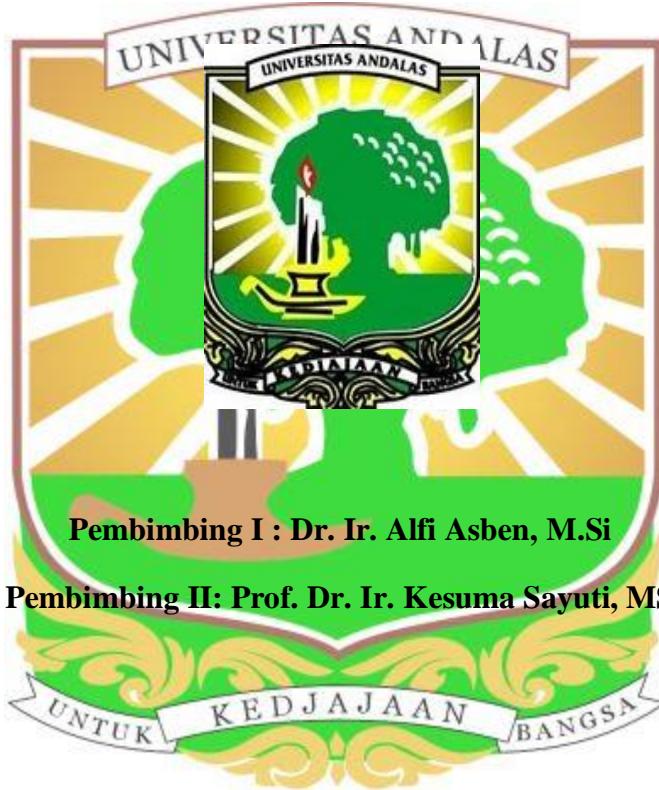


**PENGARUH PENCAMPURAN BUBUR BENGUANG (*Pachyrizus erosus*)
DENGAN KULIT BUAH NAGA (*Hylocereus polyrhizus*) TERHADAP
KARAKTERISTIK MUTU SELAI YANG DIHASILKAN**

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Pengaruh Pencampuran Bubur Bengkuang (*Pachyrizus erosus*) dengan Kulit Buah Naga (*Hylocereus polyrhizus*) Terhadap Karakteristik Mutu Selai yang Dihasilkan

Yomia Friska Yopi, Alfi Asben, Kesuma Sayuti

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh pencampuran bubur bengkuang dengan kulit buah naga terhadap karakteristik selai yang dihasilkan serta untuk mengetahui konsentrasi pencampuran bubur bengkuang yang tepat sehingga diperoleh selai yang disukai berdasarkan tingkat penerimaan panelis. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Analisa data dilakukan menggunakan *Analysis of Variance* (ANOVA) dan dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Perlakuan pada penelitian ini adalah pencampuran kulit buah naga dengan bubur bengkuang (100% : 0%, 90% : 10%, 80%: 20%, 70% : 30%, 60% : 40%). Hasil penelitian menunjukkan bahwa pencampuran bubur bengkuang memberikan pengaruh berbeda nyata terhadap kadar air, total padatan terlarut, nilai pH, aktifitas antioksidan, kadar betasanin, warna, aroma, dan rasa. Tidak memberikan pengaruh nyata terhadap kadar abu, aktivitas air (a_w), dan tekstur. Produk terbaik berdasarkan uji organoleptik adalah pada perlakuan B (pencampuran kulit buah naga 90% : bengkuang 10%) dengan nilai rata-rata warna 4,3, aroma 4,2, rasa 4,25 dan tekstur 4,1. Karakteristik yang dihasilkan pada perlakuan B yaitu kadar air 30,28%, kadar abu 0,269%, nilai pH 3,59, total padatan terlarut 49,13%, analisis aktifitas antioksidan 36,20%, kadar betasanin 1,192 mg/L, aktivitas air (a_w) 0,793, kadar inulin 1,86%, serat pangan 6,22% dan angka lempeng total $5,2 \times 10^2$ cfu/g.

Kata kunci- kulit buah naga, bubur bengkuang , sifat kimia, sifat fisik, organoleptik.



The Effect of Yam Bean Puree (*Pachyrizus erosus*) With Dragon Fruit Peels (*Hylocereus polyrhizus*) on the Quality Characteristics of Jam Produced

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ABSTRACT

This research aims to determine the effects of mixing yam bean puree with dragon fruit peels to the characteristics produced of jam and to determine concentration mixing of appropriate yam bean puree so that the preferred jam was obtained on the level of acceptance of the panelists. This study used a completely randomized design (CRD) with 5 treatments and 3 replications. Data analysis was performed using Analysis of Variance (ANOVA) and continued with Duncan's New Multiple Range Test (DNMRT) at the 5% level. The treatments in this study were mixing dragon fruit peels with yam bean puree (100% : 0%, 90% : 10%, 80% : 20%, 70% : 30%, 60% : 40%). The results showed that the mixing yam bean puree had a significantly different effect on moisture content, total dissolved solid, pH, antioxidant activity, betacyanin content, color, aroma and taste. In contrast, there were no significantly different effect on ash content, water activity (a_w), and texture. The best product based on organoleptic test was treatment B (the mixing dragon fruit peels 90% : 10%) with an average color value 4,3, aroma 4,2, taste 4,25, and texture 4,1. Characteristics which were produced in the treatment B has a moisture content of 30,28%, ash content 0,269%, pH value 3,59, total dissolved solids 49,13%, antioxidant activity 36,20%, betacyanin content 1,192 mg/L, water activity (a_w) 0,793, inulin content 1,86%, dietary fiber 6,22% and total plate number $5,2 \times 10^2$ cfu/g.

Keyword : Dragon fruit peels, Yam Bean Puree, Chemical Characteristics, Physical Characteristics, Organoleptic Characteristics.

