

**PEMBUATAN PERMEN JELLY DARI
KOLANG KALING DAN NIPAH DENGAN
PENAMBAHAN EKSTRAK DAUN PANDAN DAN
BUNGA TELANG**



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PEMBUATAN PERMEN JELLY DARI KOLANG KALING DAN NIPAH DENGAN PENAMBAHAN EKSTRAK DAUN PANDAN DAN BUNGA TELANG

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ABSTRAK

Permen jelly merupakan produk pangan semi padat yang banyak digemari karena memiliki tekstur kenyal dan cita rasa yang khas. Penelitian ini bertujuan untuk mengetahui karakteristik fisik, kimia, dan organoleptik permen jelly. Penelitian menggunakan enam perlakuan, yaitu kolang kaling tanpa pewarna (kk), kolang kaling dengan bunga telang (kkt), kolang kaling dengan daun pandan (kkp), nipah tanpa pewarna (n), nipah dengan bunga telang (nt), dan nipah dengan daun pandan (np). Parameter yang diamati meliputi kadar air, kadar abu, tekstur, warna, aktivitas air (Aw), aktivitas antioksidan, gula reduksi, dan uji organoleptik. Hasil penelitian menunjukkan bahwa kadar air berkisar antara 35,92–40,20%, kadar abu 0,005–0,118%, tekstur 66,00–248,16 N/cm², aktivitas air 0,789–0,793, aktivitas antioksidan 12,29–28,23%, dan gula reduksi 2,36–9,21%.

Kata kunci: kolang kaling, nipah, bunga telang, daun pandan, permen jelly.



MAKING JELLY CANDY FROM KOLANG KALING AND NIPAH WITH THE ADDITION OF PANDAN LEAF EXTRACT AND BELL PEA FLOWER

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ABSTRACT

Jelly candy is a semi-solid confectionery product that is widely favored due to its chewy texture and distinctive taste. This study aimed to determine the physical, chemical, and organoleptic characteristics of jelly candy. The study employed six treatments: sugar palm fruit without colorant (kk), sugar palm fruit with butterfly pea flower extract (kkt), sugar palm fruit with pandan leaf extract (kkp), nipa palm fruit without colorant (n), nipa palm fruit with butterfly pea flower extract (nt), and nipa palm fruit with pandan leaf extract (np). The parameters observed included moisture content, ash content, texture, color, water activity (A_w), antioxidant activity, reducing sugar content, and organoleptic evaluation. The results showed that the moisture content ranged from 35.92% to 40.20%, ash content from 0.005% to 0.118%, texture from 66.00 to 248.16 N/cm², water activity from 0.789 to 0.793, antioxidant activity from 12.29% to 28.23%, and reducing sugar content from 2.36% to 9.21%.

Keywords: sugar palm fruit, nipa palm fruit, butterfly pea flower, pandan leaf, jelly candy.