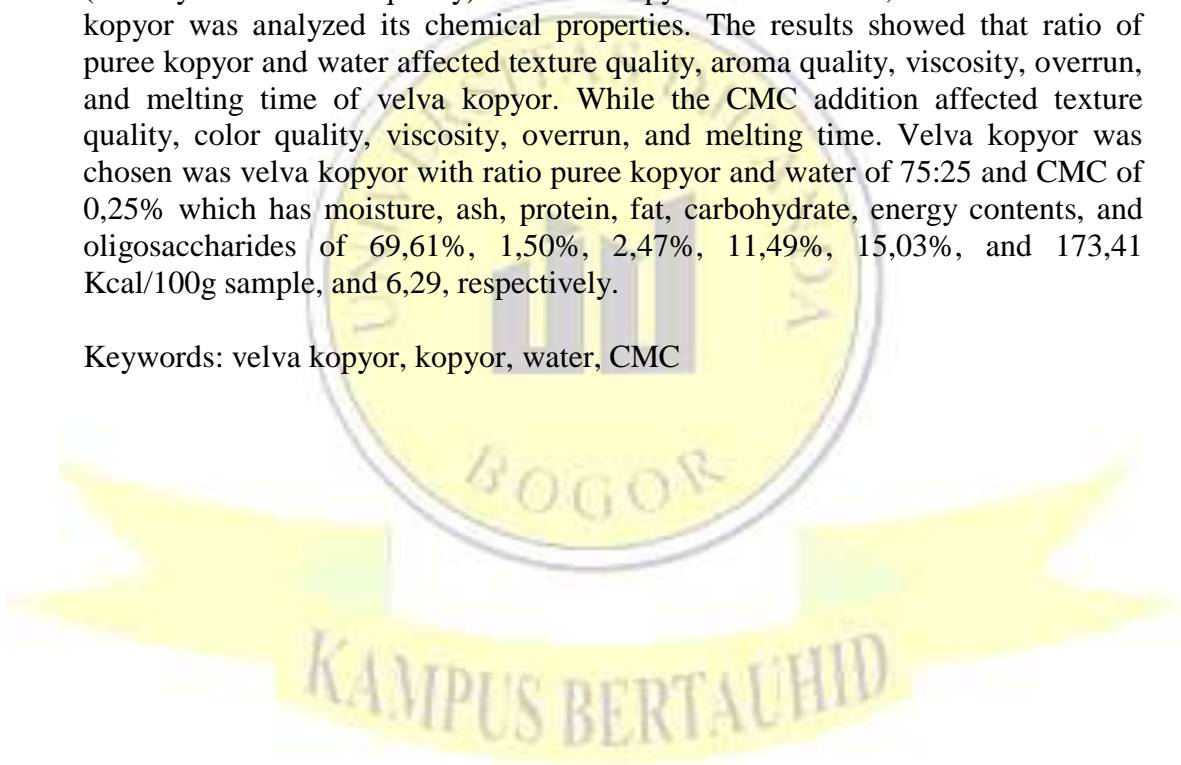


ABSTRACT

Raden Ratih Farhaniah. B.1510204. Characteristics of Quality Physicochemical and Sensory Velva Kopyor (*Cocos nucifera* L.) with CMC Addition (*Carboxy Methyl Cellulose*). Supervised by Aminullah dan Titi Rohmayanti.

Velva is the food of frozen dessert made from fruit puree and or vegetables. The objective of this research was to study the effect of ratio between kopyor and water as well as the CMC addition on characteristics physicochemistry and sensory of velva kopyor. This research is using analysis of variance (RAL) with two factors that is ratio between kopyor and water (100:0, 75:25, 50:50) and CMC concentration (0%, 0,25%, 0,50%), with twice repetition. The product analysis included physical quality test (viscosity, overrun, melting time) and sensory (sensory and hedonic quality) of velva kopyor. Furthermore, the selected velva kopyor was analyzed its chemical properties. The results showed that ratio of puree kopyor and water affected texture quality, aroma quality, viscosity, overrun, and melting time of velva kopyor. While the CMC addition affected texture quality, color quality, viscosity, overrun, and melting time. Velva kopyor was chosen was velva kopyor with ratio puree kopyor and water of 75:25 and CMC of 0,25% which has moisture, ash, protein, fat, carbohydrate, energy contents, and oligosaccharides of 69,61%, 1,50%, 2,47%, 11,49%, 15,03%, and 173,41 Kcal/100g sample, and 6,29, respectively.

Keywords: velva kopyor, kopyor, water, CMC



ABSTRAK

Raden Ratih Farhaniah. B.1510204. Karakteristik Mutu Fisikokimia dan Sensori Velva Kopyor (*Cocos nucifera* L.) dengan Penambahan CMC (*Carboxy Methyl Cellulose*). Skripsi. Di bawah bimbingan Aminullah dan Titi Rohmayanti.

Velva adalah makanan penutup beku yang terbuat dari *puree* buah dan atau sayuran. Tujuan dari penelitian ini adalah untuk mempelajari pengaruh rasio antara kopyor dan air serta penambahan CMC pada karakteristik fisikokimia dan sensori velva kopyor. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan dua faktor yaitu rasio antara kopyor dan air (100:0, 75:25, 50:50) dan konsentrasi CMC (0%, 0,25%, 0,50%), dengan dua kali pengulangan. Analisis produk meliputi uji mutu fisik (viskositas, *overrun*, lama pelelehan) dan sensori (mutu sensori dan hedonik) velva kopyor. Selanjutnya, velva kopyor yang terpilih dianalisis sifat kimianya. Hasil penelitian menunjukkan bahwa perbandingan *puree* kopyor dan air mempengaruhi mutu tekstur, mutu aroma, viskositas, *overrun*, dan lama pelelehan velva kopyor. Sedangkan penambahan CMC mempengaruhi mutu tekstur, mutu warna, viskositas, *overrun*, dan lama pelelehan. Velva kopyor yang terpilih adalah velva kopyor dengan rasio *puree* kopyor dan air 75:25 dan CMC 0,25% yang memiliki kadar air, abu, protein, lemak, karbohidrat, kandungan energi, dan oligosakarida masing-masing sebesar 69,61%, 1,50%, 2,47%, 11,49%, 15,03%, dan 173,41 Kkal/100g sampel, dan 6,29.

Kata kunci: velva kopyor, kopyor, air, CMC

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