ABSTRAK

Tujuan dari penelitian ini adalah untuk mempelajari pengaruh jenis penstabil dan gula rendah kalori terhadap karakteristik *marshmallow* pisang. Penelitian ini menggunakan rancangan percobaan yaitu rancangan acak kelompok (RAK) dengan pola faktorial 3x3 dan ulangan yang dilakukan sebanyak 3 kali. Penelitian ini terdiri dari dua tahap yaitu penelitian pendahuluan untuk menetukan konsentrasi penstabil berdasarkan organoleptik dan penelitian utama untuk menentuka jenis penstabil dan jenis gula rendah kalori dengan respon penelitian yaitu respon kimia (kadar air, kadar gula reduksi dan abu), respon fisik (kekenyalan) dan respon organoleptik (warna, aroma, tekstur dan rasa). Berdasarkan hasil penelitian utama jenis penstabil berpengaruh terhadap kadar air, kekenyalan dan respon organoleptik yaitu warna, aroma, tekstur dan rasa. Jenis gula rendah kalori berpengaruh terhadap kadar gula dan kekenyalan. Interaksi antara jenis penstabil dan jenis gula rendah kalori berpengaruh terhadap kekenyalan, warna dan aroma. Perlakuan terpilih berdasarkan respon kimia, fisik dan organoleptik adalah p2g1 (jenis penstabil gelatin dan gula stevia) dengan kadar air 24,62%, kadar gula 5,74%, kadar abu 0,97% dan kekenyalan 38,41mm/d/g.

Kata kunci: marshmallow, pisang ambon, penstabil, stevia.

ABSTRACT

The purpose of this research was to study the effect of the type stabilizer and the type of low-calorie sugar the characteristics of the marshmallow bananas. This research uses experimental design factorial 3x3 in ranangan randomized (RAK) in a repeat 3 times. The research consisted of two stages: a preliminary study to determine the concentration of stabilizer based on the organoleptic and primary research for determining the type of stabilizer and the type of low-calorie sugar with the response of the research that the chemical response (moisture, reducing sugar and ash), the physical response (elasticity) and response organoleptic (color, aroma, texture and taste). Based on the results of a major study types stabilizer significant effect on water content, plasticity and organoleptic response is the color, aroma, texture and taste. The type of low-calorie sugar significant effect on blood sugar levels and suppleness. The interaction between the type of stabilizer and the type of low-calorie sugar significantly affect suppleness, color and aroma. Treatment response was selected by the chemical, physical and organoleptic is p2g1 (type stabilizer gelatin and sugar stevia) with a water content of 24.62%, 5.74% sugar content, ash content of 0.97% and a viscosity of 38.41 mm / d / g.

Keywords: *marshmallow, bananas, stabilizer, stevia.*