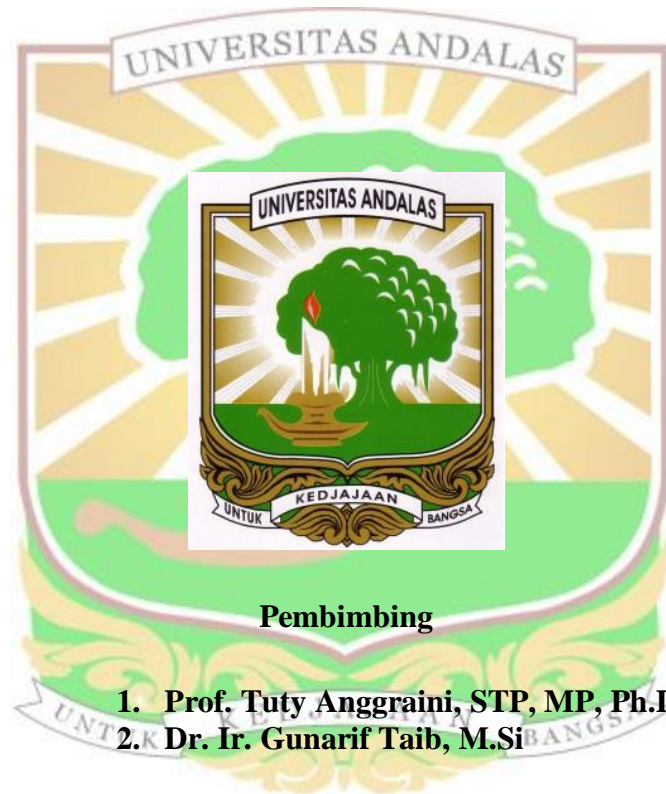


**KARAKTERISTIK KIMIA MANISAN BASAH BUAH PALA  
(*Myristica fragrans*, Houtt) DENGAN PENAMBAHAN SARI  
PEWARNA ALAMI**

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**PROGRAM STUDI TEKNOLOGI HASIL PERTANIAN  
FAKULTAS TEKNOLOGI PERTANIAN  
UNIVERSITAS ANDALAS  
PADANG  
2020**

# **Karakteristik Kimia Manisan Basah Buah Pala (*Myristica fragrans*, Houtt) dengan Penambahan Sari Pewarna Alami**

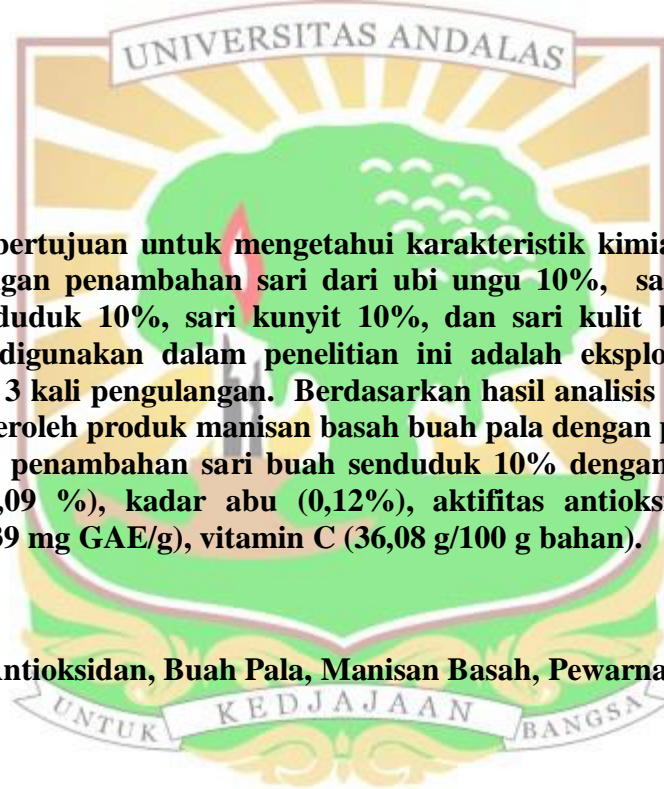
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## **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui karakteristik kimia manisan basah buah pala dengan penambahan sari dari ubi ungu 10%, sari bayam merah 10%, sari senduduk 10%, sari kunyit 10%, dan sari kulit buah naga 10%. Metode yang digunakan dalam penelitian ini adalah eksploratif dengan 5 perlakuan dan 3 kali pengulangan. Berdasarkan hasil analisis kimia yang telah dilakukan, diperoleh produk manisan basah buah pala dengan penambahan sari terbaik adalah penambahan sari buah senduduk 10% dengan nilai pH (3,66), kadar air (76,09 %), kadar abu (0,12%), aktifitas antioksidan (78,77 %), polifenol (776,39 mg GAE/g), vitamin C (36,08 g/100 g bahan).

**Kata kunci - Antioksidan, Buah Pala, Manisan Basah, Pewarna Alami**



# **Chemical Characteristics of Wet Candied Nutmeg (*Myristica fragrans*, Houutt) with the Addition of Natural Dyes**

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## **ABSTRACK**



**This research was aimed to know the chemical characteristics of wet candied nutmeg with addition of purple potato juice 10%, turmeric juice 10%, senduduk juice 10%, red spinach juice 10% and leather of dragon fruit juice 10%. This research used explorative method with 5 treatments and 3 repetitions. Based on chemical test was candied wet nutmeg with the addition of senduduk juice 10% showed that the best products with the value of pH (3,66), moisture content (76,09 %), dust content (0,12%), antioxidant activity (78,77%), Polyphenol (776,39 mg GAE/g), vitamin C (36,08 mg/100 g substance).**

**Keywords – Antioxidant, Natural Dyes, Nutmeg, Wet Candied**

