

INTISARI

Tujuan penelitian ini adalah untuk mengetahui dan mempelajari pengaruh perbandingan pektin dengan CMC dan konsentrasi madu terhadap karakteristik sorbet salak varietas Bongkok dan bagaimana pengaruh interaksi antara perbandingan pektin dengan CMC dan konsentrasi madu terhadap karakteristik sorbet salak varietas Bongkok.

Penelitian ini menggunakan rancangan percobaan faktorial 3x3 dalam rancangan acak kelompok (RAK) yang terdiri dari 2 faktor yaitu faktor P (Perbandingan pektin dengan CMC) yang terdiri dari 3 taraf yaitu p1 (1:1), p2 (1:2), p3 (2:1) dan faktor M (Konsentrasi madu) yang terdiri dari 3 taraf yaitu m1 (5%), m2 (10%), m3 (15%). Respon yang diukur dalam penelitian ini adalah respon kimia yang meliputi kadar gula total dengan metode luffschoorl dan kadar vitamin C dengan metode titrasi DFIF, respon fisik yang diuji yaitu waktu leleh dan *overrun* serta respon organoleptik (uji hedonik) terhadap warna, rasa, aroma, tekstur.

Perbandingan pektin dengan CMC berpengaruh terhadap warna, rasa, gula total, vitamin C, waktu leleh dan *overrun*. Konsentrasi madu berpengaruh terhadap warna, rasa, tekstur, gula total, vitamin C, waktu leleh dan *overrun*. Interaksi antara perbandingan pektin dengan CMC dan konsentrasi madu berpengaruh terhadap warna, rasa, aroma, tekstur, gula total, waktu leleh dan *overrun*. Berdasarkan respon kimia dan respon fisik yang telah dilakukan p3m3 (perbandingan pektin dengan CMC [2;1] dan konsentrasi madu 15%) adalah produk terpilih dengan menghasilkan kadar gula total 34,121%, kadar vitamin C 11,196 mg/100 gram bahan, waktu leleh 23 menit 33 detik dan *overrun* 72,517%.

Kata kunci : Salak Bongkok, Sorbet, Pektin dan CMC, Madu

ABSTRACT

The aims of this study were to explore the influenced of CMC and pectin ratio and honey concentration towards characteristics of Salak Bongkok's sorbet; to understand the influenced of interaction between CMC and pectin towards characteristics of Salak Bongkok's sorbet; and to understand the influenced of honey concentration towards characteristics of Salak Bongkok's sorbet.

This study was used randomized block design 3x3 factorial that consisted of 2 factors which were P (CMC and pectin ratio) and M (concentration of honey). Factor P consisted of 3 level which were p1 (1:1), p2 (1:2), and p3 (2:1). Factor M consisted of 3 level which were m1 (5%), m2 (10%), and m3 (15%). Characteristics of sorbet were analyzed by using chemical responses and physical responses. Chemical characteristic of sorbet assessed were total sugar concentration by using Luff-Schoorl and Vitamin C concentration by using DFIF. Meanwhile, physical responses assessed were overrun, melting time, and hedonic test on texture, color, aroma, and flavor.

Based on study result, the ratio of CMC and pectin influenced the sorbet's color, flavor, total sugar concentration, vitamin C concentration, melting time, and overrun. Whereas, concentration of honey influenced the sorbet's color, flavor, texture, total sugar concentration, vitamin C concentration, melting time, and overrun. In addition, interaction between pectin and CMC ratio with honey concentration influenced the sorbet's color, flavor, aroma, texture, total sugar concentration, melting time, and overrun of the sorbet. According to all responses, p3m3 (sample which were used honey concentration 15 % and the ratio of CMC and pectin 2:1) were chosen as the best sample which contained total sugar 34,121%, vitamin C concentration 11,196 mg/100 gram, melting time 23 minutes 33 seconds, and overrun 72,517%.

Keyword : Salak Bongkok's, Sorbet, CMC and Pectin, Honey