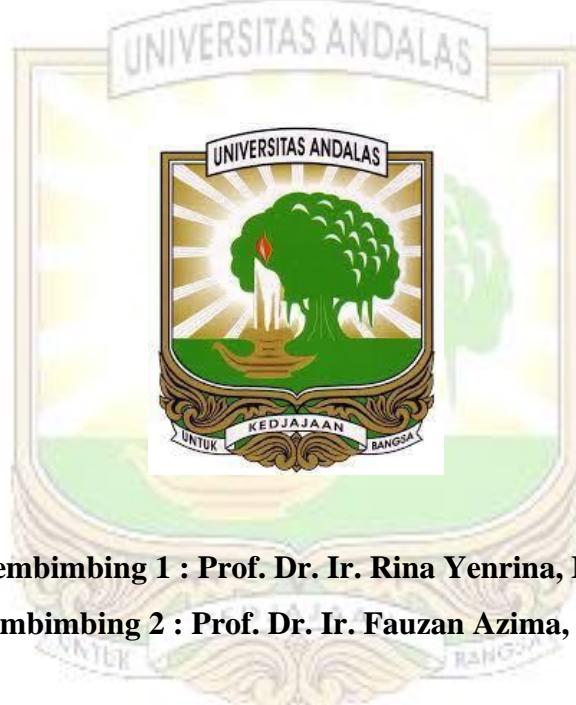


**PENGARUH PERBANDINGAN LABU KUNING (*Cucurbita moschata* durch) DAN
BELIMBING WULUH (*Averrhoa bilimbi* L) TERHADAP KARAKTERISTIK SELAI**

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PENGARUH PERBANDINGAN LABU KUNING (*Cucurbita moschata* durch) DAN BELIMBING WULUH (*Averrhoa Bilimbi L*) TERHADAP KARAKTERISTIK SELAI

Silmiyah Putri¹, Rina Yenrina², Fauzan Azima³

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan labu kuning dengan belimbing wuluh terhadap karakteristik selai yang dihasilkan. Rancangan percobaan pada penelitian ini yaitu Rancangan Acak Lengkap dengan 5 perlakuan dan 3 ulangan. Perlakuan yang digunakan yaitu perbandingan bubur labu kuning dengan bubur belimbing wuluh yaitu ; A (Bubur labu kuning 70% : bubur belimbing wuluh 30%), B (Bubur labu kuning 65% : bubur belimbing wuluh 35%), C (Bubur labu kuning 60% : bubur belimbing wuluh 40%), D (Bubur labu kuning 55% : bubur belimbing wuluh 45%), dan E (Bubur labu kuning 50% : bubur belimbing wuluh 50%). Data hasil penelitian dianalisis dengan ANOVA dan jika berpengaruh nyata maka dilanjutkan dengan uji DNMRT pada taraf 5%. Pengamatan yang dilakukan yaitu uji organoleptik (tekstur, warna, dan rasa, nilai pH, aktifitas air (aw), kadar vitamin C, total karotenoid, aktivitas antioksidan, total asam, kadar pektin, kadar air, dan angka lempeng total. Hasil penelitian menunjukkan bahwa Perbandingan labu kuning dan belimbing wuluh memberikan pengaruh nyata terhadap nilai pH, aktivitas antioksidan, total karotenoid, kadar pektin, dan organoleptik rasa tetapi tidak memberikan pengaruh nyata terhadap total padatan terlarut, aktivitas air (aw), vitamin C, organoleptik warna dan organoleptik tekstur. Penerimaan panelis terhadap selai yaitu pada perlakuan B dengan karakteristik yaitu nilai pH 3,64, total padatan terlarut 67,80%, aktivitas air (aw) 0,72, total karotenoid 121,12 mg/100g, kandungan vitamin C 0,88 mg/100g, aktivitas antioksidan 23,13% dalam konsentrasi 1000 ppm, kadar pektin 21% dan angka lempeng total $3,3 \times 10^3$ cfu/g. Organoleptik warna 3,72 (biasa), tekstur 3,84 (biasa), dan rasa 4,12 (suka).

Kata kunci – karakteristik, selai, labu kuning, belimbing wuluh, perbandingan

THE EFFECT OF COMPARATIVE OF PUMPKIN (*Cucurbita moschata* durch) AND BELIMBING WULUH (*Averrhoa bilimbi* L) ON THE CHARACTERISTICS OF JAM

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ABSTRACT

This study aims to determine the effect of the comparative of pumpkin with belimbang wuluh on the characteristics of the jam. This research method used a Completely Randomized Design (CRD) method with 5 treatments and 3 replications. The treatments used were the ratio of pumpkin's porridge with belimbang wuluh's porridge, namely; A (70% pumpkin's porridge: 30% belimbang wuluh's porridge), B(65% pumpkin's porridge: 35% belimbang wuluh's porridge), C(60% pumpkin's porridge: 40% belimbang wuluh's porridge), D (55% pumpkin's porridge: 45% belimbang wuluh's porridge 45%), and E (50% pumpkin's porridge: 50% belimbang wuluh's porridge). The research data were analyzed using ANOVA and if it had a real effect, then continued with Duncan's New Multiple Range Test (DNMRT) at the 5% level. The observations made were organoleptic tests (texture, color, and taste), pH value, water activity (aw), vitamin C content, carotenoids content, antioxidant activity, total of acid, pectin content, water content, and total plate count. The results of the study showed that the comparative of pumpkin and belimbang wuluh had a significant effect on the pH value, antioxidant activity, pectin content, and organoleptic on taste but did not significantly effect on the total dissolved solids, water activity (aw), vitamin C, organoleptic on color and organoleptic on texture. Panelists' acceptance of jam was in treatment B with a ratio of 65%: 35% with the characteristics of pH value 3.64, total dissolved solids 67.80%, water activity (aw) 0.72, carotenoids content 121,12 mg/100g, content of vitamin C 0.88 mg/100g, antioxidant activity 23.13% in 1000 ppm concentration, pectin content 21% and total plate count 3.3×10^3 cfu/g Organoleptic on color 3.72 (neutral), texture 3.84 (neutral), and taste 4.12 (like).

Keywords – characteristics, comparative, jam, pumpkin,belimbang wuluh