

**KARAKTERISTIK PERMEN SUSU DENGAN BEBERAPA  
TINGKAT PENAMBAHAN SARI KULIT BUAH NAGA MERAH  
(*Hylocereus polyrhizus*)**

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***Sebagai Salah Satu Syarat Memperoleh  
Gelara Sarjana Teknologi Pertanian***

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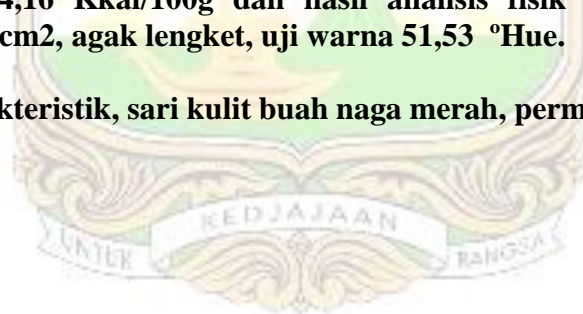
## **Karakteristik Permen Susu Dengan Beberapa Tingkat Penambahan Sari Kulit Buah Naga Merah (*Hylocereus polyrhizus*)**

Afifah Yuri Huda Putri<sup>1</sup>, Rina Yenrina<sup>2</sup>, Novizar Nazir<sup>3</sup>

### **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh tingkat penambahan sari kulit buah naga merah (*Hylocereus Polyrhizus*) terhadap karakteristik sifat fisik, kimia, dan tingkat penerimaan panelis terhadap permen susu. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Analisis data menggunakan ANOVA dan uji lanjut dengan DNMR pada taraf nyata 5%. Perlakuan pada penelitian ini adalah tingkat penambahan sari kulit buah naga merah A (0%), B (2%), C (4%), D (6%) dan E (8%). Hasil penelitian menunjukkan tingkat penambahan sari kulit buah naga merah dalam permen susu berbeda nyata pada taraf 5% terhadap analisis uji kadar air, kadar abu, pH, aktivitas antioksidan, aw, lemak, protein, gula reduksi, energi, rendemen, kekerasan, warna, uji organoleptik (warna, tekstur) dan tingkat penambahan sari kulit buah naga merah tidak berbeda nyata taraf 5% terhadap analisis uji organoleptik (rasa, aroma). Perlakuan terbaik pada penelitian ini adalah perlakuan D penambahan sari kulit buah naga 6% didapatkan hasil analisis organoleptik, kimia dan fisik yaitu nilai rata-rata kesukaan warna 4,24 (Suka), aroma 3,92 (Biasa), rasa 4,12 (Suka), dan tekstur 4,00 (Suka). Hasil analisis kimia yaitu pH 6,11, kadar air 10,13%, kadar abu 1,80%, Aw 0,685, Aktivitas Antioksidan 56,62%, lemak 9,18%, protein 13,82%, gula reduksi 5,41%, energi 394,16 Kkal/100g dan hasil analisis fisik rendemen 27,75%, kekerasan 88,74N/cm<sup>2</sup>, agak lengket, uji warna 51,53 °Hue.

**Kata kunci :** Karakteristik, sari kulit buah naga merah, permen susu.



## Characteristics of Milk Candy With Several Levels of Addition of Red Dragon Fruits Juice Peel (*Hylocereus polyrhizus*)

Afifah Yuri Huda Putri<sup>1</sup>, Rina Yenrina<sup>2</sup>, Novizar Nazir<sup>3</sup>

### ABSTRAK

This research aimed to determine the effect of difference level of red dragon fruit peel juice (*Hylocereus Polyrhizus*) on the characteristics of physical, chemical, and panelist acceptance of milk candy. This research used a completely randomized design (CRD) with 5 treatments and 3 replications. Analysis of data used ANOVA and continued with DNMRT at the 5% significant level. The treatments in this study were the addition of juice red dragon fruit peel A (0%), B (2%), C (4%), D (6%) and E (8%). The results showed that the level of addition of red dragon fruit peel extract in milk candy was significant different at the 5% level on the analysis of water content, ash content, pH, antioxidant activity, aw, fat, protein, reducing sugar, energy, yield, hardness, color, organoleptic test. (color, texture) and not significantly different at 5% level on analysis of organoleptic test (taste, aroma). The best treatment in this research was treatment D with the addition of 6% dragon fruit peel extract. The results of organoleptic analysis, chemical and physical analysis were the average value of color preference 4.24, aroma 3.92, taste 4.12, and texture 4.00. The results of chemical analysis are pH 6.11, water content 10.13%, ash content 1.80%, Aw 0.685, Antioxidant activity 56.62%, fat 9.18%, protein 13.82%, reducing sugar 5.41 %, energy 394.16 Kcal/100 g and the results of physical analysis yield 27.75%, hardness 88.74N/cm<sup>2</sup>, slightly sticky, color 51.53 °Hue.

**Keywords:** Characteristics, red dragon fruit peel, juice, milk candy.

