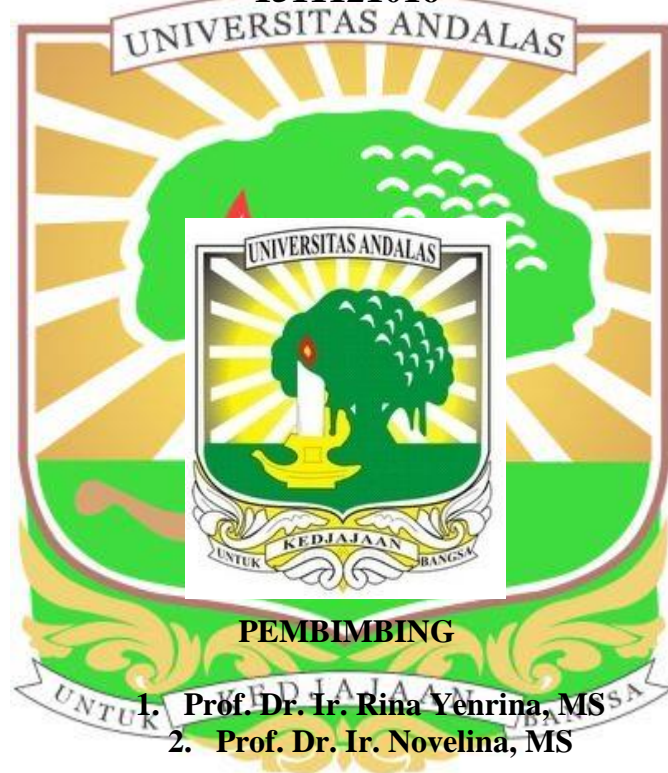


**“PENGARUH PENAMBAHAN SARI BELIMBING WULUH
(*AVVERHOA BILIMBI L.*) TERHADAP KARAKTERISTIK
PERMEN JELLY”**

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PADANG
2020**

Pengaruh Penambahan Sari Belimbing Wuluh (*Avverhoa BilimbiL.*) Terhadap Karakteristik Permen Jelly

Widia Okrim¹, RinaYenrina², Novelina²

ABSTRAK

Belimbing wuluh (*Avverhoa bilimbiL.*) merupakan salah satu tanaman buah jenis perdu yang tidak asing bagi masyarakat Indonesia. Untuk memanfaatkan buah belimbing wuluh maka diolah menjadi permen jelly. Penelitian ini di desain menggunakan rancangan Acak lengkap (RAL) yang terdiri dari 5 perlakuan dan 3 kali ulangan. Data yang di peroleh dianalisis menggunakan ANOVA jika berbeda nyata akan dilanjutkan dengan uji DNMRT. Perlakuan penelitian ini yaitu banyaknya penambahan sari belimbing wuluh yaitu A. (20%), B. (25%) C. (30%) D. (35%) dan E. (40%). Pengamatan yang dilakukan pada sari buah belimbing wuluh meliputi analisa kimia (pH, vitamin C, aktivitas antioksidan) dan pada permen jelly sari belimbing wuluh analisa kimia (pH, kadar abu, kadar gula, vitamin C, total asam, total padatan, aktivitas antioksidan), Analisa mikrobiologi (angka lempeng total). Hasil Penelitian sebagai berikut. Aktivitas antioksidan diperoleh sebesar 23,44 ppm, kadar vitamin C sari belimbing wuluh sebesar 23,96 mg dan pH sari belimbing wuluh ialah 1,56. Untuk produk permen jelly sari belimbing wuluh terbaik yaitu pada perlakuan C yaitu penambahan (30%). Didapatkan hasil yaitu nilai pH 5,84, kadar abu 22,29%, kadar gula sukrosa perlakuan C 27,33%, kadar vitamin C 41,73%, total asam 38,69, total padatan 16,38%, aktifitas antioksidan 16,38% dan angka lempeng total $4,0 \times 10^3$ Cfug.

Kata kunci: belimbing wuluh, mutu, permen jelly, penambahan, sari belimbing wuluh.

The Effect Of Addition Extract Bilimbi (*Avverhoa Bilimbi* L.) On The Characteristik Of Jelly Candy

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ABSTRACT

Bilimbi (*Avverhoabilimbi* L.) is one of the species of shrub that is familiar to the people of Indonesia. To use bilimbi, it is processed into jelly candy. This study was designed using a completely randomized design (CRD) consisting of 5 treatments and 3 replications. The data obtained were analyzed using ANOVA if significantly different will be followed by the DNMRT test. The treatment of this study is the number of additions of bilimbi extract, namely A. (20%), B. (25%), C. (30%), D. (35%) and E. (40%). Observations made on bilimbi extract include chemical analysis (pH, vitamin C, antioxidant activity) and starfruit juice jelly candy chemical analysis (pH, ash content, sugar content, vitamin C, total acid, total acid, total antioxidant activity) Microbiological analysis (total plate count). Research results are as follows. Antioxidant activity was obtained at 23.44 ppm, vitamin C content of wuluhstarfruit juice was 23.96 mg and the pH of bilimbi extract was 1.56. For the best bilimbi extract jelly candy products, namely in treatments C, the addition (35%). The results obtained are pH value 5.84, ash content 22.29%, sucrose sugar content of C treatment 27.33%, vitamin C level 41.73%, total acid 38.69, total solid 16, 38%, antioxidant activity 16.38% and total plate rate of 4.0×10^3 CfU / g.

Keywords: addition, jelly candy, bilimbi, bilimbi extract, quality.

