

ABSTRAK

IMRAN: Pengaruh Jenis Asam Organik dan Perbandingan Sari Markisa dan Terung Belanda terhadap Mutu Tablet *Effervescent*. Dibimbing oleh ZULKIFLI LUBIS dan HERLA RUSMARILIN.

Penelitian ini dilakukan untuk mengetahui pengaruh jenis asam organik dan perbandingan sari markisa dan terung belanda terhadap mutu tablet *effervescent*. Penelitian ini menggunakan rancangan acak lengkap dengan dua faktor, yakni jenis asam (A): (asam sitrat, asam malat, asam tartarat dan asam askorbat) dan perbandingan sari markisa dan terung belanda (M): (90:10%, 80:20%, 70:30%, dan 60:40%). Parameter analisa adalah kadar air, kadar vitamin C, total asam, daya larut, pH, dan uji organoleptik (warna, aroma, dan rasa).

Hasil penelitian menunjukkan bahwa jenis asam organik berpengaruh sangat nyata terhadap kadar vitamin C, total asam, daya larut, pH dan uji organoleptik (warna, aroma dan rasa) dan berpengaruh nyata terhadap kadar air. Perbandingan sari markisa dan terung belanda berpengaruh sangat nyata terhadap kadar vitamin C, total asam, pH dan uji organoleptik (warna, aroma dan rasa) tetapi berpengaruh tidak nyata terhadap kadar air dan daya larut. Interaksi jenis asam organik dan perbandingan sari markisa dan terung belanda berpengaruh sangat nyata terhadap kadar vitamin C tetapi berpengaruh tidak nyata terhadap kadar air, total asam, daya larut, pH, dan uji organoleptik (warna, aroma, dan rasa). Asam askorbat dan perbandingan sari markisa dan terung belanda 90:10% menghasilkan tablet *effervescent* yang terbaik.

Kata kunci : Tablet *effervescent*, asam organik, sari markisa, sari terung belanda.

ABSTRACT

IMRAN: *The Effect of Different Organic Acids and Composition of Marquisa and Tamarillo Juice on the Quality of Effervescent Tablet. Under the supervision of ZULKIFLI LUBIS and HERLA RUSMARILIN.*

The research was performed to find the effect of different organic acids and composition of marquisa and tamarillo juice on the quality of effervescent tablet. The research had been performed using factorial completely randomized design with two factors i.e: different organic acids (A): (citric acid, maleic acid, tartaric acid, and ascorbic acid) and composition of marquisa and tamarillo juice (M): (90:10%, 80:20%, 70:30% and 60:40%). Parameters analysed were moisture content, vitamin C content, total acid, solubility, pH and organoleptic values (colour, flavour, and taste).

The result showed that the different organic acid had highly significant effect on vitamin C content, total acid, solubility, pH and organoleptic values (colour, flavour, and taste), and had significant effect on moisture content. The composition of marquisa and tamarillo juice had highly significant effect on vitamin C content, total acid, pH and organoleptic values (colour, flavour, and taste), but had no significant effect on moisture content and solubility. The interaction of the different organic acid and composition of marquisa and tamarillo juice had highly significant effect on vitamin C content, but had no significant effect on moisture content, total acid, solubility, pH and organoleptic values (colour, flavour, and taste). Ascorbic acid and composition of marquisa and tamarillo juice of 90:10% produced the best effervescent tablet.

Keywords: Effervescent tablet, organic acid, marquisa juice, tamarillo juice