

**PENGARUH PERBANDINGAN KONSENTRASI WORTEL
(*Daucus carota*) DAN JERUK NIPIS (*Citrus aurantifolia*)
TERHADAP KARAKTERISTIK SELAI LEMBARAN**

Skripsi



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Pengaruh Perbandingan Konsentrasi Wortel (*Daucus carota*) dan Jeruk Nipis (*Citrus aurantifolia*) Terhadap Karakteristik Selai Lembaran

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh konsentrasi wortel dengan jeruk nipis terhadap karakteristik selai lembaran berdasarkan fisik, kimia dan mikrobiologi serta mengetahui tingkat penerimaan panelis terbaik pada 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 yaitu, perlakuan A (wortel 90 g : jeruk nipis 10 g), perlakuan B (wortel 85 g : jeruk nipis 15 g), perlakuan C (wortel 80 g : jeruk nipis 20 g), perlakuan D (wortel 75 g : jeruk nipis 25 g), dan perlakuan E (wortel 70 g : jeruk nipis 30 g). Hasil penelitian menunjukkan bahwa konsentrasi perbandingan wortel dan jeruk nipis memberikan pengaruh yang berbeda nyata terhadap lipatan, kadar air, kadar abu, aktivitas air, pH, total padatan terlarut, total gula, antioksidan, serat kasar, β -karoten, vitamin C, dan angka lempeng total. Berdasarkan uji organoleptik perlakuan terbaik terdapat pada perlakuan C konsentrasi wortel dan jeruk nipis (80 : 20) dengan nilai rata-rata lipatan 2.66, kadar air 30.83%, kadar abu 0.40%, aktivitas air 0.81%, pH 3.28, total padatan terlarut 65.67 Brix, kadar total gula 36.67%, aktivitas antioksidan 43.08%, kadar serat kasar 4.88%, kandungan vitamin C 2.81 mg/100ml, β -karoten 36.26 μ g/100 ml, dan angka lempeng total 3.63×10^2 CFU/g. Tingkat penerimaan panelis pada uji organoleptik terhadap warna 4.10 (suka), aroma 4.00 (suka), tekstur 3.73 (suka) dan rasa 3.63 (suka).

Kata kunci: Wortel, Jeruk Nipis, β -karoten, Vitamin C, Selai Lembaran

The Effect of Concentration Comparison of Carrot (*Daucus carota*) and Lime (*Citrus aurantifolia*) on the Characteristic of Slices Jam

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ABSTRACT

This research aimed to investigate the concentration effect of carrot and lime to the characteristic of Slices Jam based on physical, chemical and micro biology. Also, to know the level of best panelist acceptance in Organoleptic test. This method of this research was Complete Random Design (RAL) with 5 treatments and 3 repetitions. The data were analyzed by using Anova followed by Duncan test at the level of 5%. The treatments which were used are, treatment A (carrot 90 g : lime 10 g), treatment B (carrot 85 g : lime 15 g), treatment C (carrot 80 g : lime 20 g), treatment D (carrot 75 g : lime 25 g), and treatment E (carrot 70 g : lime 30 g). The result showed that concentration comparison of carrot and lime gave the real different effect to fold, water content, ash content, water activity, pH, the amount of total dissolved solid, the amount of total sugar, antioxidant, crude fiber, β -karoten, vitamin C, and total plate figures. Based on organoleptic test, the best treatment in treatment C carrot and lime concentration (80:20) with the average value of fold 2.66, water content 30.83%, ash content 0.40%, water activity 0.81%, pH 3.28, the amount of total dissolved solid 65.67 Brix, the amount of total sugar 36.67%, antioxidant activity 43.08%, crude fiber content 4.88%, vitamin C 2.81 mg/100ml, β -carotene 36.26 μ g/100 ml, and plate number total 3.63 $\times 10^2$ CFU/g. The level of panelist acceptance in organoleptic to the color 4.10 (like), flavor 4.00 (like), texture 3.73 (like) and taste 3.63 (like).

Key words: Carrot, Lime, β -karoten, Vitamin C, Slices Jam