# INTISARI

Penelitian ini dilakukan untuk mengetahui korelasi konsentrasi campuran gula pasir dan gula merah terhadap karakteristik manisan kering labu uning (*Cucurbita moschata*).

Penelitian yang dilakukan terdiri atas tiga tahap. Tahap pertama yaitu penentuan lama pengeringan manisan kering hingga kadar air sesuai SNI manisan kering maksimal 25%. Variasi lama pengeringan yang digunakan yaitu 0 menit, 1 jam, 2 jam, 3 jam, 4 jam, 5 jam, 6 jam, 7 jam, dan 8 jam, respon yang dianalisis yaitu respon kimia analisis kadar air dengan metode Destilasi. Tahap kedua yaitu untuk mengetahui korelasi konsentrasi gula pasir dan korelasi konsentrasi gula merah terhadap karakteristik manisan kering labu kuning. Variasi konsentrasi gula pasir yang digunakan yaitu 40%, 50%, dan 60%, dan variasi konsentrasi gula merah yang digunakan yaitu 40%, 50%, dan 60%, respon yang dianalisis yaitu respon kimia analisis kadar air dengan metode Destilasi dan respon fisik yaitu analisis tekstur. Tahap ketiga yaitu untuk mengetahui korelasi konsentrasi campuran gula pasir dan gula merah terhadap karakteristik manisan kering labu kuning. Variasi yang digunakan yaitu campuran gula pasir dan gula merah dengan konsentrasi 40%, 50%, 60%, dengan masing-masing konsentrasi perbandingan 1:1, respon yang dianalisis yaitu respon kimia analisis kadar air dengan metode Destilasi dan respon fisik yaitu analisis tekstur.

Hasil dari penelitian menunjukan bahwa pada penelitian tahap satu memberikan hasil semakin lama pengeringan maka kadar air pada manisan kering akan semakin menurun, lama pengeringan yang terbaik digunakan pada lama pengeringan selama 8 jam. Pada penelitian tahap dua memberikan hasil konsentrasi gula pasir memiliki korelasi negatif sangat kuat terhadap kadar air, dan tekstur manisan kering labu kuning, sedangkan pada konsentrasi gula merah memiliki korelasi positif sangat kuat tergadap kadar air dan tekstur manisan kering labu kuning. Pada penelitian tahap ketiga konsentrasi campuran gula pasir : gula merah dengan perbandingan 1:1 memiliki korelasi negatif sangat kuat terhadap kadar air, dan korelasi positif sangat kuat terhadap tekstur manisan kering labu kuning.

Kata Kunci : labu kuning, manisan labu kuning, kadar air, tekstur.

## *ABSTRACT*

*The research was conducted to find out the correlation of concentration from sugar and red sugar mixtured on the characteristics of candied dried pumpkin (Cucurbita moschata).*

*The research consisted of three stapes. The first stape is determining the duration of dry candied drying to moisture content according to the dried SNI maximum is 25%. The variation of drying time used was 0 minutes, 1 hour, 2 hours, 3 hours, 4 hours, 5 hours, 6 hours, 7 hours, and 8 hours. The analyzed response is chemical response of water content analysis by distillation method. The second stape to know the correlation of sugar concentration and the correlation of brown sugar concentration to dry candied yellow pumpkin characteristics. The variation of sugar concentration used was 40%, 50%, and 60%, and the variation of brown sugar concentration used was 40%, 50%, and 60% respectively. The analyzed used for find the chemical response of water content analysis by Distillation methode and physical response ie texture analysis. The third stape is to find out the correlation of the concentration of sugar and the brown sugar mixture to the characteristics of candied dried pumpkin. The variation used is the mixture of sugar and brown sugar with the concentration of 40%, 50%, 60%, with each concentration ratio of 1: 1, the analyzed response is the chemical response of water content analysis by the method of distillation, physical response ie texture analysis, and organoleptic response.*

*The results showed that in the first stape of the analyse, the results of the longer drying time, the moisture content in the dried candied will decrease, the best drying time is used for drying time for 8 hours. In the second phase of the study the results showed that the sugar concentration had a very strong negative correlation to water content, and the yellow dried yellow pumpkin, while the red sugar concentration had a very strong positive correlation with the water content and yellow dried pumpkin candied texture. In the third stage study the concentration of sugar mixture: brown sugar with a ratio of 1: 1 has a very strong negative correlation to moisture content, and a very strong positive correlation to the yellow pumpkin candied dry texture.*



*Keywords: yellow pumpkin, candied pumpkin, moisture content, texture*