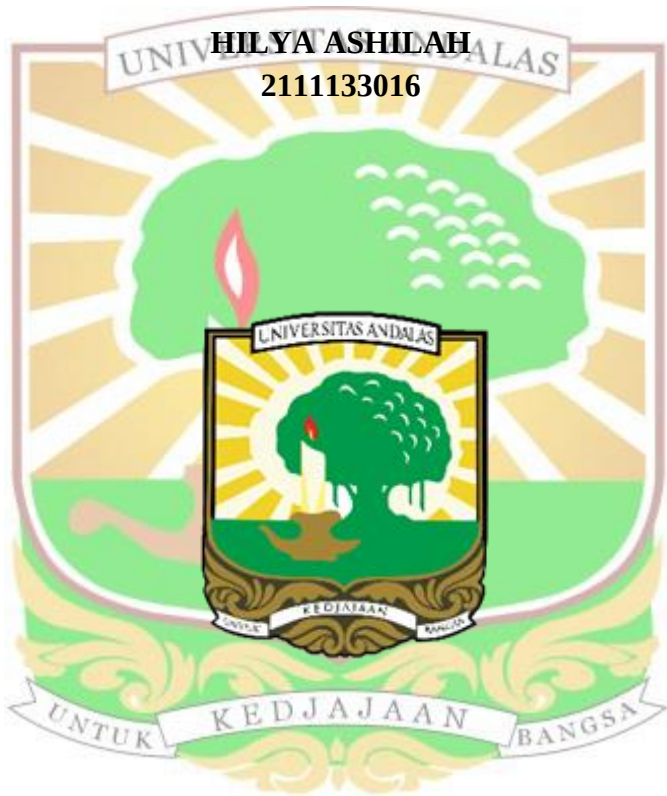


**KAJIAN KONSENTRASI GELATIN PADA  
FORMULASI PERMEN JELI (SOFT CANDY)  
“AER GURAKA” KHAS TERNATE  
MALUKU UTARA**



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# KAJIAN KONSENTRASI GELATIN PADA FORMULASI PERMEN JELI (*SOFT CANDY*) “AER GURAKA” KHAS TERNATE MALUKU UTARA

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## ABSTRAK

“Aer guraka” merupakan minuman tradisional khas Ternate berbahan dasar jahe dan gula aren yang kaya akan senyawa antioksidan, namun pemanfaatannya masih terbatas sebagai minuman. Oleh karena itu, diperlukan inovasi pengolahan “*aer guraka*” menjadi produk pangan alternatif, salah satunya permen jeli, melalui pengaturan konsentrasi gelatin guna memperoleh mutu produk yang optimal. Parameter yang dianalisis meliputi kadar air, kadar abu, kadar gula reduksi, kadar sukrosa, Angka Lempeng Total (ALT), uji sensori (rasa, aroma, warna, dan tekstur), serta analisis *Break Even Point* (BEP). Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan lima perlakuan dan tiga ulangan, yaitu konsentrasi gelatin A (9%), B (11%), C (13%), D (15%), dan E (17%). Data dianalisis menggunakan ANOVA dan uji lanjut *Duncan’s New Multiple Range Test* (DNMRT) pada taraf signifikansi 5%. Hasil penelitian menunjukkan bahwa penambahan konsentrasi gelatin berpengaruh nyata terhadap kadar air, kadar abu, kadar gula reduksi, dan kadar sukrosa. Formulasi terbaik diperoleh pada permen jeli “*aer guraka*” dengan penambahan gelatin konsentrasi E (17%), yang menghasilkan kadar abu sebesar 0,30%, kadar gula reduksi sebesar 11,06%, sukrosa 45,68%, ALT  $8,0 \times 10^1$  koloni/g, serta karakteristik organoleptik yang paling disukai panelis. Produksi permen jeli “*aer guraka*” dengan konsentrasi gelatin E (17%) mencapai titik impas pada penjualan sebanyak 2.331 unit dengan harga jual Rp669,19 per unit.

**Kata kunci:** “aer guraka”, gelatin, permen jeli, ternate

# STUDY ON GELATIN CONCENTRATION IN THE FORMULATION OF JELLY CANDY (SOFT CANDY) FROM “AER GURAKA” A TRADITIONAL BEVERAGE OF TERNATE NORTH MALUKU

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## ABSTRACT

“Aer guraka” is a traditional beverage from Ternate made from ginger and palm sugar, rich in antioxidant compounds; however, its utilization is still limited to beverage consumption. Therefore, innovation is needed to process “aer guraka” into alternative food products, one of which is jelly candy, by optimizing gelatin concentration to obtain optimal product quality. The parameters analyzed included moisture content, ash content, reducing sugar content, sucrose content, Total Plate Count (TPC), sensory evaluation (taste, aroma, color, and texture), and Break Even Point (BEP) analysis. This study employed a Completely Randomized Design (CRD) with five treatments and three replications, namely gelatin concentrations of A (9%), B (11%), C (13%), D (15%), and E (17%). Data were analyzed using Analysis of Variance (ANOVA) followed by Duncan’s New Multiple Range Test (DNMRT) at a 5% significance level. The results showed that gelatin concentration had a significant effect on moisture content, ash content, reducing sugar content, and sucrose content. The best formulation was obtained from *aer guraka* jelly candy with the addition of gelatin at concentration E (17%), resulting in an ash content of 0,30%, reducing sugar content of 11,06%, sucrose content of 45,68%, Total Plate Count (TPC) of  $8.0 \times 10^1$  CFU/g, and sensory characteristics most preferred by the panelists. The production of “aer guraka” jelly candy with gelatin concentration E (17%) reaches the break-even point when 2,331 units are sold at a selling price of IDR 669.19 per unit.

**Keywords:** “aer guraka”, gelatin, jelly candy, ternate