidant activity (IC_{50}) 67,68 ppm, dietary fiber 0,83%, viscosity 710 cP and total plate count $0,40 \times 10^3$ cfu/g.

Keywords: characteristic, jelly drink, organoleptic, winter melon juice, pineapple juice

