

INTISARI

Tujuan penelitian adalah untuk mengetahui perbandingan buah sirsak dengan daun sirsak serta konsentrasi gliserol dalam pembuatan produk *mix fruit leather* serta untuk diversifikasi produk olahan pangan, sehingga dihasilkan *mix fruit leather* dengan karakteristik yang baik dan dapat diterima oleh konsumen.

Rancangan percobaan yang digunakan pada penelitian ini adalah pola faktorial (4x3) dalam Rancangan Acak Kelompok (RAK) dengan 2 kali ulangan. Rancangan perlakuan yang dilakukan pada penelitian ini terdiri dari dua faktor yaitu perbandingan buah sirsak dengan serbuk daun sirsak (P) yang terdiri dari 4 taraf yaitu p_1 (36,08% : 7,22%), p_2 (37,9% : 5,4%), p_3 (39,7% : 3,6%), p_4 (41,5% : 1,8%) dan konsentrasi gliserol (G) yang terdiri dari 3 taraf yaitu g_1 (2%), g_2 (3%), g_3 (4%) sehingga diperoleh 24 satuan percobaan. Variabel respon yang dianalisis meliputi respon organoleptik (uji hedonik), dan kimia. Respon organoleptik meliputi rasa, aroma, warna, dan tekstur. Analisis kimia yang dilakukan adalah kadar air, kadar vitamin C, kadar gula pereduksi, antioksidan, kadar tanin serta kekerasan (*hardness*).

Hasil penelitian menunjukkan bahwa adanya interaksi antara perbandingan buah sirsak dengan daun sirsak dan konsentrasi gliserol. Hasil penelitian pendahuluan uji organoleptik bahwa konsentrasi gula terbaik sebesar 15%. Hasil dari penelitian utama uji organoleptik terhadap atribut rasa pada perbandingan buah sirsak dengan daun sirsak 5,75:0,25 dan konsentrasi gliserol 3%, untuk atribut warna dan tekstur terbaik yaitu perbandingan buah sirsak dengan daun sirsak 5,75:0,25 dan konsentrasi gliserol 2%, dan untuk atribut aroma terbaik perbandingan buah sirsak dengan daun sirsak 5,75:0,25. Sampel terpilih dari hasil analisis yaitu pada perbandingan buah sirsak dengan daun sirsak 5,75:0,25 dan konsentrasi gliserol 2% dengan kadar vitamin C 14,70 mg/100g, kadar air 14,62 %, kadar gula pereduksi 14,70%, antioksidan (DPPH) 1269,1536ppm, kadar tanin 0,413% dan kekerasan (*hardness*)0,33 mm/kg.

Kata kunci: buah sirsak, daun sirsak, gliserol, *mix fruit leather*.

ABSTRACT

The purpose of this research was to know the comparison of soursop fruit with soursop leaf and glycerol concentration in the mix fruit leather products and to diversify the food product, so that the mix fruit leather produced was with good character and accepted by the consumer.

The experimental design used in this study was the factorial pattern (4x3) in the Randomized Block Design (RAK) with 2 replications. The treatment design conducted in this study consisted of two factors: the ratio of soursop fruit with soursop leaf powder (P) consisting of 4 levels those were p1 (36.08%: 7.22%), p2 (37.9%: 5, 4%), p3 (39.7%: 3.6%), p4 (41.5%: 1.8%) and glycerol concentration (G) consisting of 3 levels those are g1 (2%), g2 (3 %), g3 (4%) resulting in 24 experimental units. Response variables were analyzed for organoleptic response (hedonic test), and chemistry. Organoleptic responsibilities included flavor, aroma, color, and texture. Chemical analyzes that was conducted were for water content, vitamin C level, reducing sugar content, antioxidants, tannin content and the hardness.

The result showed that there was an interaction between the ratio of soursop fruit with the soursop leaves and the glycerol concentration. Preliminary result of organoleptic test showed that the best concentration for the sugar was 15%. The result of the main organoleptic test to the taste attribute in the ratio of soursop fruit with the soursop leaves was 5,75:0,25 and glycerol concentration was 3%. While, for the best color and texture attribute of the soursop fruit and leaves ratio was 5,75:0,25 and the glycerol concentration was 2%. In addition, for the best aroma attribute to the soursop fruits and leaves ratio was 5,75:0,25. The chosen sample from the analysis result of the soursop fruit and leaves ratio was 5,75:0,25 and 2% glycerol concentration with Vitamin C level 14,70 mg/100g, water content 14,62%, reducing sugar content 14.70%, antioxidants (DPPH) 1269,1536ppm, tannin 0.413% and hardness 0.33 mm / kg.

Keywords: soursop fruit, soursop leaf, glycerol, mix fruit leather.