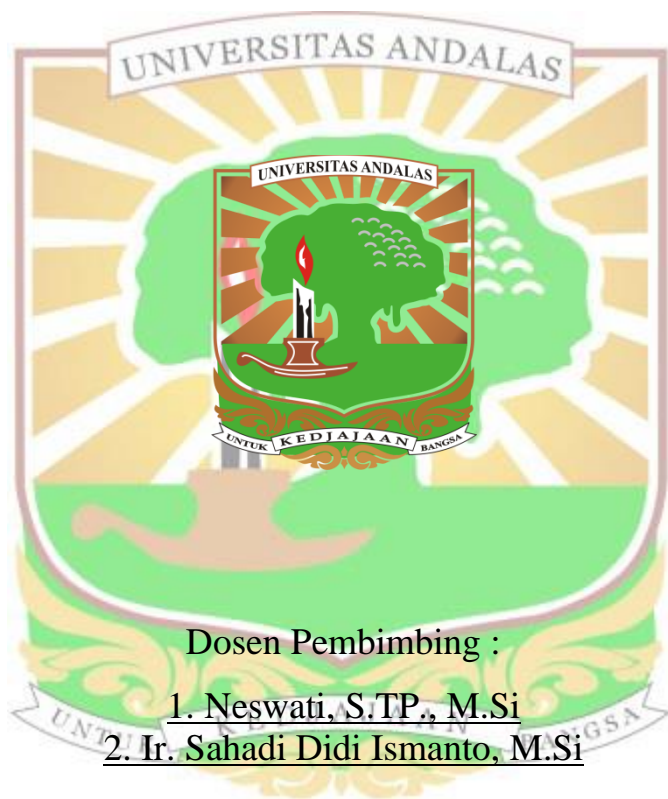


SKRIPSI

PENGARUH PENAMBAHAN SARI DAUN BINAHONG (*Androdera cordifolia*, (Ten) Steenis) TERHADAP KARAKTERISTIK PERMEN KERAS

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Pengaruh Penambahan Sari Daun Binahong (*Androdera cordifolia*, (Ten) Steenis) Terhadap Karakteristik Permen Keras

Fuja Dwi Herman, Neswati, Sahadi Didi Ismanto

ABSTRAK

Penelitian ini bertujuan untuk menentukan pengaruh dari penambahan sari daun binahong terhadap karakteristik permen keras yang dihasilkan berdasarkan sifat fisik, kimia dan analisis sensoris terhadap penerimaan permen keras. 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 pada penelitian ini adalah penambahan sari daun binahong 4%, 8%, 12%, 16% dan 20%. Hasil penelitian menunjukkan bahwa penambahan sari daun binahong, secara signifikan berpengaruh terhadap analisis sensoris, kekerasan, kadar air, kadar abu, gula reduksi, sukrosa, nilai aktifitas antioksidan dan pH. Berdasarkan karakteristik kimia, fisik dan sensoris pada penerimaan produk permen keras yang terbaik adalah permen keras dengan penambahan sari daun binahong 12% dengan nilai analisis kimia meliputi kadar air 3,03%, kadar abu 0,07%, gula reduksi 23,5%, sukrosa 56,5% aktifitas antioksidan 39,05% pH 5,6, kekerasan 20,62 N/cm², analisis sensoris adalah warna 3,65 (suka), aroma 3,55 (suka), rasa 3,65 (suka) dan tekstur 3,85 (suka).

Kata kunci - permen keras, sari daun binahong, karakteristik permen keras



The Effect of Addition of Binahong Leaf Concentrate (*Androdera cordifolia*, (Ten) Steenis) to The Characteristic of Permen keras

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ABSTRACT

This research was aims to determined the effect of the addition of binahong leaf concentrate to the characteristics of permen keras based on physical, chemical properties and sensory analysis to acceptance of permen keras. 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 treatment in this research is the addition of 4%, 8%, 12%, 16% and 20% binahong leaf concentrate. Based on this research, there was a significant effect on the sensory analysis, hardness test, moisture content, ash content, reducing sugar content, sachharose, antioxidant activity and pH value. Based on chemical, physical and sensory characteristic on the receipt of the permen keras product, the best is permen keras with addition of 12% binahong leaf concentrate with chemical analysis value include moisture content of 3,03%, ash content of 0,07%, reducing sugar content of 23,5%, sachharose of 56,5%, antioxidant activity of 39,05%, pH 5,6, hardness test of 20,62%, sensory analysis are color 3,65 (like), aroma 3,55 (like), taste 3,65 (suka) and textur 3,85 (like).

Key words – hard candy, binahong leaf concentrate, characteristics hard candy

