

PENINGKATAN MUTU *JELLY DRINK* DALUMAN (*Cocculus orbiculatus* L.) MELALUI FORTIFIKASI SARI DAUN KELOR (*Moringa oleifera* L.)

*[Improving the Quality of Daluman (*Cocculus orbiculatus* L.) Jelly Drink Through the Fortification of Moringa (*Moringa oleifera* L.) Leaf Juice]*

Ana Juliana^{1)*}, Zainuri²⁾, Siska Cicilia²⁾

¹⁾Mahasiswa Fakultas Teknologi Pangan dan Agroindustri Universitas Mataram

²⁾Staf Pengajar Fakultas Teknologi Pangan dan Agroindustri Universitas Mataram

Jl. Majapahit No. 62 Mataram

*email: annajulian17@gmail.com

ABSTRACT

The aims of this study was to determine the effect of fortification of moringa leaf juice on the quality of Daluman jelly drink. This study used an experimental method of Completely Randomized Design (CRD) with a single factor, namely the concentration of moringa leaf juice which consisted of 6 treatments, including 0%, 10%, 20%, 30%, 40% and 50% moringa leaf juice. Each treatment was repeated 3 times to obtain 18 experimental units. The jelly drink parameters tested were the chemical quality (protein and vitamin C content), the physical quality (color and texture) and the organoleptic quality (color, aroma, texture and taste). The results of the observations were analyzed using the Analysis of Variance (ANOVA) 5% level using Co-stat Software and if there were significant differences, further tests were carried out using the Honest Significant Difference (HSD) test. The results of this study showed that fortification with moringan leaf juice gave significant results on the protein content, vitamin C content, L value, texture and organoleptic quality. The treatment with 20% concentration of moringa leaf juice was the best treatment which produced Daluman jelly drink with the protein content of 7.44%; vitamin C content 87.82 mg/100g; L value 19.85; °Hue value 188,42; texture 0.30 (N), and the organoleptic quality (color, aroma, texture and taste) were rather preferred by the panelists.

Keywords: *daluman, jelly drink, moringa, quality*

ABSTRAK

Penelitian ini bertujuan untuk menentukan pengaruh fortifikasi sari daun kelor terhadap mutu *jelly drink* daluman. Penelitian ini menggunakan metode eksperimental Rancangan Acak Lengkap (RAL) dengan faktor tunggal yaitu konsentrasi sari daun kelor yang terdiri atas 6 perlakuan antara lain sari daun kelor 0%, 10%, 20%, 30%, 40% dan 50%. Setiap perlakuan diulang sebanyak 3 kali sehingga diperoleh 18 unit percobaan. Parameter *jelly drink* yang diuji adalah mutu kimia (kadar protein dan vitamin C), mutu fisik (warna dan tekstur) dan mutu organoleptik (warna, aroma, tekstur dan rasa). Hasil pengamatan dianalisis menggunakan analisis keragaman *Analysis of Variance* (ANOVA) pada taraf 5% menggunakan *Software Co-stat* dan apabila terdapat perbedaan nyata, maka dilakukan uji lanjut menggunakan uji Beda Nyata Jujur (BNJ). Hasil penelitian ini menunjukkan perlakuan fortifikasi dengan sari daun kelor memberikan hasil yang signifikan terhadap kadar protein, kadar vitamin C, nilai L, tekstur dan organoleptik. Perlakuan konsentrasi sari daun kelor 20% merupakan perlakuan terbaik dengan kadar protein 7,44%; kadar vitamin C 87,82 mg/100g; nilai L 19,85; nilai °Hue 188,42; tekstur 0,30 (N) serta mutu organoleptik (warna, aroma, tekstur dan rasa) yang agak disukai oleh panelis.

Kata kunci : *daluman, jelly drink, kelor, mutu*