

**PERBANDINGAN EKSTRAK DAUN CINCAU
HIJAU (*Premna oblongifolia* Merr.) DAN GELATIN
TERHADAP KARAKTERISTIK MARSHMALLOW
EKSTRAK BUNGA TELANG (*Clitoria ternatea* L.)**

**SALSA NURUL FUADA
2211122004**



**FAKULTAS TEKNOLOGI PERTANIAN
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PERBANDINGAN EKSTRAK DAUN CINCAU HIJAU (*Premna oblongifolia* Merr.) DAN GELATIN TERHADAP KARAKTERISTIK MARSHMALLOW EKSTRAK BUNGA TELANG (*Clitoria ternatea* L.)

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ABSTRAK

Marshmallow merupakan produk kembang gula lunak yang menggunakan gelatin sebagai pembentuk gel. Penelitian ini bertujuan mengevaluasi pengaruh perbandingan gelatin dan ekstrak daun cincau hijau (*Premna oblongifolia* Merr.) terhadap karakteristik kimia, fisik, mikrobiologi, dan organoleptik *marshmallow* ekstrak bunga telang (*Clitoria ternatea* L.), serta menentukan perlakuan terbaik. Penelitian menggunakan rancangan acak lengkap dengan lima perlakuan, yaitu A (100:0), B (85:15), C (70:30), D (55:45), dan E (40:60), masing-masing tiga ulangan. Data dianalisis menggunakan uji F pada taraf 5%, dilanjutkan Duncan's New Multiple Range Test. Perbandingan berpengaruh nyata terhadap kadar air, kadar abu, sukrosa, gula reduksi, aktivitas air, aktivitas antioksidan, rona warna, hardness, gumminess, chewiness, serta penerimaan warna, tekstur, dan rasa, tetapi tidak berpengaruh nyata terhadap serat pangan, pH, springiness, dan aroma. Ekstrak daun cincau hijau meningkatkan aktivitas antioksidan dan menggeser rona tanpa mengubah kategori biru. Perlakuan C dipilih sebagai perlakuan terbaik dengan kadar air 22,30%, kadar abu 4,98%, sukrosa 10,75%, gula reduksi 7,32%, serat pangan 1,52%, aktivitas air 0,789, pH 5,50, IC_{50} 1.105,69 ppm, angka lempeng total $2,3 \times 10^3$ CFU/g, serta nilai penerimaan warna 4,20, aroma 3,64, tekstur 4,04, dan rasa 4,04.

Kata Kunci: *marshmallow*, gelatin, ekstrak daun cincau hijau, ekstrak bunga telang

COMPARISON OF GREEN CINCAU LEAF EXTRACT (*Premna oblongifolia* Merr.) AND GELATIN ON THE CHARACTERISTICS OF BUTTERFLY PEA FLOWER (*Clitoria ternatea* L.) EXTRACT MARSHMALLOW

Salsa Nurul Fuada, Kesuma Sayuti, Tuty Anggraini

ABSTRACT

Marshmallow is a soft confectionery product that commonly uses gelatin as a gelling agent. This study evaluated the effects of different ratios of gelatin to green grass jelly leaf extract (*Premna oblongifolia* Merr.) on the physicochemical, physical, microbiological, and organoleptic characteristics of marshmallows containing butterfly pea flower extract (*Clitoria ternatea* L.) and determined the best treatment. A completely randomized design was used with five ratios: A (100:0), B (85:15), C (70:30), D (55:45), and E (40:60), each in triplicate. Data were analyzed using an F-test at a 5% significance level, followed by Duncan's New Multiple Range Test. The ratios significantly affected moisture, ash, sucrose, reducing sugar, water activity, antioxidant activity, color hue, hardness, gumminess, chewiness, and acceptance of color, texture, and taste, but not dietary fiber, pH, springiness, or aroma. Green grass jelly leaf extract increased antioxidant activity and shifted hue without changing the blue color category. Treatment C was the best, with 22,30% moisture, 4,98% ash, 10,75% sucrose, 7,32% reducing sugar, 1,52% dietary fiber, water activity of 0,789, pH 5,50, IC₅₀ of 1.105,69 ppm, and total plate count of $2,3 \times 10^3$ CFU/g. The sensory characteristics remained generally acceptable.

Keywords: marshmallow, gelatin, green grass jelly leaf extract, butterfly pea flower extract