

PENGARUH TINGKAT PERBANDINGAN BUBUR UBI UNGU  
(*Ipomea batatas* var. Ayamurasaki) DAN BUBUR KULIT PISANG  
TERHADAP KARAKTERISTIK MUTU SELAI

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## **“Pengaruh Tingkat Perbandingan Bubur Ubi Ungu (*Ipomea Batatas* Var. Ayamurasaki) dan Bubur Kulit Pisang Terhadap Karakteristik Mutu Selai”**

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### **ABSTRAK**

Penelitian ini bertujuan untuk menentukan efek penambahan bubur ubi jalar ungu pada karakteristik mutu (organoleptik, kimia, fisik, dan mikrobiologi) selai kulit pisang dan untuk mendapatkan konsentrasi terbaik bubur ubi jalar ungu pada selai kulit pisang yang dihasilkan berdasarkan tes organoleptik. Studi ini menggunakan Rancangan Acak Lengkap (RAL) yang terdiri dari 5 perlakuan dan 3 ulangan. Data analisis statistik dengan menggunakan ANOVA dan dilanjutkan dengan uji Dunn's New Multiple Range Test (DNMRT) pada taraf 5%. Perlakuan penelitian ini adalah tingkat konsentrasi bubur ubi jalar ungu 0, 10, 20, 30 dan 40%. Hasil penelitian menunjukkan bahwa tingkat konsentrasi bubur ubi jalar ungu mempengaruhi uji organoleptik (aroma, rasa, warna dan tekstur), kandungan air, aktivitas air (aw), nilai pH, padatan total, kadar gula total, fenol, dan warna, tetapi tidak berpengaruh pada kandungan abu, antosianin, dan antioksidan IC<sub>50</sub>. Produk terbaik berdasarkan tes organoleptik, ditemukan dalam penambahan bubur ubi jalar ungu 20% dengan nilai rata-rata hasil analisis aroma 3,64, rasa 4,00, warna 4,44, dan tekstur 4,12 dengan kandungan kimia, kadar air 36,31%, kadar abu 0,62%, aktivitas air (aw) 0,77 nilai pH 3,63, total padatan 63,68%, total kandungan gula 19,09%, antosianin 3,44 mg/L, fenol 141.07 GAE/g, antioksidan IC<sub>50</sub> 5,97 ppm, angka lempeng total  $1,5 \times 10^2$  CFU/ml dan warna 11,32<sup>0</sup>hue.

**Kata kunci:** kulit pisang, karakteristik, selai, tes organoleptik, ubi jalar ungu.



## **The Effect Of The Comparative Level Of Purple Sweet Potato Puree (Ipomea Batatas Var. Ayamurasaki) And Banana Peel On The Quality Characteristics Of Jam”**

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### **ABSTRACT**

This research aim to determine the effect of addition purple sweet potato puree on the quality characteristics (organoleptic, chemical, physical, and microbiological ) of banana peel jam and to get the best concentration of purple sweet potato puree as to the resulting banana peel jam based on organoleptics test. The Study used a Complete Randomized Draft (CRD) consisting of 5 treatments and 3 times repeated. Data was analyzed statistically by using ANOVA and continued with the test of Dunn’s New Multiple Range Test (DNMRT) at a 5% level. The treatment of this study was the level of purple sweet potato puree at concentrations of 0, 10, 20, 30 and 40%. The results showed that the level of purple sweet potato puree of mush material affects organoleptics test (aromas, flavours, colors and textures), water content, water activity (aw), pH value, total solids, total sugar levels, phenol, and color, but had no effect on the ash content, anthocyanin, and antioxidant IC50. The best product based on organoleptic test, was found in the addition of purple sweet potato puree 20% with the average value of the analysis result of aromas 3.64, flavours 4.00, colors 4.44, and textures 4.12 with chemical content of water content of 36.31%, ash content 0.62%, water activity (aw) 0.77, pH value 3.63, total solids 63.68%, total sugar content of 19.09%, anthocyanin 3.44 mg/L, phenol 141.07 GAE/g, antioxidant IC50 5.97 ppm, total plate numbers  $1,5 \times 10^2$  CFU/ml and color 11.32 Ohue .

**Keywords: banana peels, characteristic, jam, organoleptic test , purple sweet potato.**

