

ABSTRAK

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PENGARUH KONSENTRASI KARAGENAN DAN SUHU PEMANASAN TERHADAP KARAKTERISTIK FISIKOKIMIA DAN SENSORI JELI DELIMA LEMBARAN (*Punica granatum L.*)

Skripsi, Fakultas Sains dan Teknologi (2021).

(xii + 43 halaman, 10 tabel, 10 gambar, 11 lampiran)

Delima (*Punica granatum L.*) merupakan tanaman yang cukup populer di Indonesia yang memiliki daya simpan rendah sehingga diolah menjadi jeli lembaran yang diharapkan dapat memperpanjang masa simpan serta meningkatkan nilai produk. Jeli lembaran dalam penelitian ini diolah dari buah delima. Tujuan utama dalam penelitian ini adalah untuk mengetahui pengaruh konsentrasi karagenan 0,50, 1,00 dan 1,50% serta suhu pemanasan 85, 90, dan 95 °C terhadap karakteristik fisikokimia dan sensori jeli lembaran yang diolah dari buah delima. Berdasarkan penelitian yang telah dilakukan, jeli delima menggunakan konsentrasi karagenan 1,50% dengan suhu pemanasan 95 °C memiliki pH, total padatan terlarut, dan *hardness* tertinggi dibandingkan dengan perlakuan lainnya. Selanjutnya, uji sensori berupa skoring dan hedonik jeli delima lembaran dilakukan untuk memilih tiga kombinasi perlakuan berdasarkan nilai skoring kekerasan, hedonik kekerasan, dan *hardness*. Jeli delima lembaran terpilih yaitu karagenan 1,50% dan suhu pemanasan 85°C dipilih berdasarkan nilai skoring kekerasan moderat, nilai hedonik kekerasan terendah, dan nilai *hardness* moderat, konsentrasi 1,50% dan suhu pemanasan 90°C dipilih berdasarkan nilai skoring kekerasan tertinggi, nilai hedonik kekerasan tertinggi, dan nilai *hardness* moderat, konsentrasi 1,50% dan suhu pemanasan 95°C dipilih berdasarkan nilai skoring kekerasan tertinggi, nilai hedonik kekerasan tertinggi, dan nilai *hardness* tertinggi.

Kata kunci : Delima, jeli lembaran, karagenan

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ABSTRACT

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EFFECT OF CARRAGEENAN CONCENTRATION AND HEATING TEMPERATURE ON PHYSICOCHEMICAL AND CHARACTERISTICS OF POMEGRANATE JELLY SHEET (*Punica granatum* L.)

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(xii + 43 pages, 10 tables, 10 figures, 11 appendices)

Pomegranate (*Punica granatum* L.) is a plant that is quite popular in Indonesia that has a very short shelf life. By processing it into jelly sheet, it was expected to prolong the shelf life and increases product value. In this research, jelly sheets were made using pomegranate as the base product. The main objectives of this research were to find out the effect of using different carrageenan concentration (0,50, 1,00 and 1,50%) and heating temperature (85, 90, and 95 °C) on physicochemical and sensory characteristics of jelly sheet that is made from pomegranate. Based on research that has been done, pomegranate jelly sheet made using 1,50% carrageenan concentration with 95 °C heating temperature had the highest pH, total soluble solid and texture (hardness) compared to other treatment. Furthermore, sensory test as in scoring and hedonic test has been done for pomegranate jelly sheet to determine three best treatment combination according to the value of texture scoring, texture hedonic, and hardness. The selected sheet Pomegranate jelly was made using 1,50% carrageenan concentration with 85°C were selected based on the moderate hardness scoring, the lowest hardness hedonic, and moderate hardness value, 1,50% carrageenan concentration with 90°C were selected based on the highest hardness scoring, the highest hardness hedonic, and moderate hardness value, 1.50% carrageenan concentration with 95°C were selected based on the highest hardness scoring, the highest hardness hedonic, and the highest hardness value.

Keyword : Carrageenan, pomegranate, sheeted jam

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