

PENGARUH KONSENTRASI TEPUNG GLUKOMANAN PORANG (*Amorphophallus muelleri* Blume) TERHADAP SIFAT FUNGSIONAL MINUMAN *JELLY* WORTEL

(THE EFFECT OF THE CONCENTRATION OF PORANG GLUCOMANNAN FLOUR (*Amorphophallus muelleri* Blume) ON THE FUNCTIONAL PROPERTIES OF CARROT *JELLY* DRINK)

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ABSTRACT

This aims of this study was to determine the effect of glucomannan porang flour concentration on the functional properties of carrot jelly drink. This study used an experimental method of Completely Randomized Design (CRD) with a single factor, namely the concentration of glucomannan porang flour including 0%, 0.1%, 0.2%, 0.3%, 0.4% and 0.5%. Parameters observed were the chemical characteristics (total dissolved solids and antioxidant activity), physical characteristics (color and texture) and organoleptic characteristics (texture, color, aroma and taste). Data obtained from the observation were analyzed by the Analysis of Variance (ANOVA) at a significance level of 5% using Co-stat Software. If the results are significantly different, further test was carried out with the Honest Significant Difference (HSD) test at the same significance level. The results showed that the concentration of glucomannan porang flour had a significantly different effects on the antioxidant activity and texture (newton), texture (scoring) and color (scoring) and non significant level of total dissolved solids, texture (hedonic), aroma (hedonic), taste (hedonic), and color (hedonic). Carrot jelly drink treated with the concentration of 0.2% glucomannan porang flour was the best treatment with a total dissolved solids of 14.9 °Brix, 92.75% antioxidant activity, the texture was easy to suck up, and the color, aroma and taste were the rather preferred by the panelists.

Keywords: *Porang glucomannan flour, carrots, jelly drink*

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh konsentrasi tepung glukomanan porang terhadap sifat fungsional dari minuman *jelly* wortel. Metode yang digunakan dalam penelitian ini adalah metode eksperimental dengan Rancangan Acak Lengkap (RAL) faktor tunggal yaitu konsentrasi tepung glukomanan porang sebanyak 0%, 0,1%, 0,2%, 0,3%, 0,4% dan 0,5%. Parameter yang diamati yaitu mutu kimia (total padatan terlarut dan aktivitas antioksidan), mutu fisik (warna dan tekstur) serta mutu organoleptik (tekstur, warna, aroma dan rasa). Data hasil pengamatan dianalisis dengan analisis keragaman *Analysis of Variance* (ANOVA) pada taraf nyata 5% menggunakan *Software Co-stat*. Apabila didapatkan hasil yang berbeda nyata dilakukan uji lanjut dengan uji Beda Nyata Jujur (BNJ) pada taraf nyata yang sama. Hasil penelitian ini menunjukkan bahwa perlakuan konsentrasi tepung glukomanan porang memberikan pengaruh yang berbeda nyata terhadap aktivitas antioksidan dan tekstur (newton), tekstur (skoring) dan warna (skoring) namun tidak berbeda nyata terhadap total padatan terlarut, tekstur (hedonik), aroma (hedonik), rasa (hedonik), dan warna (hedonik). Minuman *jelly* wortel dengan perlakuan konsentrasi tepung glukomanan porang 0,2% merupakan perlakuan terbaik yang menghasilkan *jelly* drink dengan total padatan terlarut 14,9°Brix, aktivitas antioksidan 92,75%, tekstur yang mudah disedot serta warna aroma, rasa yang agak disukai panelis.

Kata kunci: Tepung glukomanan porang, wortel, minuman *jelly*