

# **PENGARUH KONSENTRASI SUKROSA TERHADAP MUTU PERMEN *JELLY* BUAH KERSEN (*Muntingia calabura* L.)**

*[The Effect of Sucrose Concentration on The Quality of Muntingia Fruit Jelly Candy]*

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## **ABSTRACT**

*The research aim was to determine the appropriate concentration of sucrose in the formulation to produce Muntingia fruit jelly candy. The experiment was conducted in laboratory and arranged with Completely Randomized Design (CRD) of single factor of sucrose concentration (30, 40, 50, 60, 70 and 80%) based on sugar formulation. The experiment was repeated three times. The parameter quality of the fruit jelly candy included the physical (springiness), chemical (moisture, ash, reduced sugar, water activity and pH) and palatable characteristic (taste, colour and texture). Data was analyze with analyses of variance with 5 percent level of significancy. The post hoc test was Honestely Significant Difference (HSD) at the same level of significancy. The result showed that the best quality of Muntingia fruit jelly candy was indicated with 60% sucrose in sugar formulation. The candy had springiness (3.07 N), moisture (19.70%), ash (0.65%), reduced sugar (16.35%), water activity (0.75) and pH (4.65) respectively. The candy had sweetly taste with Moringa fruit aroma, light brown colour and chewiness in texture.*

**Keywords:** *sucrose consentrarion, fruit jelly candy*

## **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh konsentrasi sukrosa terhadap mutu permen *jelly* buah kersen (*Muntingia calabura* L.). Metode yang digunakan dalam penelitian ini adalah metode eksperimental yang dilaksanakan di Laboratorium dan dirancang menggunakan Rancangan Acak Lengkap (RAL) faktor tunggal (konsentrasi: 30%, 40%, 50%, 60%, 70%, dan 80%) yang diulang sebanyak 3 kali sehingga memperoleh 18 unit percobaan. Parameter yang diamati yaitu mutu fisik (kekerasan), mutu kimia (kadar air, kadar abu, kadar gula reduksi, aktivitas air, dan nilai pH), dan mutu organoleptik (rasa, warna, dan tekstur) dengan analisis keragaman taraf nyata 5% menggunakan Co-Stat. Apabila terdapat beda nyata, dilakukan uji lanjut Beda Nyata Jujur. Hasil penelitian menunjukkan konsentrasi sukrosa memberikan pengaruh yang berbeda nyata terhadap nilai kekerasan, kadar air, kadar abu, kadar gula reduksi, aktivitas air, nilai pH, dan organoleptik berdasarkan uji skoring dan hedonik rasa, warna, dan tekstur. Perlakuan konsentrasi sukrosa 60% merupakan perlakuan terbaik untuk menghasilkan permen *jelly* buah kersen dengan kriteria yaitu nilai kekerasan 3,07 N, kadar air 19,70%, kadar abu 0,65%, kadar gula reduksi 16,35%, aktivitas air, 0,75, dan nilai pH 4,65 dengan rasa agak manis dan berasa kersen, berwarna agak coklat, dan memiliki tekstur yang agak kenyal.

**Kata kunci:** konsentrasi sukrosa, permen *jelly* buah.