

**PENGARUH PERBANDINGAN SARI BUAH MANGGIS
(*Garcinia mangostana*, L.) DAN EKSTRAK KULIT MANGGIS
TERHADAP KARAKTERISTIK *MARSHMALLOW***

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**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2020**

Pengaruh Perbandingan Sari Buah Manggis (*Garcinia mangostana*, L.) dan Ekstrak Kulit Manggis Terhadap Karakteristik *Marshmallow*

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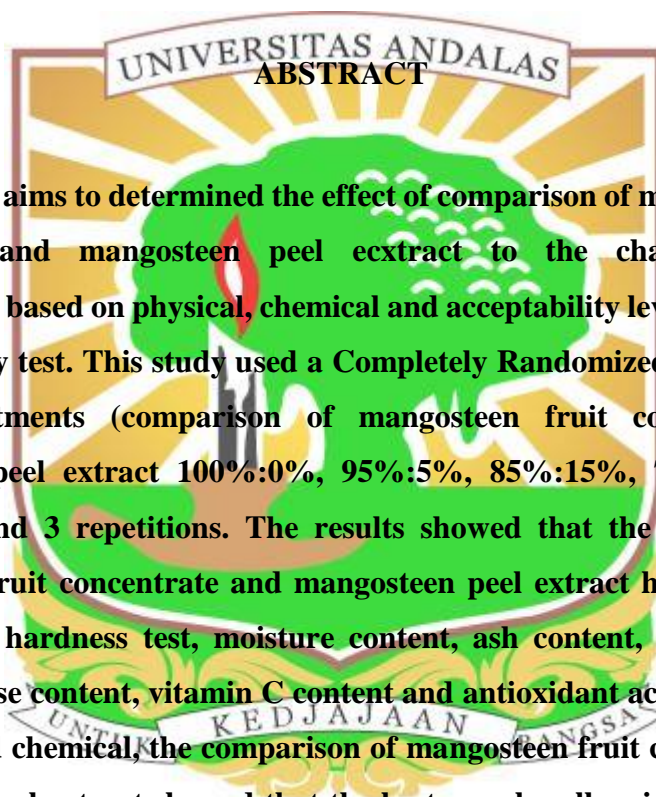
ABSTRAK

Penelitian ini bertujuan untuk menentukan pengaruh perbandingan sari buah manggis dan ekstrak kulit manggis terhadap karakteristik *marshmallow* yang dihasilkan berdasarkan atas sifat fisik, kimia dan tingkat kesukaan oleh panelis berdasarkan analisis sensori. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan (perbandingan sari buah manggis dan ekstrak kulit manggis 100%:0%, 95%:5%, 85%:15%, 75%:25%, dan 65%:35%) dan 3 ulangan. Hasil menunjukkan bahwa perbandingan sari buah manggis dan ekstrak kulit manggis memberikan pengaruh nyata terhadap uji kekerasan, kadar air, kadar abu, kadar gula reduksi, kadar sukrosa, kadar vitamin C, aktivitas antioksidan. Berdasarkan sifat fisik dan kimia perbandingan sari buah manggis dan ekstrak kulit manggis menghasilkan *marshmallow* terbaik pada perlakuan E (65% sari buah manggis : 35% ekstrak kulit manggis). Karakteristik dari perlakuan E dengan 12,94 N/cm² kekerasan, 30,87% kadar air, 0,59% kadar abu, 16,21% kadar gula reduksi 16,21%, 32,86% kadar sukrosa, 64,57 mg/100g kadar vitamin C, 66,75% aktivitas antioksidan.

Kata Kunci: *Marshmallow*, Ekstrak Kulit Manggis, Antioksidan, Vitamin C

The Effect of Comparison Mangosteen Fruit Concentrate (*Garcinia mangostana,L.*) and Mangosteen Peels Extract Toward the Characteristic of Marshmallow

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This research aims to determined the effect of comparison of mangosteen fruit concentrate and mangosteen peel exctract to the characteristics of marshmallow based on physical, chemical and acceptability levels by panelists on the sensory test. This study used a Completely Randomized Design (CRD) with 5 treatments (comparison of mangosteen fruit concentrate and mangosteen peel extract 100%:0%, 95%:5%, 85%:15%, 75%:25%, and 65%:35%) and 3 repetitions. The results showed that the comparison of mangosteen fruit concentrate and mangosteen peel extract has a significant effect on the hardness test, moisture content, ash content, reducing sugar content,sucrose content, vitamin C content and antioxidant activity. Based on physicaln and chemical, the comparison of mangosteen fruit concentrate and mangosteen peel extract showed that the best marshmallow in concentrate E (65% mongosteen fruit concentrate : 35% mangosteen peel extract) with 12.94 N/cm² of hardness, 30.87% of moisture content, 0,59% of ash content, 16.21% of reducing sugar content, 32.86% of sucrose content, 64.57 mg/100g levels of vitamin C and 66.75% of antioxidant.

Keywords: Marshmallow, Mangosteen Peel Extract, Antioxidant, Vitamin C