PENGARUH PENAMBAHAN BUBUR KOLANG-KALING SEBAGAI PENGENTAL TERHADAP KARAKTERISTIK DAN UMUR SIMPAN SELAI ALPUKAT (*Persea americana*, Mill)

TIARA MADHANI
1511122029

Pembimbing :

1. **Prof. Dr. Ir. Novelina, MS**
2. **Deivy Andhika Permata, S.Si, M.Si**

FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
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"Pengaruh Penambahan Bubur Kolang-Kaling Sebagai Pengental Terhadap Karakteristik dan Umur Simpan Selai Alpukat (*Persea americana*, Mill)"

Tiara Madhani, Novelina, Deivy Andhika Permata

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubur kolang-kaling terhadap karakteristik fisik, kimia, mikrobiologi, dan organoleptik selai alpukat dan untuk mendapatkan tingkat penamabahan bubur kolang-kaling terbaik senagai pengental terhadap selai alpukat yang dihasilkan. Penelitian ini menggunakan rancangan acak lengkap (RAL) yang terdiri dari 5 perlakuan dan 3 kali ulangan. Data dianalisa secara statistik dengan menggunakan ANOVA dan dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Perlakuan pada penelitian ini adalah tingkat peenambahan bubur kolang-kaling pada konsentrasi 5, 10, 15, 20, dan 25%. Hasil penelitian menunjukkan bahwa tingkat penamabahan bubur kolang-kaling berpengaruh terhadap kadar air, kadar abu, aktivitas air (a_w), nilai pH, serat kasar, total padatan terlarut, kadar gula total, aktivitas antioksidan, total asam, aroma, tekstur, rasa dan warna, tetapi tidak berpengaruh terhadap warna selai. Penambahan bubur kolang-kaling 15% merupakan perlakuan terbaik berdasarkan uji organoleptik dengan karakteristik kadar air 27,37%, kadar abu 0,18%, aktivitas air (a_w) 0,82, nilai pH 3,46, serat kasar 0,18%, total padatan terlarut 50,90%, aktivitas antioksidan 26,42%, kadar gula total 21,13%, kadar lemak 1,63%, serat pangan 6,15%, total asam 0,49%, angka lempeng total 3,9 x 10^2 cfu/ml.

Kata kunci : selai, alpukat, kolang-kaling

“The Effect of Adding Kolang-Kaling as a Thickener on The Characteristic and The Self Life of Avocado Jam (*Persea americana*, Mill)”

Tiara Madhani, Novelina, Deivy Andhika Permata

ABSTRACT

This research aims to find out the effect of the addition of kolang-kaling porridge on the physical, chemical, microbiological, and organoleptic characteristics of avocado jam and to obtain the best level of kolang-kaling porridge to thicken against the resulting avocado jam. The study used a complete randomized design (CRD) consisting of 5 treatments and 3 replays. The data was statistically analyzed using ANOVA and continued with Duncan's New Multiple Range Test (DNMRT) at a rate of 5%. The treatment in this study was the rate of increase in kolang-kaling slurry at concentrations of 5, 10, 15, 20, and 25%. The results showed that the level of taste of kolang-kaling slurry had an effect on water content, ash content, water activity (aw), pH value, coarse fiber, total dissolved solids, total sugar content, antioxidant activity, total acid, aroma, texture, taste and color, but had no effect on the color of jam. The addition of 15% kolang-kaling slurry is the best treatment based on organoleptic test with characteristic water content of 27.37%, ash content 0.18%, water activity (aw) 0.82, pH value 3.46, coarse fiber 0.18%, total dissolved solids 50.90%, antioxidant activity 26.42%, total sugar content 21.13%, fat content 1.63%, dietary fiber 6.15%, total acid 0.49%, total plate number 3.9 x 102 cfu/ml.

Keywords : jam, avocado, kolang-kaling