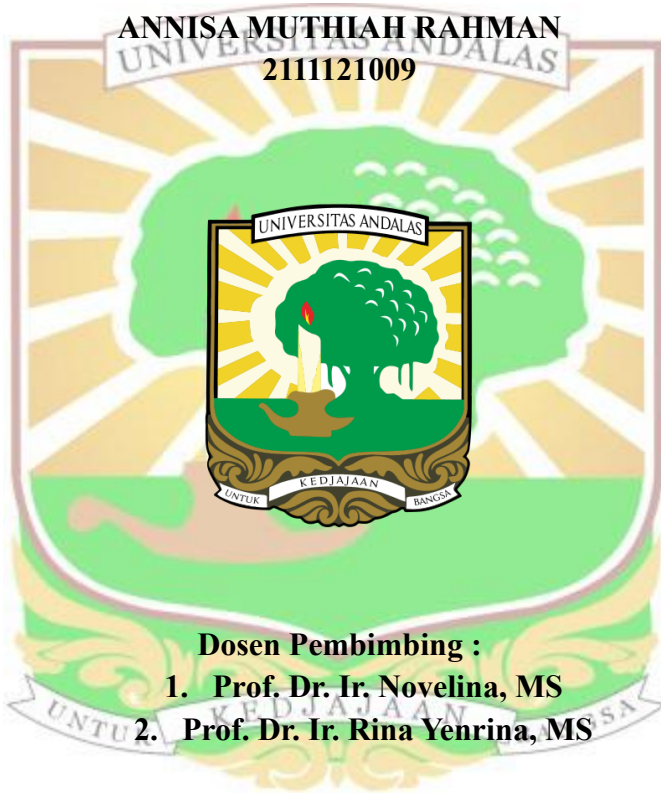


**PENGARUH PENAMBAHAN EKSTRAK BUNGA
TELANG (*Clitoria ternatea* L.) TERHADAP
KARAKTERISTIK MANISAN KERING *PUREE*
DAGING BUAH PALA (*Myristica fragrans* Houtt.)**

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Annisa Muthiah Rahman¹, Novelina², Rina Yenrina²

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan ekstrak bunga telang terhadap karakteristik manisan kering dari *puree* daging buah pala. Rancangan penelitian yang digunakan adalah rancangan acak lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Data penelitian dianalisis secara statistik menggunakan Analisis Of Varians (ANOVA) dan dilanjutkan dengan analisis Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan ekstrak bunga telang pada pembuatan manisan kering *puree* daging buah pala memberikan pengaruh nyata terhadap warna, kadar air, kadar serat kasar, kadar gula reduksi, kadar sukrosa, nilai pH, nilai aktivitas air, kadar antosianin, dan kadar antioksidan. Perlakuan terbaik berdasarkan analisis fisik, kimia, mikrobiologi dan organoleptik adalah perlakuan E (penambahan ekstrak bunga telang 8%) dengan nilai rata-rata warna 357,81°Hue, kadar air 20,40%, kadar abu 2,72%, serat kasar 1,02%, gula reduksi 14,09%, sukrosa 61,15%, pH 3,37, aw 0,686, antosianin 4,75%, antioksidan 37,22%, angka kapang khamir $0,70 \times 10^2$, angka lempeng total $0,92 \times 10^2$, organoleptik warna (4,00), aroma (3,65), rasa (3,70) dan tekstur (3,90).

Kata kunci : manisan kering, *puree*, bunga telang

THE EFFECT OF ADDITION BUTTERFLY PEA FLOWER EXTRACT (*Clitoria ternatea* L.) ON THE CHARACTERISTICS OF NUTMEG *PUREE* DRIED CANDIED (*Myristica fragrans* Houtt.)

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ABSTRACT

This study aims to determine the effect of addition butterfly pea flower extract on the characteristics of dried candied nutmeg fruit *puree*. The experimental design used was a completely randomized design (CRD) with 5 treatments and 3 replications. The research data were statistically analyzed using Analysis of Variance (ANOVA) and followed by Duncan's New Multiple Range Test (DNMRT) at the 5% level. The results showed that the addition of blue pea flower extract in the production of dried candied nutmeg fruit *puree* had a significant effect on color, moisture content, crude fiber content, reducing sugar content, sucrose content, pH value, water activity value, anthocyanin content, and antioxidant content. The best treatment based on physical, chemical, microbiological, and organoleptic analysis was treatment E (addition of 8% blue pea flower extract) with an average color value of 357,81°Hue, moisture content of 20.40%, ash content of 2.72%, crude fiber of 1.02%, reducing sugar of 14.09%, sucrose 61.15%, pH 3.37, aw 0.686, anthocyanin 4.75%, antioxidant 37.22%, mold count 0.70 x 10², total plate count 0.92 x 10², organoleptic color 4.00 (like), aroma 3.65 (like), taste 3.70 (like), and texture 3.90 (like).

Keywords : dried candied, *puree*, butterfly pea flower