

ABSTRACT

THE EFFECT OF COOKING LENGTH ON THE SENSORY PROPERTIES, CHEMICAL PROPERTIES, AND PHYSICAL PROPERTIES OF GOAT'S MILK JELLY CANDY

By

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Goat's milk jelly candy is a snack made from a mixture of sugar, goat's milk, thickening agents and other permitted food additives, which of course can increase consumption of goat's milk. Factors that can influence the quality of jelly candy include gelling ingredients, cooking temperature, cooking length, choice of mixed ingredients, addition of sugar, etc. The aim of this research is to determine the effect of cooking length on the sensory properties, chemical properties and physical properties of goat's milk jelly candy in accordance with SNI 3547-2-2008 concerning jelly candy. This research was structured in a Completely Randomized Block Design (CRBD) with a single factor and four replications. The factor used is the cooking length. Fresh goat's milk, carrageenan, gum arabic, glucose syrup, sugar, and water are mixed and cooked for a cooking length according to the treatment after the mixture boils, starting from 15, 20, 25, 30, 35, and 40 minutes. The research results show that the cooking length for jelly candy affects the sensory properties, chemical properties and physical properties of goat's milk jelly candy. The best cooking length for goat's milk jelly candy is 20 minutes with texture characteristics of 4.00 (chewy), color 4.38 (brownish yellow), taste 4.23 (like), aroma 3.87 (rather like), water content 11.28%, ash content of 0.82%, reducing sugar content of 5.70%, sucrose sugar content of 42.79%, and springiness level of 2.925 mm have met the jelly candy quality standards according to SNI No. 3547-2-2008 regarding jelly candy.

Key words: cooking length, jelly candy, SNI 3547:2008, and goat's milk.

ABSTRAK

PENGARUH LAMA PEMASAKAN TERHADAP SIFAT SENSORI, SIFAT KIMIA, DAN SIFAT FISIK PERMEN JELLY SUSU KAMBING

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Permen jelly susu kambing merupakan makanan ringan yang terbuat dari campuran gula, susu kambing, bahan pengental, dan BTP lainnya yang diizinkan, yang tentunya dapat meningkatkan konsumsi susu kambing. Faktor-faktor yang dapat mempengaruhi mutu dari permen jelly diantaranya bahan pembentuk gel, suhu pemasakan, lama pemasakan, pemilihan bahan campuran, penambahan gula, dan lain-lain. Tujuan penelitian ini adalah mengetahui pengaruh lama pemasakan terhadap sifat sensori, sifat kimia, dan sifat fisik permen jelly susu kambing yang sesuai dengan SNI 3547-2-2008 tentang permen jelly. Penelitian ini disusun dalam Rancangan Acak Kelompok Lengkap (RAKL) dengan faktor tunggal dan empat kali ulangan. Faktor yang digunakan yaitu lama pemasakan. Susu kambing segar, karagenan, gum arab, sirup glukosa, gula, dan air dicampurkan dan dimasak dengan lama pemasakan sesuai perlakuan setelah adonan mendidih, mulai dari 15, 20, 25, 30, 35, dan 40 menit. Hasil penelitian menunjukkan bahwa lama pemasakan permen jelly berpengaruh terhadap sifat sensori, sifat kimia, dan sifat fisik permen jelly susu kambing. Lama pemasakan permen jelly susu kambing terbaik adalah perlakuan 20 menit dengan karakteristik tekstur 4,00 (kenyal), warna 4,38 (kuning kecoklatan), rasa 4,23 (suka), aroma 3,87 (agak suka), kadar air 11,28%, kadar abu 0,82%, kadar gula reduksi 5,70%, kadar gula suksorsa 42,79%, dan tingkat kekenyalan (*springiness*) 2,925 mm telah memenuhi standar mutu permen jelly menurut SNI No. 3547-2-2008 tentang permen jelly.

Kata kunci: lama pemasakan, permen jelly, SNI 3547:2008, dan susu kambing.