

PENGARUH PENAMBAHAN TEPUNG KULIT PISANG KEPOK TERHADAP SIFAT KIMIA DAN ORGANOLEPTIK SELAI PEPAYA

(Addition of Kepok Banana Peel Flour on Chemical and Organoleptic Properties of Papaya Jam)

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ABSTRACT

This study aims to determine the effect of adding kepok banana peel flour to the chemical and organoleptic properties of papaya jam. The experimental design used was a randomized block design (RBD) with a single factor experiment, namely the concentration of banana peel flour which consisted of 6 experiments with 3 replications, in order to obtain 18 experimental units. The treatments included the percentage of addition of banana peel flour, namely P0 (0%); P1 (2%); P2 (4%); P3 (6%); P4 (8%); P5 (10%). Parameters tested for papaya jam were chemical quality (moisture content, ash content, and pH), physical quality (viscosity and color test), and organoleptic quality (color, aroma, taste and viscosity). Observational data were tested by analysis of variance at 5% level using Co-Stat software. If there is a significant difference between the observations, then it is further tested using the Honestly Significant Difference (HSD) test at the same level. The results showed that the addition of banana peel flour had a significantly different effect on moisture content, ash content, pH, viscosity, organoleptic color (scoring), aroma (scoring), taste (hedonic), and viscosity both hedonic and scoring. The higher the addition of kepok banana peel flour in making papaya jam, the water content will decrease. Meanwhile, the ash content, pH, and viscosity are increasing. Treatment P5 (10% banana peel flour) was the best treatment for papaya jam with water content of 63.46%, ash content of 1.1%, viscosity 8073,33cP, as well as organoleptic color, aroma, taste and hedonic consistency which were somewhat favored by the panelists, and on a score of slightly brown, slightly banana-scented, slightly sweet, and slightly thick.

Keywords: Jam, Papaya fruit, Banana peel flour, Kepok banana

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung kulit pisang kepok terhadap sifat kimia dan organoleptik selai pepaya. Rancangan percobaan yang digunakan adalah Rancangan Acak Kelompok (RAL) dengan percobaan faktor tunggal yaitu konsentrasi tepung kulit pisang yang terdiri dari 6 percobaan dengan 3 kali ulangan, sehingga diperoleh 18 unit percobaan. Perlakuan meliputi persentase penambahan tepung kulit pisang yaitu P0 (0%); P1 (2%); P2 (4%); P3 (6%); P4 (8%); P5 (10%). Parameter selai pepaya yang diuji adalah mutu kimia (kadar air, kadar abu, dan pH), mutu fisik (viskositas dan uji warna), dan mutu organoleptik (warna, aroma, rasa dan kekentalan). Data hasil pengamatan diuji dengan analisa keragaman pada taraf 5% menggunakan software Co-Stat. Apabila hasil pengamatan terdapat perbedaan yang nyata, maka diuji lanjut dengan menggunakan uji Beda Nyata Jujur (BNJ) pada taraf yang sama. Hasil penelitian menunjukkan bahwa penambahan tepung kulit pisang memberikan pengaruh yang berbeda nyata terhadap kadar air, kadar abu, pH, viskositas, organoleptik warna (skoring), aroma (skoring), rasa (hedonik), dan kekentalan baik secara hedonik maupun skoring. Semakin tinggi penambahan tepung kulit pisang kepok pada pembuatan selai pepaya maka kadar air akan semakin menurun. Sedangkan kadar abu, pH, dan viskositas semakin naik. Perlakuan P5 (10% tepung kulit pisang) merupakan perlakuan terbaik selai pepaya dengan kadar air 63,46%, kadar abu 1,1%, viskositas 8073,33cP, serta organoleptik warna, aroma, rasa dan kekentalan secara hedonik yang agak disukai oleh panelis, dan secara skoring agak berwarna cokelat, agak beraroma pisang, agak manis, dan agak kental.

Kata kunci: Selai, Buah pepaya, Tepung kulit pisang, Pisang kepok