PENGARUH KOMPOSISI DAGING BUAH SEMANGKA (*Citrullus vulgaris,*Shcard.*)DAN ALBEDO BUAH SEMANGKA TERHADAP KARAKTERISTIK FISIKOKIMIA DAN SENSORI SELAI YANG DIHASILKAN

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Pengaruh Komposisi Daging Buah Semangka (*Citrullus Vulgaris* Schard.) Dan Albedo Buah Semangka Terhadap Karakteristik Fisikokimia Dan Sensori Selai Yang Dihasilkan

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ABSTRAK

Penelitian ini bertujuan untuk Mengetahui pengaruh komposisi daging buah semangka dan albedo buah semangka terhadap karakteristik fisikokimia dan sensori selai yang dihasilkan Serta mengetahui formulasi terbaik daging buah semangka dan albedo buah semangka berdasarkan organoleptik. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 kali ulangan. Analisis data menggunakan *Analisis of Varian* (ANOVA), kemudian dilanjutkan dengan *Duncan's New Multiple Range* (DNMRT) pada taraf nyata 5%. Perlakuan yang digunakan adalah pencampuran daging buah semangka dan albedo semangka A(55% : 45%), B(60% : 40%), C(65% : 35%), D(70% :30%) dan E(55% : 45%). Hasil penelitian diketahui bahwa Komposisi daging buah semangka dan albedo buah semangka berpengaruh nyata terhadap kadar air, aw, kadar gula total dan kadar pektin. Namun tidak berbeda nyata terhadap nilai pH dan total padatan terlarut. Hasil penelitian menunjukkan produk terbaik berdasarkan uji organoleptik adalah selai dengan perlakuan Daging Semangka 70% : Albedo 30% dengan nilai rata-rata kesukaan warna 4,10, aroma 3,43, rasa 3,77 dan tekstur 4,07. Memiliki kadar air 20,12%, nilai pH 3,86, Aw 0,75, total padatan terlarut 61,75%, kadar total gula 43.51% , kadar pektin 0,68% dan kadar lempeng total $5,4 \times 10^2$ CFU/g

Kata kunci : semangka, alebdo semangka, selai, pektin

THE EFFECTS OF COMPOSITION FORMULATION JAM FROM COMPOSITION WATERMELON AND WATERMELON'S ALBEDO ON PHYSICAL, CHEMICAL, AND ACCEPTABILITY SENSORY

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ABSTRAK

The purpose of this study was to get the best formulation jam from composition watermelon and watermelon's albedo on physical, chemical, and microbiological prooperties and acceptability panelist on the organoleptic . The research used a Complete Randomized Design (CRD) with 5 treatments and 3 replications. Data were analyzed by analysis of variance(ANOVA), followed by Duncan's New Multiple Range (DNMRT) at the 5% significance level.The treatment used is the composition watermelon and watermelon's albedo, A(55% : 45%), B(60% : 40%), C(65% : 35%), D(70% :30%) and E(55% : 45%). Based on the research result is known that the composition of from composition watermelon and watermelon's albedo has significance effect on moisture content, activity of water (aw), total glucose level and pectin content. but have no real effect of pH and total dissolved solid. The best product based on panellist acceptance is treatment watermelon and watermelon's albedo 70%:30% (treatment D) with average texture flavour 3,43, taste 3,77 and texture 4,07. D treatment has 20,12% moisture content, 3,86 pH, 0,75 activity of water (aw), 61,75% total dissolved solid, 43,51% total glucose level, 0,68 pectin content and $5{,}4 \times 10210^2$ CFU/g total plate count.

Keywords - jam,watermelon, watermelon's albedo, pectin