

ABSTRAK

PENGARUH KONSENTRASI GELATIN TERHADAP SIFAT KIMIA DAN SIFAT SENSORI PERMEN JELLY JAMUR TIRAM PUTIH (*Pleurotus ostreatus*)

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Penelitian bertujuan untuk menentukan konsentrasi gelatin yang menghasilkan permen jelly jamur tiram putih dengan sifat kimia dan sifat sensori sesuai standar mutu SNI 3547.2-2008. Penelitian disusun dalam Rancangan Acak Kelompok Lengkap (RAKL) dengan faktor tunggal yaitu konsentrasi gelatin pada 6 taraf 5%, 10%, 15%, 20%, 25%, dan 30% dengan 4 kali ulangan. Data dianalisis sidik ragam dan uji lanjut dengan Beda Nyata Terkecil (BNT) pada taraf 5%. Hasil penelitian menunjukkan bahwa perlakuan terbaik adalah konsentrasi gelatin 20% yang menghasilkan flavor permen jelly jamur tiram putih dengan skor 2,98 (agak khas jamur tiram putih), kekenyalan dengan skor 3,89 (kenyal), warna dengan skor 3,71 (suka), penerimaan keseluruhan dengan skor 3,83 (suka), kadar air sebesar 18,27% (bb), kadar abu sebesar 0,25% (bb), kadar gula reduksi sebesar 0,28% (bb), dan kadar sukrosa sebesar 51,33% (bb) yang sesuai dengan SNI 3547.2-2008.

Kata kunci : gelatin, jamur tiram putih, permen jelly

ABSTRACT

THE EFFECT OF GELATIN CONCENTRATION ON CHEMICAL AND SENSORY CHARACTERISTIC OF WHITE OYSTER MUSHROOM JELLY CANDY (*Pleurotus ostreatus*)

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The purpose of the research to determine the concentration of gelatin that produce white oyster mushroom jelly candy which appropriate with the chemical and sensory characteristic of standard ISO 3547.2-2008. The research arranged in a Complete Randomized Block Design (CRBD) by a single factor that is gelatin concentration on six grade of 5%, 10%, 15%, 20%, 25%, and 30% with four repetition. Data analysis of variance and a further test with the Least Significant Difference (LSD) at 5% level. The results showed that the best treatment was found in 20% of gelatin concentration that produces flavor white oyster mushroom jelly candy with score of 2.98 (rather typical white oyster mushroom), elasticity with a score of 3.89 (chewy), color with score of 3.71 (like), the overall acceptance with score of 3.83 (like), the water content of 18.27% (bb), ash content of 0.25% (bb), reduced sugar levels by 0.28% (bb), and sucrose levels amounted to 51.33% (b) which appropriate with ISO 3547.2-2008.

Keywords: gelatin, jelly candy, white oyster mushroom