

## **Pengaruh Penstabil Pati Jagung dan CMC Terhadap Mutu Es Krim Ubi Jalar Kuning (*Ipomoea batatas L.*) Berbasis Santan**

*The Effect of Corn Starch Stabilizer and CMC on the Quality of Coconut Milk-Based Yellow Sweet Potato (*Ipomoea batatas L.*) Ice Cream*

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### **ABSTRACT**

*This study aims to determine the effect of the addition of CMC stabilizer and corn starch on the quality of yellow sweet potato ice cream (*Ipomoea batatas L.*) coconut milk based. The design used in this study was a completely randomized design (CRD) with the formulation of P1: the addition of 1% Corn Starch and 0% CMC; P2 : addition of 0.75% Corn Starch and 0.25% CMC; P3 : addition of 0.5% Corn Starch and 0.5% CMC; P4 : addition of 0.25% Corn Starch and CMC 0.75%; P5 : Addition of 0% Corn Starch and 1% CMC. The analysis carried out included crude fiber content, Overrun, resistance, and organoleptic. The results showed that crude fiber content ranged from 0.88%-2.38%, Overrun 62.46%-84.77%, Resistance 30.26%-48.43%, and for the organoleptic value of the aroma hedonic test included in the slightly like to like and the scoring test is slightly coconut-scented to coconut-flavored, for the texture the hedonic test is included in the criteria for dislike to like and the scoring test is included in the rough to soft criteria, for the taste the hedonic test is included in the criteria for dislike to like and the scoring test is included in the sweet category. The best treatment with addition of stabilizer corn starch and CMC was found in the P5 CMC 1% treatment, with a resistance value of 48.43 minutes and an Overrun value of 84.77%.*

**Keyword:** *Ice cream, coconut milk, yellow sweet potato, corn starch, CMC*

### **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan penstabil CMC dan pati jagung terhadap mutu es krim ubi jalar kuning (*Ipomoea batatas L.*) berbasis santan. Rancangan yang digunakan pada penelitian ini adalah Rancangan Acak Lengkap (RAL) dengan formulasi P1 : Penambahan Pati Jagung 1% dan CMC 0%; P2 : Penambahan Pati Jagung 0,75% dan CMC 0,25%; P3 : Penambahan Pati Jagung 0,5% dan CMC 0,5%; P4 : Penambahan Pati Jagung 0,25% dan CMC 0,75%; P5 : Penambahan Pati Jagung 0% dan CMC 1%. Analisa yang dilakukan antara lain Kadar serat kasar, *Overrun*, Resistensi, dan Organoleptik. Hasil penelitian diperoleh kadar serat kasar berkisar 0,88%-2,38%, *Overrun* 62,46%-84,77%, Resistensi 30,26%-48,43%, dan untuk nilai organoleptik aroma uji hedonik dengan kategori agak suka hingga suka dan uji skoring agak beraroma santan hingga beraroma santan, untuk tekstur uji hedonik dengan kriteria tidak suka hingga suka dan uji skoring dengan kriteria kasar hingga lembut, untuk rasa uji hedonik dengan kriteria tidak suka hingga suka dan uji skoring dengan kategori agak manis. Perlakuan terbaik penambahan penstabil pati jagung dan CMC terdapat pada perlakuan P5 CMC 1%, dengan nilai resistensi 48,43 menit dan nilai *Overrun* 84,77%. Sedangkan pada uji serat kasar tertinggi yakni P3 (0,5%;0,5%) dengan nilai 2,38%.

**Kata kunci:** *Es krim, santan, ubi jalar kuning, pati jagung, CMC*