

**“PENGARUH PENAMBAHAN SARI BUAH JAMBLANG (*Syzygium Cumini L*)
TERHADAP KARAKTERISTIK PERMEN KERAS”**

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Pengaruh Penambahan Sari Buah Jamblang (*Syzygium Cumini* L) Terhadap Karakteristik Permen Keras

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ABSTRAK

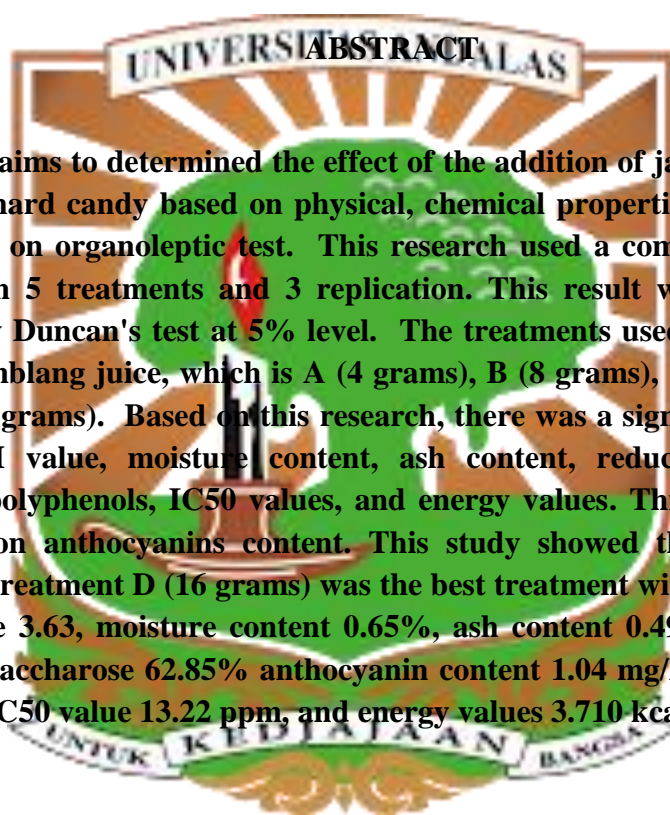
Penelitian ini bertujuan untuk menentukan pengaruh dari penambahan sari buah jamblang terhadap karakteristik permen keras yang dihasilkan berdasarkan atas sifat fisik, kimia, dan tingkat kesukaan oleh panelis berdasarkan uji organoleptik. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Data yang diperoleh dianalisis menggunakan Anova yang diikuti dengan uji Duncan pada taraf 5%. Perlakuan yang digunakan pada penelitian ini dengan penambahan sari buah jamblang, dimana A(4 gram), B(8 gram), C(12 gram), D(16 gram), dan E(18 gram). Berdasarkan penelitian, didapatkan pengaruh yang signifikan terhadap uji kekerasan, pH, kadar air, kadar abu, kadar gula reduksi, sakarosa, total polifenol, nilai IC₅₀, dan nilai energi, serta pengaruh yang tidak signifikan terhadap kadar antosianin. Penelitian ini menunjukkan bahwa penambahan sari buah jamblang pada perlakuan D(16 gram) merupakan perlakuan terbaik dengan kekerasan 20,47 N/cm², pH 3,63, kadar air 0,65%, kadar abu 0,49%, kadar gula reduksi 22,75%, sakarosa 62,85% kadar antosianin 1,04 mg/L, total polifenol 95,3 mg GAE/g, aktivitas antioksidan IC₅₀ 13,22 ppm, dan nilai energi 3,710 kkal/g.

Kata kunci: Antioksidan, jamblang, karakteristik, optimal, permen keras.

The Effect of Addition of Jamblang Juice to The Characteristic of Hard Candy

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This research was aims to determined the effect of the addition of jamblang juice to the characteristics of hard candy based on physical, chemical properties and acceptability by panelists based on organoleptic test. This research used a completely randomized design (CRD) with 5 treatments and 3 replication. This result were analyzed using Anova followed by Duncan's test at 5% level. The treatments used in this study were the addition of jamblang juice, which is A (4 grams), B (8 grams), C (12 grams), D (16 grams), and E (18 grams). Based on this research, there was a significant effect on the hardness test, pH value, moisture content, ash content, reducing sugar content, saccharose, total polyphenols, IC50 values, and energy values. This study doesn't has significant effect on anthocyanins content. This study showed that the addition of jamblang juice in treatment D (16 grams) was the best treatment with hardness of 20.47 N / cm², pH value 3.63, moisture content 0.65%, ash content 0.49%, reducing sugar content 22,75%, saccharose 62.85% anthocyanin content 1.04 mg/L, total polyphenols 95.3 mg GAE / g, IC50 value 13.22 ppm, and energy values 3.710 kcal /g.

Keyword : antioxidants, characteristic, hard candy, jamblang juice, optimal.