

**PENGARUH PERBANDINGAN ALBEDO SEMANGKA  
(*Citrullus vulgaris* Schard) DAN TERONG BELANDA (*Solanum  
betaceum* Cav.) TERHADAP KARAKTERISTIK  
SELAI LEMBARAN**

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**ABSTRAK**

Penelitian ini bertujuan mengetahui pengaruh perbandingan penambahan albedo semangka dan terong belanda terhadap karakteristik selai lembaran serta mengetahui tingkat penerimaan panelis terbaik pada uji organoleptik. Penelitian ini menggunakan Rancangan Acak Lengkap dengan 5 perlakuan dan 3 ulangan. Data dianalisis secara statistika dengan uji F dan jika berbeda nyata, dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Perlakuan yang digunakan pada penelitian ini yaitu perlakuan A (albedo semangka 100 g : terong belanda 0 g), B (albedo semangka 75 g : terong belanda 25 g), C (albedo semangka 50 g : terong belanda 50 g), D (albedo semangka 25 g : terong belanda 75 g), dan perlakuan E (albedo semangka 0 g : terong belanda 100 g). Hasil penelitian menunjukkan bahwa konsentrasi perbandingan albedo semangka dan terong belanda memberikan pengaruh yang berbeda nyata terhadap uji lipatan, kadar air, kadar abu, pH, serat kasar, total padatan terlarut, total gula, antosianin, dan uji antioksidan. Berdasarkan uji organoleptik perlakuan terbaik terdapat pada perlakuan D, dengan nilai uji lipatan (4,33), Kadar air (31,44%), kadar abu (0,71%), pH (3,90), total padatan terlarut (64,33 °Brix), kadar gula total (35,93 %), kadar serat kasar (3,29%), kadar antosianin (14,56mg/L), aktivitas antioksidan (48,96%) sedangkan untuk penerimaan panelis warna(4,05), aroma (3,75), rasa (3,80) dan tekstur (3,85).

**Kata Kunci :** selai lembaran, albedo semangka, terong belanda, organoleptik

# **The Effect of Comparison of Watermelon's Albedo (*Citrullus vulgaris* Schard) and Tamarillo Fruit (*Solanum betaceum* Cav.) to the Characteristic of Slice Jam**

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## **ABSTRACT**

**This research aimed to investigate the concentration effect of watermelon's albedo and tamarillo fruit to the characteristic. Also, to know the level of best panelist acceptance in Organoleptic test. This method of this research was Complete Random Design (RAL) with 5 treatments and 3 repetitions. Data were analyzed statistically with the F test and if significantly different, continued with the Duncan's New Multiple Range Test (DNMRT) at the 5% real level. The treatments which were used are, treatment A ( watermelon's albedo 100 g : tamarillo fruit 0 g), B (watermelon's albedo 75 g : tamarillo fruit 25 g), C (watermelon's albedo 50 g : tamarillo fruit 50 g), D (watermelon's albedo 25 g : tamarillo fruit 75 g), and treatment E (watermelon's albedo 0 g : tamarillo fruit 100 g). The result showed that concentration comparison of watermelon's albedo and tamarillo fruit gave the real different effect to fold test, water content, ash content, pH, total dissolved solids, total sugar, crude fiber content, anthocyanin content, antioxidant activity. Based on organoleptic test, the best treatment in treatment D, with fold test (4,33), water content (31,44%), ash content (0.71%), pH (3.90), total dissolved solids (64,33 °Brix), total sugar (35,93%), crude fiber content (3,29%), anthocyanin content (14,56 mg/L), antioxidant activity (48,96%) while the panelists received color (4,05), aroma (3.75), taste (3,80), and texture (3.85).**

**Keywords: slice jam, watermelon's albedo, tamarillo fruit, organoleptic**