

ABSTRACT

THE EFFECT OF ADDING JACKFRUIT DAMI (*Artocarpus heterophyllus*) ON THE SENSORI AND CHEMICAL CHARACTERISTICS OF RED DRAGON FRUIT (*Hylocereus polyrhizus*) FRUIT LEATHER

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Jackfruit dami can be processed into additional ingredients for fruit leather because it has high levels of pectin and fiber, but it lacks taste and color, so ingredients are needed that can cover these deficiencies, one of which is red dragon fruit. The aim of this research was to study the effect of adding jackfruit dami waste on the sensory and chemical characteristics of red dragon fruit leather and to obtain the best treatment. The research was structured in a Completely Randomized Block Design (RKAL) with 4 levels of treatment comparison of red dragon fruit and jackfruit dami, namely 100% : 0%, 75% : 25%, 50% : 50%, 25% : 75%, and 0% ; 100% and 5 repetitions. The data obtained was then analyzed with data homogeneity using the Bartlett test and additional data was tested using the Tuckey test, then processed by variance and further tested by the Honest Significant Difference Test (BNJ) at the 5% level. The results showed that the jackfruit dami formulation had a significant effect on sensory characteristics in the form of firmness, color, aroma, taste, and overall acceptability and chemistry in the form of water content and degree of acidity (pH). The formulation of 50% jackfruit dami and 50% red dragon fruit was the best treatment because it produced sensory characteristics (stickiness score 3.87% (very chewy), color score 3.55% (red), aroma score 3.24% (like), taste score 3.11% (like), and overall acceptance score 3.60% (really like) and chemical characteristics (moisture content 14.09% (w/w), ash content 0.88%, acidity 4.26 , vitamin C 1.11 mg/100g, and reducing sugar content 23.73%).

Key words: *fruit leather, dami jackfruit, red dragon.*

ABSTRAK

PENGARUH PENAMBAHAN DAMI NANGKA (*Artocarpus heterophyllus*) TERHADAP KARAKTERISTIK SENSORI DAN KIMIA FRUIT LEATHER BUAH NAGA MERAH (*Hylocereus polyrhizus*)

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Dami nangka dapat diolah menjadi bahan tambahan *fruit leather* karena memiliki pektin dan serat yang tinggi namun memiliki kekurangan rasa dan warna sehingga diperlukan bahan yang dapat menutupi kekurangan tersebut salah satunya adalah buah naga merah. Tujuan penelitian ini untuk mempelajari pengaruh penambahan limbah dami nangka terhadap karakteristik sensori dan kimia *fruit leather* buah naga merah dan memperoleh perlakuan terbaik. Penelitian disusun dalam Rancangan Kelompok Acak Lengkap (RKAL) dengan 4 taraf perlakuan perbandingan buah naga merah dan dami nangka yaitu 100% : 0%, 75% : 25%, 50% : 50%, 25% : 75%, dan 0% ; 100%. dan 5 kali ulangan. Data yang diperoleh kemudian dianalisis dengan homogenitas data menggunakan uji bartlett dan kementerian data diuji dengan uji tuckey, selanjutnya diolah sidik ragam dan uji lanjut Uji Beda Nyata Jujur (BNJ) pada taraf 5%. Hasilnya menunjukkan bahwa formulasi dami nangka berpengaruh nyata terhadap karakteristik sensori berupa kekenyalan, warna, aroma, rasa, dan penerimaan keseluruhan dan kimia berupa kadar air dan derajat keasaman (pH). Formulasi dami nangka 50% dan buah naga merah 50% menjadi perlakuan terbaik karena menghasilkan karakteristik sensori (skor kekenyalan 3,87% (sangat kenyal), skor warna 3,55% (merah), skor aroma 3,24% (suka), skor rasa 3,11% (suka), dan skor penerimaan keseluruhan 3,60% (sangat suka) dan karakteristik kimia (kadar air 14,09% (b/b), kadar abu 0,88%, derajat keasaman 4,26, vitamin C 1,11 mg/100g, dan kadar gula reduksi 23,73%)

Kata kunci: *fruit leather*, dami nangka, naga merah.