

PENGARUH PENAMBAHAN DAGING BUAH DURIAN (*Durio zibethinus Murr*) TERHADAP MUTU ES KRIM

*THE EFFECT OF ADDITIONAL DURIAN (*Durio zibethinus Murr*) FLESH ON THE QUALITY OF ICE CREAM*

Eko Basuki¹⁾, I Wayan Sweca Yasa¹⁾ dan Sasmita Dewi²⁾

¹⁾Staf Pengajar Fakultas Teknologi Pangan dan Agroindustri Universitas Mataram

²⁾Mahasiswa Fakultas Teknologi Pangan dan Agroindustri Universitas Mataram

Jl. Majapahit No.58 Mataram

*email: sasmitadewi985@gmail.com

ABSTRACT

This study aims to determine of durian flesh addition on the quality of ice cream including chemical, physical and organoleptic qualities. The method used in this study is an experimental method carried out in the laboratory. The research design used was a completely randomized design (CRD) with one factor, namely durian flesh addition as much as 0%, 2%, 4%, 6%, 8% and 10%. Parameters observed were fat content, sucrose content, overrun, total melting power and organoleptic quality. The observational data were then analyzed by analysis of variance at a 5% significance level using Co-Stat software. If there is a significant difference, a further test of Least Significant Difference (LSD) is carried out. The results showed that the best treatment was obtained in the 6% addition of durian flesh with a fat content value of 2,54%, sucrose content of 22,74% and organoleptic quality including taste, aroma, color and texture which were still acceptable to the panelists.

Keywords: durian, ice cream, quality.

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan daging buah durian terhadap mutu es krim meliputi mutu kimia, fisik dan organoleptik. Metode yang digunakan dalam penelitian ini adalah metode eksperimental yang dilakukan di Laboratorium. Rancangan penelitian yang digunakan adalah Rancangan Acak Lengkap (RAL) satu faktor yaitu penambahan daging buah durian sebanyak 0%, 2%, 4%, 6%, 8% dan 10%. Parameter yang diamati adalah kadar lemak, kadar sukrosa, overrun, daya leleh dan mutu organoleptik. Data hasil pengamatan selanjutnya dianalisis dengan analisis keragaman (Analysis of Variance) pada taraf nyata 5% dengan menggunakan software Co-Stat. Apabila terdapat beda nyata, dilakukan uji lanjut Beda Nyata Terkecil (BNT). Hasil penelitian menunjukkan bahwa perlakuan terbaik didapatkan pada perlakuan penambahan daging buah durian 6% dengan nilai kadar lemak 2,54%, kadar sukrosa 22,74 % serta mutu organoleptik meliputi rasa, aroma, warna dan tekstur yang masih bisa diterima panelis.

Kata kunci: durian, es krim, mutu.