

**SKRIPSI**

**“PENGARUH PERBANDINGAN KOLANG-KALING (*Arenga pinnata*,  
*Merr*) DAN BUAH MURBEI (*Morus nigra L.*) TERHADAP  
KARAKTERISTIK SELAI LEMBARAN”**

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**Pembimbing:**

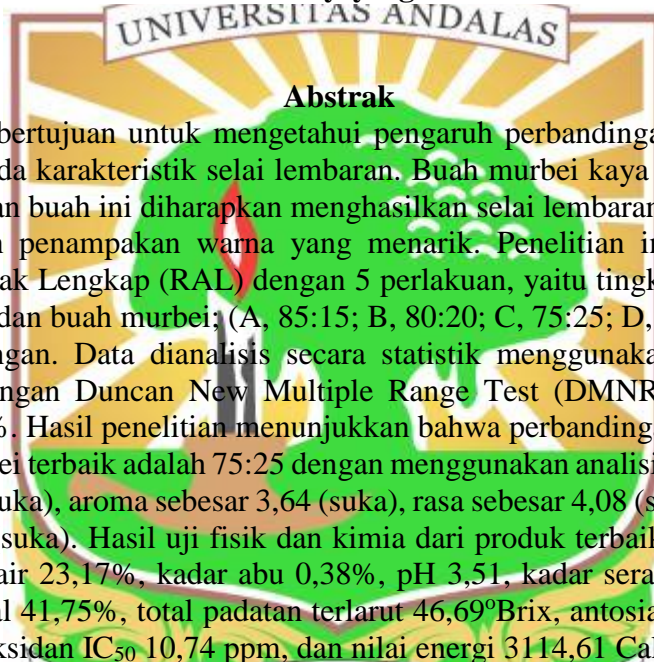
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**PROGRAM STUDI TEKNOLOGI HASIL PERTANIAN  
FAKULTAS TEKNOLOGI PERTANIAN  
UNIVERSITAS ANDALAS  
PADANG  
2019**

**Pengaruh Perbandingan Kolang-kaling (*Arenga pinnata*, Merr) dan Buah Murbei (*Morus nigra* L.) Terhadap Karakteristik Selai Lembaran**

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**Abstrak**

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan kolang-kaling dan murbei pada karakteristik selai lembaran. Buah murbei kaya akan antosianin, jadi penggunaan buah ini diharapkan menghasilkan selai lembaran yang kaya akan antosianin dan penampakan warna yang menarik. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan, yaitu tingkat perbandingan kolang-kaling dan buah murbei; (A, 85:15; B, 80:20; C, 75:25; D, 70:30; E, 65:35) dengan 3 ulangan. Data dianalisis secara statistik menggunakan ANOVA dan dilanjutkan dengan Duncan New Multiple Range Test (DMNRT) pada tingkat signifikansi 5%. Hasil penelitian menunjukkan bahwa perbandingan kolang-kaling dan buah murbei terbaik adalah 75:25 dengan menggunakan analisis sensorik warna sebesar 4,24 (suka), aroma sebesar 3,64 (suka), rasa sebesar 4,08 (suka), dan tekstur sebesar 4,08 (suka). Hasil uji fisik dan kimia dari produk terbaik adalah nilai uji lipat 5, kadar air 23,17%, kadar abu 0,38%, pH 3,51, kadar serat pangan 7,31%, kadar gula total 41,75%, total padatan terlarut 46,69°Brix, antosianin 60,62 mg/L, aktivitas antioksidan IC<sub>50</sub> 10,74 ppm, dan nilai energi 3114,61 Cal/gram.

**Kata kunci:** Antosianin, buah murbei, kolang-kaling, uji lipat

# The Comparison of Kolang-kaling (*Arenga pinnata*, Merr) and Mulberry Fruit (*Morus nigra* L.) on the Characteristics of The Slice Jam

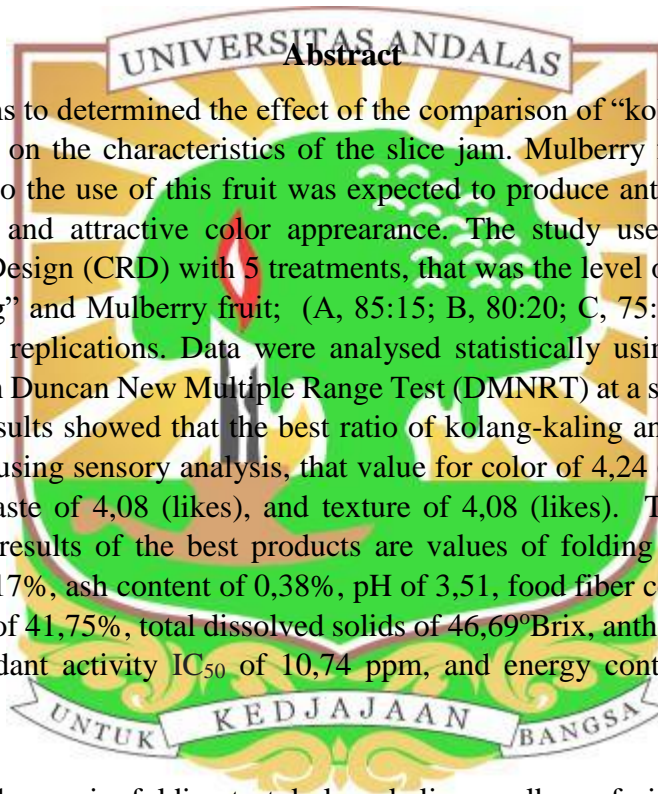
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## Abstract

This study aims to determine the effect of the comparison of “kolang-kaling” and mulberry fruit on the characteristics of the slice jam. Mulberry fruit was rich in anthocyanin, so the use of this fruit was expected to produce anthocyanin-rich in the slice jam and attractive color appearance. The study used a Completely Randomized Design (CRD) with 5 treatments, that was the level of comparison of “kolang-kaling” and Mulberry fruit; (A, 85:15; B, 80:20; C, 75:25; D, 70:30; E, 65:35) with 3 replications. Data were analysed statistically using ANOVA and continued with Duncan New Multiple Range Test (DMNRT) at a significance level of 5%. The results showed that the best ratio of kolang-kaling and mulberry fruit was 75:25 by using sensory analysis, that value for color of 4,24 (likes), aroma of 3,64 (likes), taste of 4,08 (likes), and texture of 4,08 (likes). The physical and chemical test results of the best products are values of folding test of 5, water content of 23,17%, ash content of 0,38%, pH of 3,51, food fiber content of 7,31%, sugar content of 41,75%, total dissolved solids of 46,69°Brix, anthocyanin of 60,62 mg/L, antioxidant activity IC<sub>50</sub> of 10,74 ppm, and energy content of 3114,61 Cal/gram.

Keyword: Anthocyanin, folding test, kolang-kaling, mulberry fruit.