ABSTRACT

Mitri Zakiah B.1511014. Characteristics of Hedonic and Physicochemical Quality of Velva Campolay Fruit (*Paouteria campechiana*) Over Ripe With Addition of CMC (*Carboxymethylcellulose*). Supervised by Aminullah and Intan Kusumaningrum.

Velva is a processed product such as ice cream based on fruit or vegetable pulp, sucrose and stabilizer. The purpose of this research was to study the influence of two factors, namely the addition of water and the concentration of CMC to the nature of the hedonic quality and physical quality properties of *Velva* campolay through ripe fruit. This study used 50 grams of campolay fruit pulp through ripe with a Completely Randomized Design (CRD) with two additional factors of water concentration (100%, 150% and 200%) and CMC concentrations (0.2%, 0.4% and 0.6%) . Analysis of the determination of the selected product was the hedonic test (aroma, color, taste and softness) and physical test analysis (*Overrun*, melting power and viscosity). The selected products was analyzed proximate analysis and carotenoid. The results showed that in the hedonic test results the addition of water made a decrease in the value of aroma, color, taste and softness texture as well as a decrease in the physical test values of melting power and viscosity, while the addition of water increased the value of the physical test overrun. Then the addition of CMC did not affect the liking value on the hedonic test of aroma, color, and taste, but experienced a decrease in the physical quality of the decrease in the value of the overrun and the insignificant soft texture. Whereas in the physical test, the addition of CMC has increased the yield value and viscosity. The interaction of adding water and CMC increased the value in the hedonic test of aroma, color, taste and softness texture as well as physical quality tests of overrun, melting power and viscosity. The less the addition of water and the more the addition of CMC will produce the selected product. The selected formula was the addition of 100% water and 0.6% CMC concentration with water content 73.51%, ash 1.10%, protein 1.92%, carbohydrates 22.53%, crude fiber 1.48% fat 0.97 %, the energy value was 106.53 Kcal / 100g and the carotenoids are 180.92 μg / g.

Key Words : Velva, Campolay Over Ripe, Physicochemistry, Carotenoids, CMC.

ABSTRAK

Mitri Zakiah B.1511014. Karakteristik Hedonik dan Fisikokimia Velva Buah Campolay (*Paouteria campechiana*) Lewat Matang Dengan Penambahan CMC (*Carboxymethylcellulose*). Di bawah bimbingan Aminullah dan Intan Kusumaningrum.

Velva adalah produk olahan seperti es krim dengan berbahan dasar bubur buah atau sayur, sukrosa dan bahan penstabil. Tujuan penelitian ini adalah untuk mempelajari pengaruh dari dua faktor yaitu penambahan air dan konsentrasi CMC terhadap sifat mutu hedonik dan sifat mutu fisik dari *velva* buah campolay lewat matang. Penelitian ini menggunakan 50gram bubur buah campolay lewat matang dengan Rancangan Acak Lengkap (RAL) dua faktor penambahan konsentrasi air (100%, 150% dan 200%) dan konsentrasi CMC (0,2%, 0,4% dan 0,6%). Analisis penentuan produk terpilih yaitu uji hedonik (aroma, warna, rasa dan tekstur kelembutan) dan analisis uji fisik (*Overrun*, daya leleh dan viskositas). Produk terpilih, selanjutnya dianalisis kimia proksimat dan karotenoid. Hasil penelitian menunjukan bahwa pada hasil uji hedonik penambahan air membuat penurunan nilai pada aroma, warna, rasa dan tekstur kelembutan juga penurunan pada nilai uji fisik daya leleh dan viskositas sedangkan penambahan air meningkatkan nilai pada uji fisik *overrun*. Lalu penambahan CMC tidak memengaruhi nilai kesukaan pada uji hedonik aroma, warna, dan rasa, tetapi mengalami penurunan pada mutu fisik *overrun* dan penuruan nilai yang tidak signifikan pada tekstur kelembutan. Sedangkan pada uji fisik, penambahan CMC mengalami kenaikan pada nilai daya leleh dan viskositas. Interaksi penambahan air dan CMC meningkatkan nilai pada uji hedonik aroma, warna, rasa dan tekstur kelembutan dan juga uji mutu fisik *overrun*, daya leleh dan viskositas. Semakin sedikit penambahan air dan semakin banyak penambahan CMC akan menghasilkan produk terpilih. Produk *velva* buah campolay lewat matang yang terpilih berdasarkan uji hedonik dan uji mutu fisik yaitu dengan penambahan air 100% dan penambahan konsentrasi CMC 0,6%. Kandungan kimia pada *velva* terpilih yaitu dengan kadar air 73,51%, abu 1,10%, protein 1,92%, karbohidrat 22,53%, serat kasar 1,48% lemak 0,97%, nilai energi 106,53 Kkal/100g dan karotenoid 180,92 μg/g.

Kata Kunci : Velva, Campolay Lewat Matang, Fisikokimia, Karotenoid, CMC.