

**PENGARUH PENAMBAHAN PEWARNA ANGKAK
TERHADAP KARAKTERISTIK PERMEN *JELLY RUMPUT
LAUT* (*Eucheuma cottonii*)**

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**FAKULTAS TEKNOLOGI PERTANIAN
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Pengaruh Penambahan Pewarna Angkak Terhadap Karakteristik Permen *Jelly* Rumput Laut (*Eucheuma cottonii*)

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan pewarna angkak terhadap karakteristik permen *jelly* rumput laut dan mengetahui konsentrasi terbaik dari pewarna angkak yang digunakan dalam permen *jelly* rumput laut serta disukai secara organoleptik. Penelitian ini dirancang menggunakan rancangan acak lengkap (RAL) dengan 5 perlakuan (perbedaan penambahan pewarna angkak : A(0%), B(0,5%), C(1%), D(1,5%) dan E(2%) dan 3 ulangan. Hasil penelitian ini menunjukkan bahwa penambahan pewarna angkak berpengaruh nyata terhadap kadar air, kadar abu, nilai pH, kadar sakarosa, aktivitas antioksidan, angka lempeng total, °Hue, tekstur (kekerasan) dan organoleptik. Berdasarkan uji organoleptik permen *jelly*, produk terbaik adalah perlakuan C yaitu penambahan pewarna angkak 1% dengan karakteristik kadar air 18,96%; kadar abu 1,84%; nilai pH 6,46; kadar gula reduksi 13,38%, kadar gula reduksi 13,38%, kadar sakarosa 31,45%; aktivitas antioksidan 8,90 %; angka lempeng total $4,3 \times 10^2$ cfu/g; °Hue 19,66; tekstur (kekerasan) 1,14 N/cm²; dan lovastatin 4,73 ppm.

Kata Kunci: Pewarna Angkak, Karakteristik, Pemen *Jelly*, Rumput laut

The Effect of Adding Angkak Pigment to the Characteristics of Seaweed Jelly Candy (*Eucheuma cottonii*)

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ABSTRACT

This research aims to determine the effect addition of angkak pigment to the characteristics of seaweed jelly candies and to know the best concentration of angkak pigment in the production jelly candy. This study was designed using Completely Randomized Design (CRD) with 5 treatments (difference addition of angkak pigment: 0%, 0,5%, 1%, 1,5% and 2%) and 3 replication. The result showed the difference addition of angkak pigment influenced the water content, ash content, pH value, sucrose content, antioxidant activity, total plate count, texture (hardness), ⁰Hue, L value and sensory properties. Based on the sensory properties on the receipt of the jelly candy, the best product is C, which is the jelly candy with 1% addition of angkak pigment with the following characteristics, the moisture content 18,96%, ash content 1,84%, pH value 6,46; sucrose content 31,45%, antioxidant activity 8,90%, total plate count $4,5 \times 10^2$ cfu/g, texture (hardness) 1,14 N/cm², ⁰Hue 19,66; L value 19,98 and lovastatin 4,37 ppm.

Keywords : Pigment Angkak, Jelly Candy, Seaweed

