

ABSTRACT

THE EFFECT OF CARRAGEENAN CONCENTRATION ON SENSORY AND CHEMICAL PROPERTIES OF JAMU CEKOK JELLY CANDY

by

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The research aims to determine the effect of carrageenan concentration and obtain the right carrageenan concentration with sensory and chemical properties on curd jelly candies, which are accordance with SNI 3547.2-2008. This research was arranged in a completely randomized design (RCBD) with one factor, namely carrageenan concentration consisting of 9 levels, namely: 6%; 7%; 8%; 9%; 10%; 11%; 12%; 13%; and 14%, each treatment was repeated three times. The data obtained were analyzed for the similarity of the variance with the barlett test and the test for the addition of the data were tested by the tuckey test. Analysis of variance was used to determine whether there was an effect the treatment, then further tests were conducted using a real honest difference test (BNJ) at the level 5%. The results showed that carrageenan concentration significantly affected color, texture, taste, overall acceptance, moisture content, ash content, and pH, but did not significantly affect aroma. The best carrageenan concentration is the

addition of 14% carrageenan, with produces curdled jelly candies with a color score of 3.15 (slightly brownish red), aroma of 3.50 (a bit of a typical herbal medicine), texture of 4.41 (springy), taste of 4.34 (not bitter), overall acceptance of 4.31 (like), moisture content of 9.88%, ash content of 1.59%, pH 4.55, reducing sugar 9.29%. All observational variables have met the SNI standards for water content, ash content and reducing sugar.

Keywords: jamu cekok, carrageenan, jelly candy

ABSTRAK

PENGARUH KONSENTRASI KARAGINAN TERHADAP SIFAT SENSORI dan KIMIA PERMEN *JELLY* JAMU CEKOK

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Penelitian bertujuan untuk mengetahui pengaruh konsentrasi karaginan dan mendapatkan konsentrasi karaginan yang tepat dengan sifat sensori dan kimia pada permen *jelly* jamu cekok, yang sesuai dengan SNI 3547.2-2008. Penelitian ini disusun dalam Rancangan acak Lengkap (RAKL) dengan satu faktor yaitu konsentrasi karaginan yang terdiri dari 9 taraf yaitu: 6%; 7%; 8%; 9%; 10%; 11%; 12%; 13%; dan 14%, setiap perlakuan dilakukan pengulangan sebanyak tiga kali. Data yang diperoleh dianalisis kesamaan ragamnya dengan uji barlett dan uji kemenambahan data diuji dengan uji tuckey. Analisis sidik ragam digunakan untuk mengetahui ada tidaknya pengaruh perlakuan, kemudian dilakukan uji lanjut dengan menggunakan uji beda nyata jujur (BNJ) pada taraf 5%. Hasil penelitian menunjukkan bahwa konsentrasi karaginan berpengaruh nyata terhadap warna, tekstur, rasa, penerimaan keseluruhan, kadar air, kadar abu, dan pH, tetapi

tidak berpengaruh nyata terhadap aroma. Konsentrasi karaginan terbaik adalah penambahan 14% karaginan, yang menghasilkan permen *jelly* jamu cekok dengan skor warna 3,15(agak merah kecoklatan), aroma 3,50 (sedikit khas jamu), tekstur 4,41 (kenyal), rasa 4,34 (tidak pahit), penerimaan keseluruhan 4,31 (suka), kadar air 9,88% , kadar abu 1,59%, pH 4,55, gula reduksi 9,29%. Semua variabel pengamatan telah memenuhi standar SNI terhadap kadar air, kadar abu dan gula reduksi.

Kata kunci: jamu cekok, karaginan, permen jelly