

ABSTRAK

Telah dilakukan penelitian mengenai pembuatan *edible film* dari ekstrak wortel (*Daucus carota*), kanji, dan gliserin sebagai bahan pengemas. Pengolahan *edible film* diawali dengan pembuatan ekstrak wortel terlebih dahulu. *Edible film* dibuat dengan mencampurkan ekstrak wortel dengan kanji, dan gliserin hingga homogen, kemudian dikeringkan dalam oven selama ± 2 hari. Setelah itu dilakukan uji karakteristik *edible film* yaitu diuji kuat tarik dan kemuluran, uji SEM serta dilakukan analisa kadar nutrisinya yaitu kadar protein, air, abu, lemak, karbohidrat, β -karoten. Selanjutnya dilakukan uji organoleptik terhadap warna, rasa, bau, dan tekstur terhadap *edible film*. Hasil karakteristik *edible film* diperoleh kuat tarik 0,015 KgF/mm², kemuluran 33,74%, dan ketebalan 0,21mm. Sedangkan kadar protein 0,68%, kadar air 19,69%, kadar abu 3,59%, kadar lemak 5,11%, kadar karbohidrat 66,637%, kadar β -karoten 0,561 ppm. dan uji organoleptik *edible film* terhadap rasa, warna tekstur dan bau yang dihasilkan yaitu dengan rata – rata 3 (suka) . Hal ini menunjukkan bahwa *edible film* dari ekstrak wortel, kanji, dan gliserin ini dapat diterima dan baik dikonsumsi karena mengandung β -karoten selain sebagai antioksidan dalam tubuh, juga baik untuk kesehatan mata.

**THE MAKING OF EDIBLE FILM FROM MIXTURE EXTRACT OF CARROT
(*Daucus carota L.*) and GLYSERIN WITH STARCH
AS PACKAGING MATERIALS**

ABSTRACT

*The research of the making of edible films from extracts of carrot (*Daucus carota*), starch, and glycerin as packaging materials. Processing of edible film making begins with the first extract of carrot. Edible films made by mixing carrot extract with starch, and glycerin until homogeneous, then dried in an oven for ± 2 days, after that was done test characteristic edibel film tensile strength that is tested and elongasi, SEM and analyzed test levels of nutrients is protein content, moisture content, ash content, fat content, carbohydrate content, β -carotene content. Additionally conducted organoleptic tests on color, taste, smell, and texture of the resulting edible film. From the survey results revealed that the characteristic tensile strength of edible films produced KgF/mm² 0.015, 33.74% elongation, and thickness of 0.21 mm. While the protein content 0.68%, 19.69% moisture content, ash content of 3.59%, 5.11% fat content, carbohydrate content of 66.637%, β -carotene levels of 0.56 ppm. and organoleptic tests of edible films produced with the average 3(liked) . This indicates that the edible film of carrot extract, starch, and glycerin is acceptable and well consumed because they contain β -carotene than as an antioxidant in the body, also good for eye health.*