

PENGARUH PENAMBAHAN KARAGENAN TERHADAP KUALITAS ES KRIM BUAH NANAS

[The Effect of Additional of Carrageenan on Quality of Pineapple Ice Cream]

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ABSTRACT

This research was to determine the effect of carrageenan as stabilizer in various concentrations on total solids, overrun, resistance and organoleptic properties (color, taste, aroma, texture) of pineapple ice cream. The design used was a completely randomized block design (CRBD) with a single factor (carrageenan in various concentrations treatment) that repeated 3 times. Carrageenan as stabilizer in various concentrations treatment consisted of FK1 (0.3%), FK2 (0.5%), FK3 (0.7), FK4 (0.9%), FK5 (1.1%) and FK6 (1.3%). Parameters that observed were include total solids, overrun, resistance and organoleptic (color, aroma, texture, taste). Observation data were tested by analysis of variance at the 5% real level using Co-Stat software. Significantly different treatments were tested using Honest Significance Difference (HSD) test with the same significant level. The results showed that the addition of carrageenan in pineapple ice cream had a significantly different effect on overrun, resistance, and texture (hedonic method), but had no significantly effect on total solids, color and aroma (hedonic method), taste and aroma (scoring method). FK4 treatment (0.9% of carrageenan) was the best treatment which resulted in 14.10% of total solids, 58.97% of overrun, 41.57 minutes of resistance, and organoleptic (texture) that were acceptable by panelist.

Keywords: carrageenan, ice cream, pineapple.

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penstabil karagenan pada berbagai konsentrasi terhadap total padatan, overrun, resistensi dan organoleptik (warna, rasa, aroma, tekstur) es krim buah nanas. Rancangan yang digunakan adalah Rancangan Acak Kelompok (RAK) dengan faktor tunggal (perlakuan konsentrasi karagenan) yang diulangi sebanyak 3 kali. Perlakuan konsentrasi karagenan terdiri atas FK1 (0,3%), FK2 (0,5%), FK3 (0,7), FK4 (0,9%), FK5 (1,1%) dan FK6 (1,3%). Parameter yang diamati meliputi total padatan, *overrun*, resistensi dan organoleptik (warna, aroma, tekstur dan rasa). Data hasil pengamatan diuji dengan analisis keragaman pada taraf nyata 5% menggunakan *software Co-Stat*. Perlakuan yang berbeda nyata diuji lanjut menggunakan Beda Nyata Jujur (BNJ) dengan taraf nyata yang sama. Hasil penelitian menunjukkan bahwa penambahan karagenan pada es krim buah nanas memberikan pengaruh yang berbeda nyata terhadap *overrun*, resistensi, tekstur (metode hedonik), namun memberikan pengaruh yang tidak berbeda nyata terhadap total padatan, warna, aroma (metode hedonik), dan rasa, aroma (metode scoring). Perlakuan FK4 (konsentrasi karagenan 0,9%) merupakan perlakuan terbaik yang menghasilkan total padatan 14,10%, *overrun* 58,97%, resistensi 41,57 menit dan organoleptik (tekstur) yang dapat diterima oleh panelis.

Kata kunci: es krim, karagenan, nanas.