

ABSTRAK

ANALISIS OF PROKSIMAT, ANTIOKSIDAN, DAN ORGANOLEPTIK, PADA JELI CAMPURAN KERSEN DAN KURMA DENGAN VARIASI KOMPOSISI

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Latar belakang : spesies tumbuhan Indonesia masih belum digunakan secara optimal untuk kepentingan masyarakat. Kersen (*Muntingia calabura* L.) adalah salah satunya. Buah yang juga bermanfaat dan dapat tumbuh di daerah bergurun adalah kurma (*Phoenix dactylifera*). Kombinasi buah dapat digunakan sebagai makanan fungsional sangat berkembang saat ini. Kersen dan kurma dapat menjadi salah satu makanan fungsional, yang dapat dikonsumsi langsung dengan memperhatikan kadar makronutrien, kandungan bioaktiv, dan pengujian organoleptik. Tujuan : analisis perbedaan kadar proksimat, antioksidan, organoleptik dan uji kesukaan pada jeli campuran kersen dan kurma dengan variasi komposisi. Metode : penelitian ini menggunakan rancangan Acak Lengkap (RAL) dan eksperimen laboratorium. Eksperimen laboratorium meliputi analisis proximat dan antioksidan. keduanya dilakukan dua kali pengulangan. Uji organoleptik jeli campuran kersen dan kurma menggunakan penilaian panelis. Panelis dipilih secara random. Jeli dibuat dengan variasi kersen : kurma yaitu 50:50 (jeli 1), 60:40 (jeli 2), dan 75:25 (Jeli 3). Hasil : Jeli 1, 2, dan 3 berbeda signifikan pada analisis kadar air, karbohidrat, dan energi (*p-value* 0,000). Kadar abu berbeda signifikan (*p-value* 0.007). kadar protein berbeda signifikan (*p-value* 0.001). Kadar lemak berbeda signifikan (*p-value* 0.381). Kadar serat berbeda signifikan (*p-value* 0.018.). uji kesukaan, uji warna, tekstur, dan rasa berbeda signifikan (*p-value* 0.000). Uji aroma kersen tidak berbeda signifikan (*p-value* 0.287) dan Uji aroma kurma tidak berbeda signifikan (*p-value* 0.299). Kesimpulan : jeli paling dominan dari 3 variasi jeli adalah jeli 1 dengan rasio 50: 50.

Kata kunci : *Antioksidan, Jelly, Kurma, Muntingia calabura L., Proksimat, Variasi Komposisi*

ABSTRACT

ANALYSIS OF PROXIMATE, ANTIOXIDANT, AND ORGANOLEPTIC OF KERSEN AND DATE JELLY MIX WITH VARIATION COMPOSITION

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Background: The plant species in Indonesia's still not optimally utilised for the benefit of the community. Kersen (*Muntingia calabura* L.) is one example. The other fruit that is used and could grow at barren is a date (*Phoenix dactylifera*). The combination of fruit that can use as a functional food was very developing nowadays. Kersen and date could be one of the functional foods. That could be direct consumption with regard to the level of macronutrients, bioactive compounds, and organoleptic properties. **Objective:** Analysis of the difference of proximate, antioxidant, organoleptic and hedonic of kersen and date jelly mix with variation composition. **Method:** This research had used a complete random design (CRD) and laboratory experiments. The laboratory experiment are proximate and antioxidant analysis. Both are was done two times of repetition. The organoleptic propertise of kersen and date jelly mix carried out by panellist. The panelist randomly selected. The jelly was made with variation of kersen : date were 50:50 (jelly 1), 60:40 (jelly 2), and 75:25 (Jelly 3). **Results:** the jelly 1, 2, and 3 were significant differences in the moisture, carbohydrate, and energy content (*p-value 0,000*). The ash content has significant difference (*p-value 0.007*). The protein content has significant difference (*p-value 0.001*). The fat content has not significantly different (*p-value 0.381*). The fibre content has significant difference (*p-value 0.018.*). The hedonic, colour, texture, and taste analysis have significant differences (*p-value 0.000*). The aroma of the person in each group did not significantly different (*p-value 0.287*) and the aroma of dates did not significantly different (*p-value 0.299*). **Conclusions:** the most dominant from 3 variation proportion of jelly was jelly 1 with a ratio 50:50.

Keyword: *Antioxidant, Date, Jelly, Muntingia calabura L. Proximate, Variation composition.*