ABSTRACT

FORMULATION OF PAPAYA PORRIDGE (*Carica papaya* L.) AND JACKFRUIT PUREE (*Artocarpus heterophyllus* L) IN THE MAKING OF JAM SHEET

By

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Papaya contains fiber and has an attractive color so it is suitable for use as jam sheet, but has the disadvantage of a characteristic aroma papaya that is less preferred so that materials are needed that can cover these deficiencies, such as jackfruit. The aims of this study was to determine the effect of formulation of papaya porridge and jackfruit puree in making jam sheets and get the right formulation based on sensory and chemical characteristics. The rerearch was structured in a Completely Randomized Block Design (RKAL) with 6 levels of treatment formulation of papaya porridge and jackfruit puree 100% : 0%, 80% : 20%, 60% : 40%, 40% : 60%, 20% : 80%, dan 0%: 100% and 5 repetions. The data obtained was then analyzed with data homogeneity using the Bartlett test and additional data was tested using the Tuckey test, then an analysis of variance test for determining differences and further tested by Honest Significant Difference Test (BNJ) at the 5% level . The results showed that the formulation of papaya porridge and jackfruit puree had a significant effect on sensory characteristics of color, aroma, taste, and texture when bitten and rolled and chemical of water content and degree of acidity (pH). The formulation of 20% papaya porridge and 80% jackfruit puree was the most appropriate treatment because it resulted in jam sheets that have a characteristic aroma of jackfruit (3.8438), a slightly dominant flavor of jackfruit (4), light orange color (1.8125), chewy texture and easy to bite (3.3125) and easy to roll (3.2188). The jam sheet of this formulation has 20% water content, 0.36% ash content and a degree of acidity (pH) of 4.67, 6.8574% reduced sugar content and 72.65 mg/100g vitamin C.

Key words: jam sheet, papaya, jackfruit puree

ABSTRAK

FORMULASI BUBUR BUAH PEPAYA (*Carica papaya* L.) DAN *PUREE* NANGKA (*Artocarpus heterophyllus* L.) DALAM PEMBUATAN SELAI LEMBARAN

Oleh

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Pepaya memiliki kandungan serat dan warna yang menarik sehingga baik dimanfaatkan menjadi selai lembaran, tetapi pepaya memiliki aroma khas yang kurang disukai sehingga memerlukan bahan tambahan yang mampu menutupi kekurangan tersebut salah satunya buah nangka. Tujuan penelitian ini untuk mengetahui pengaruh formulasi bubur buah pepaya dan *puree* nangka dalam pembuatan selai lembaran dan mendapatkan formulasi yang tepat berdasarkan karakteristik sensori dan kimia. Penelitian ini disusun dalam Rancangan Acak Kelompok Lengkap (RKAL) dengan 6 taraf perlakuan formulasi pepaya dan *puree* nangka yaitu 100% : 0%, 80% : 20%, 60% : 40%, 40% : 60%, 20% : 80%, dan 0%: 100% dan diulang sebanyak 4 kali. Data yang didapatkan kemudian diuji kehomogenannya menggunakan uji Bartlett dan kemenambahan data menggunakan uji Tuckey, selanjutnya dilakukan uji analisis sidik ragam untuk mengetahui adanya perbedaan dan uji lanjut Uji Beda Nyata Jujur (BNJ) 5%. Hasilnya menunjukkan bahwa formulasi pepaya dan *puree* nangka berpengaruh nyata terhadap karakteristik sensori berupa warna, aroma, rasa, serta tekstur saat digigit dan digulung dan kimia berupa kadar air dan derajat keasaman (pH). Formulasi pepaya 20% dan *puree* nangka 80% menjadi perlakuan yang paling tepat karena menghasilkan lembaran yang memiliki aroma khas nangka (3,8438), rasa agak dominan nangka (4), warna oranye muda (1,8125), tekstur kenyal dan mudah digigit (3,3125) serta mudah digulung (3,2188). Selai lembaran formulasi ini memiliki kadar air sebesar 20%, kadar abu 0,36% dan derajat keasaman (pH) 4,67, kadar gula reduksi 6,8574% dan vitamin C 72,65 mg/100g.

Kata kunci: selai lembaran, pepaya, *puree* nangka