

## ABSTRACT

**Hani Khaerudina. B1410423.** Characteristic of Mix Ambon Banana (*Musa paradisiaca* L.) and Potato (*Solanum tuberosum*) Jam with Variation of Citric Acid Concentration and Sugar Type. Supervised by Sri Rejeki Retna Pertiwi and Dwi Aryanti Nur'utami

Ambon banana and potato contained potassium and has similiar flesh color. The aim of the research was to study the effect of citric acid and sugar concentrations on the characteristics of Ambon banana and potato (baneto) jam. The baneto study consisted of two stages. Stage I was the determination of citric acid concentration consisting of three levels (0.15%, 0.30%, and 0.45%), stage II was the determination of three type of sugar (sucrose, mix sucrose and fructose, and fructose). This study uses a completely randomized design (CRD) method of one factor. With ANOVA as a statistical analysis and continued with the Duncan test. Stage I analysis included hedonic test and pH, while stage II analysis included sensory quality, hedonic, and total dissolved solids (TPT) tested, for selected jam analysis included chemical tested (dietary fiber, potassium, arsenic contamination, and water activity / aw) and microbial tested (total plate count / TPC, coliform bacteria and molds / yeasts). The results of stage I of the research was the jam with the best pH it was about 4.66 with a concentration of 0.30% citric acid, the results of the second phase of the research was the use of fructose sugar with a total dissolved solids of 67.2%. The selected baneto jam had a fiber content about 5.48%, 263.54 mg / 100 g potassium, 0 mg / kg arsenic contamination, with water activity about 0.829. The result of microbial test of the jam was total plate count, coliform bacteria, and mols/yeast. There was about  $<1 \times 10$  colonies / g,  $< 3$  APM / g, and  $< 1 \times 10$  colonies/ g respectively.

**Keywords** : banana and potato jam, citric acid, fructose, sucrose.

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## ABSTRAK

**Hani Khaerudina. B.1410423.** Karakteristik Selai Campuran Pisang Ambon (*Musa paradisiaca* L.) dan Kentang (*Solanum tuberosum*) dengan Variasi Konsentrasi Asam Sitrat dan Jenis Gula. Dibawah bimbingan Sri Rejeki Retna Pertiwi dan Dwi Aryanti Nur'utami.

Buah pisang ambon dan kentang mengandung kalium dan memiliki warna daging buah yang mirip. Penelitian ini bertujuan untuk memanfaatkan buah pisang ambon dan kentang dalam bentuk selai dan mempelajari pengaruh konsentrasi asam sitrat dan jenis gula terhadap karakteristik selai pisang ambon dan kentang (baneto). Penelitian selai baneto terdiri dari dua tahap. Tahap I merupakan penentuan konsentrasi asam sitrat yang terdiri dari tiga taraf (0,15%, 0,30%, dan 0,45%), tahap II merupakan penentuan jenis gula yang terdiri dari tiga taraf (sukrosa, campuran sukrosa dan fruktosa, dan fruktosa). Penelitian ini menggunakan metode rancangan acak lengkap (RAL) satu faktor. Analisis statistik yang digunakan adalah ANOVA dan dilanjutkan dengan uji Duncan. Analisis tahap I meliputi uji hedonik dan pH, analisis tahap II meliputi uji mutu sensori, hedonik, dan total padatan terlarut (TPT), analisis selai terpilih meliputi uji kimia (serat pangan, kalium, cemaran arsen, dan aktivitas air/aw) dan uji mikroba (angka lempeng total/ALT, bakteri coliform, dan kapang/khamir). Hasil penelitian tahap I yaitu pH yang terbaik untuk pembuatan selai baneto yaitu 4,66 dengan konsentrasi asam sitrat 0,30%, hasil penelitian tahap II yaitu penggunaan gula jenis fruktosa dengan nilai total padatan terlarut 67,2%. Selai baneto terpilih memiliki kandungan serat pangan 5,48%, kalium 263,54 mg/100g, cemaran arsen 0 mg/kg, aw 0,829, angka lempeng total < 1 x 10 koloni/g, bakteri coliform < 3 APM/g, kapang/khamir < 1 x 10 koloni/g.

**Kata kunci:** asam sitrat, fruktosa, selai pisang ambon dan kentang, sukrosa.

