

**PENGARUH PERBANDINGAN BUBUR KOLANG-KALING
(*Arenga pinnata*. Merr) DAN SARI BUAH JAMBLANG
(*Syzygium cumini*. L) TERHADAP KARAKTERISTIK FISIK
DAN KIMIA SIRUP BUAH JAMBLANG**

IHSAN AL FARUQI

1511122037



Dosen Pembimbing:

- 1. Prof. Dr. Ir. Kesuma Sayuti, MS**
- 2. Cesar Welya Refdi, S.TP, M.Si**

**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2020**

Pengaruh Perbandingan Bubur Kolang-kaling (*Arenga pinnata*. Merr) dan Sari Buah Jamblang (*Syzygium cumini*. L) Terhadap Karakteristik Fisik dan Kimia Sirup Buah Jamblang

Ihsan Al Faruqi, Kesuma Sayuti, Cesar Welya Refdi

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan bubur kolang-kaling dan sari buah jamblang terhadap karakteristik Fisik, Kimia dan Sensori Sirup. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan yaitu perbandingan sari buah jamblang dan bubur kolang-kaling : (100%:0%, 95%:5%, 90%:10%, 85%:15% dan 80%:20%). Data penelitian dianalisis menggunakan ANOVA dan jika berbeda nyata dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa perlakuan memberikan pengaruh berbeda nyata terhadap kadar abu, pH, total padatan terlarut, Aktivitas air (Aw), analisa warna dan viskositas tetapi memberikan pengaruh tidak nyata terhadap kadar antosianin. Perlakuan terbaik berdasarkan analisa sensori yaitu perlakuan E (80% sari buah jamblang dan 20% bubur kolang-kaling) dengan nilai rata-rata warna 4,15; aroma 3,75; rasa 4,05 dan tekstur 4,20. Sirup dengan perlakuan E tersebut memiliki kadar abu 0,18%, nilai ph 4,01, total padatan terlarut 53,26%, aktivitas air (Aw) 0,594, total gula 65,55%, antioksidan(IC₅₀) 13,57 ppm, kadar antosianin 0,51 mg/L, analisis warna 17,83°Hue (*Red purple*) dan viskositas 212,73 cP.

Kata kunci : Antosianin, sari buah jamblang, bubur kolang-kaling, viskositas, sirup

Effect Comparison of Kolang-kaling Puree(*Arenga pinnata*. Merr) and Jamblang Fruit (*Syzygium cumini*. L) Juice on Physical and Chemical Characteristics of Jamblang Fruit Syrup

Ihsan Al Faruqi, Kesuma Sayuti, Cesar Welya Refdi

ABSTRACT

This study aimed to determine the effect of the comparison of kolang kaling puree and jamblang fruit juice on physical, chemical and sensory properties of syrup. This study used a Completely Randomized Design (CRD) with 5 treatments, namely the comparison of jamblang juice and kolang kaling puree : (100%: 0%, 95%: 5%, 90%: 10%, 85%: 15% and 80% : 20%). The research data were analyzed using ANOVA and if significantly different continued with Duncan's New Multiple Range Test (DNMRT) at 5% level. The results showed that the treatment had a significantly different effect on ash content, pH, total dissolved solids, water activity (Aw), color analysis and viscosity but not significantly effect on anthocyanin levels. The best treatment based on sensory properties was treatment E (80% of jamblang fruit juice and 20% of the kolang kaling puree) with an average color value of 4.15, aroma 3.75, taste 4.05 and texture 4.20. The syrup with E treatment had ash content of 0.18%, ph value of 4.01, total dissolved solids 53.26%, water activity (aw) 0.594, total sugar 65.55%, antioxidant (IC50) 13.57 ppm, anthocyanin content 0.51 mg/L, color analysis 17.83°Hue (Red purple) and viscosity 212,73 cP.

Keywords: Anthocyanin, jamblang juice, kolang kaling puree, viscosity, syrup characteristic

