

ABSTRAK

SUCHI ANDRIANI MAQFIRAHLUBIS :Studi perbandingan nenas dan kangkung dengan konsentrasi gum arab terhadap mutu fruit leather dibimbing oleh HERLA RUSMARILIN dan TERIP KARO-KARO.

Penelitian ini dilakukan untuk mengetahui pengaruh penambahan bubuk buah nenas dan bubuk kangkung dengan berbagai konsentrasi gum arab terhadap mutu dan uji organoleptik fruit leather campuran nenas dan kangkung. Penelitian ini dilakukan di Laboratorium Teknologi Pangan, Fakultas Pertanian USU, Medan, menggunakan rancangan acak lengkap faktorial 2 faktor yaitu perbandingan bubuk buah nenas dan bubuk kangkung (P) : (70%:30% ; 60%:40% ; 50%:50% ; 40%:60% ; 30%:70%) dan konsentrasi gum arab (K) : (1,1% ; 1,2% ; 1,3%). Parameter yang dianalisa adalah kadar air, kadar abu, kadar vitamin C, kadar serat kasar, total padatan terlarut, total asam, uji organoleptik skor warna, rasa dan tekstur, uji organoleptik hedonik warna, aroma, rasa dan tekstur.

Hasil penelitian menunjukkan bahwa perbandingan bubuk buah nenas dan bubuk kangkung memberikan pengaruh berbeda sangat nyata terhadap kadar air, kadar abu, kadar vitamin C, kadar serat kasar, total padatan terlarut, total asam, uji organoleptik skor warna, rasa dan tekstur, uji organoleptik hedonik warna, aroma, rasa dan tekstur. Konsentrasi gum arab memberikan pengaruh berbeda sangat nyata terhadap kadar air, kadar abu, kadar vitamin C, kadar serat kasar, total padatan terlarut, total asam dan berbeda tidak nyata terhadap uji organoleptik skor warna, rasa dan tekstur, uji organoleptik hedonik warna, aroma, rasa dan tekstur. Interaksi antara kedua faktor memberikan pengaruh berbeda sangat nyata terhadap total padatan terlarut dan berbeda tidak nyata terhadap kadar air, kadar abu, kadar vitamin C, kadar serat kasar, total asam, uji organoleptik skor warna, rasa dan tekstur, uji organoleptik hedonik warna, aroma, rasa dan tekstur. Perbandingan bubuk buah nenas dan bubuk kangkung (70% : 30%) dan konsentrasi gum arab (1,3%) menghasilkan kualitas fruit leather yang terbaik dan lebih diterima.

Kata Kunci :Nenas, Kangkung, Gum arab, Fruit leather.

ABSTRACT

SUCHI ANDRIANI MAQFIRAHLUBIS :Study of ratio of pineapple and water spinach with arabic gum concentration on the quality of fruit leather supervised by HERLA RUSMARILIN and TERIP KARO-KARO.

The aim of this research was to find the effect of ratio pineapple pulps and water spinach with several arabic gum concentration on the quality of pineapple and water spinach mixture fruit leather. This research was conducted at the Laboratory of Food Technology, Faculty of Agriculture, University of Sumatera Utara, Medan, using completely randomized design with two factors, i.e. :ratio of pineapple and water spinach pulps (P) : (70%:30% ; 60%:40% ; 50%:50% ; 40%:60% ; 30%:70%) and arabic gum concentration (K): (1,1%, 1,2% and 1,3%). Parameters analyzed were moisture content, ash content, vitamin C content, crude fiber content, total soluble solid, total acid, score organoleptic values of colour, taste and texture and hedonic organoleptic values of colour, taste, flavour and texture.

The results showed that the ratio pineapple and water spinach pulps had highly significant effect on moisture content, ash content, vitamin C content, crude fiber content, total soluble solid, total acid, score organoleptic values of colour, taste and texture, and hedonic organoleptic values of colour, flavor, taste and texture. Arabic gum concentration had highly significant effect on moisture content, ash content, vitamin C content, crude fiber content, total soluble solid, total acid, and had no significant effect on score organoleptic values of colour, taste and texture, and hedonic organoleptic values of texture. Interactions of the two factors had highly significant effect on total solubility solid and had no significant effect on moisture content, ash content, vitamin C content, crude fiber content, total acid, score organoleptic values of colour, taste and texture, and hedonic organoleptic values of colour, flavor, taste and texture. The ratio of pineapple and water spinach pulps of (70% : 30%) and Arabic gum concentration of (1,3%) produced the best quality of fruit leather and more acceptable.

Keywords: Pineapple, Water Spinach, Arabic gum, Fruit leather.