

**PENGARUH PERBANDINGAN SARI JAGUNG
MANIS (*Zea mays* L. *Saccharata*) DAN SARI
TERONG BELANDA (*Solanum betaceum* Cav.)
TERHADAP KARAKTERISTIK PERMEN *JELLY***

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PENGARUH PERBANDINGAN SARI JAGUNG MANIS (*Zea mays* L. *Saccharata*) DAN SARI TERONG BELANDA (*Solanum betaceum* Cav.) TERHADAP KARAKTERISTIK PERMEN *JELLY*

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan sari jagung manis (*Zea mays* L. *Saccharata*) dan sari terong belanda (*Solanum betaceum* Cav.) terhadap karakteristik permen *jelly*. Rancangan penelitian yang digunakan adalah rancangan acak lengkap (RAL) dengan 5 perlakuan perbandingan sari jagung dan sari terong belanda, yaitu A (10:90), B (30:70), C (50:50), D (70:30), dan E (90:10), masing-masing dan 3 ulangan. Data penelitian dianalisis secara statistik menggunakan Analisis of Variance (ANOVA) dan dilanjutkan dengan analisis Duncan's New Multiple Range Test (DMRT) pada taraf 5%. Hasil menunjukkan bahwa perbandingan kedua bahan baku berpengaruh nyata terhadap kadar abu, pH, aktivitas air (Aw), kadar gula reduksi, kadar sukrosa, total asam, vitamin C, aktivitas antioksidan, kekerasan, analisis warna, serta uji organoleptik (warna, aroma, rasa, dan tekstur), namun berbeda tidak nyata terhadap kadar air. Perlakuan terbaik diperoleh pada formulasi B (30:70) dengan kadar abu 0,98%, pH 3,85, Aw 0,78, kadar gula reduksi 11,07%, kadar sukrosa 28,48%, total asam 1,70%, vitamin C 0,01717 mg/100g, aktivitas antioksidan 3,66%, dan kekerasan 20,95 N/cm², serta memperoleh penilaian organoleptik tertinggi secara seimbang dari 25 panelis pada parameter warna 4,08, rasa 3,80, tekstur 3,72, dan aroma 3,28.

Kata kunci : Jagung manis, terong belanda, permen *jelly*, antioksidan, karakteristik.

The Effect Of The Ratio Of Sweet Corn Juice (*Zea Mays* L. *Saccharata*) And Tamarillo Juice (*Solanum Betaceum* Cav.) On The Characteristics Of Jelly Candy

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ABSTRACT

This study aimed to determine the effect of the ratio of sweet corn juice (*Zea mays* L. *Saccharata*) and tamarillo juice (*Solanum betaceum* Cav.) on the characteristics of *jelly* candy. The study used a Completely Randomized Design (CRD) with 5 treatment ratios of sweet corn juice to tamarillo juice, namely A (10:90), B (30:70), C (50:50), D (70:30), and E (90:10), each with 3 replications. Research data were statistically analyzed using Analysis of Variance (ANOVA) followed by Duncan's New Multiple Range Test (DMRT) at the 5% significance level. The results showed that the ratio of both raw materials significantly affected ash content, pH, water activity (Aw), reducing sugar content, sucrose content, total acid, vitamin C, antioxidant activity, hardness, color analysis, and organoleptic tests (color, aroma, taste, and texture), but had no significant effect on moisture content. The best treatment was obtained in formulation B (30:70) with ash content 0.98%, pH 3.85, Aw 0.78, reducing sugar content 11.07%, sucrose content 28.48%, total acid 1.70%, vitamin C 0.01717 mg/100g, antioxidant activity 3.66%, and hardness 20.95 N/cm², while also receiving the highest balanced organoleptic scores from 25 panelists on the parameters of color 4.08, taste 3.80, texture 3.72, and aroma 3.28.

Keywords: *Sweet corn, tamarillo, jelly candy, antioxidant, karakteristik*