

ABSTRAK

PENGARUH PENAMBAHAN EKSTRAK BUNGA ROSELLA (*Hibiscus sabdarriffa* L.) DAN GELATIN SAPI TERHADAP KARAKTERISTIK PERMEN JELI

Oleh

VINA VIONA

Permen jeli dengan penambahan ekstrak jahe merah merupakan produk konfeksioneri yang telah memiliki nilai fungsional. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan ekstrak bunga rosella dan gelatin sapi serta interaksi keduanya terhadap karakteristik permen jeli. Metode penelitian yang digunakan dalam penelitian adalah Rancangan Acak Kelompok Lengkap (RAKL) dengan dua faktor, faktor pertama penambahan ekstrak bunga rosella dengan 3 taraf yaitu R1 (4%), R2 (8%), dan R3 (12%), dan faktor kedua penambahan gelatin sapi dengan 3 taraf yaitu G1 (5%), G2 (8%), dan G3 (11%). Data yang diperoleh dianalisis ragam dan dianalisis lebih lanjut dengan uji lanjut BNJ pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan ekstrak bunga rosella, gelatin sapi, dan interaksi antara keduanya berpengaruh nyata terhadap karakteristik kimia, fisik, dan sensori permen jeli. Perlakuan terbaik yang didapatkan adalah R2G3 dengan penambahan ekstrak bunga rosella 8% dan gelatin sapi 11% yang menghasilkan kadar abu 0,29%, pH 5,5, kadar air 19,55%, kekenyalan 3,57 mm, rasa 4,05 (tidak *pungent*), warna 3,85 (cokelat), kesukaan tekstur 4,62 (sangat suka), penerimaan keseluruhan 4,56 (sangat suka), kadar gula reduksi 6,77%, kadar sukrosa 54,52%, dan total mikroba 3×10^4 koloni/g.

Kata kunci : Jahe merah, ekstrak bunga rosella, gelatin sapi, permen jeli

ABSTRACT

THE EFFECT OF ROSELLE FLOWER EXTRACT (*Hibiscus sabdariffa* L.) AND BOVINE GELATIN ADDITION ON THE CHARACTERISTICS OF JELLY CANDY

By

VINA VIONA

Red ginger extract-enriched jelly candy is a confectionery product with functional properties. This study aimed to evaluate the effects of roselle flower extract and bovine gelatin, as well as their interaction, on the characteristics of functional jelly candy. The experiment was conducted using a Randomized Complete Block Design (RCBD) with two factors. The first factor was roselle flower extract at three levels: R1 (4%), R2 (8%), and R3 (12%). The second factor was bovine gelatin at three levels: G1 (5%), G2 (8%), and G3 (11%). The data were subjected to analysis of variance (ANOVA), followed by Tukey's Honestly Significant Difference (HSD) test at a 5% significance level. The results showed that roselle flower extract, bovine gelatin, and their interaction significantly affected the chemical, physical, and sensory characteristics of the functional jelly candy. The best treatment was R2G3, containing 8% roselle flower extract and 11% bovine gelatin, which resulted in 0.29% ash content, pH 5.5, 19.55% moisture content, 3.57 mm springiness, a taste score of 4.05 (not pungent), a color score of 3.85 (brown), a texture liking score of 4.62 (liked very much), an overall acceptability score of 4.56 (liked very much), 6.77% reducing sugar content, 54.52% sucrose content, and a total microbial count of 3×10^4 CFU/g.

Keywords: Red ginger, roselle flower extract, bovine gelatin, jelly candy