

ABSTRACT

Mir'atu Saa'diah Septiani. B.1710739. Characteristics of Physicochemical and Sensory *Fruit Leather* Made from a Mixture of Kemang Fruit (*Mangifera caesia*) and Custard Pumpkin (*Cucurbita moschata* Durch). Supervised by Rosy Hutami and Titi Rohmayanti.

Fruit leather is processed food made from dried and dried fruit flesh. This study aims to determine the physical, chemical, sensory, and hedonic qualities of Kemang and parang pumpkins. This study used a *completely randomized design* (CRD) with one factor, namely the comparison of Kemang and pumpkin parang which consisted of three treatment levels, namely A1 (2:3), A2 (1:1), and A3 (3:2) with two replications. for each treatment. Analysis of the data used is an *analysis of variance* (ANOVA), if the results of the variance ANOVA ($p < 0.05$), then a further test will be carried out with the DMRT test (*Duncan Multiple Range Test*) at a 95% confidence level. The results showed that the comparison between Kemang fruit pulp and parang pumpkin pulp affected physical characteristics (strong), chemical characteristics (air content and crude fiber content), and sensory quality tests (taste, color, texture). The selected *fruit leather* is *fruit leather* with a ratio of Kemang and parang pumpkin A1 (2:3) which has an average value of physical and chemical characteristics, the namely tensile strength of 0.06 N/mm², elongation of 9.484%, moisture content of 26.48 %, water activity (Aw) 0.78, fiber content 4.34%, and crude level (pH) 4.2. With the average value of the sensory quality test, namely taste 4,940, color 7,200, aroma 5.8, texture 4.5, and the hedonic test, namely taste 6.3, color 7.0, aroma 6.5, texture 6.6 and overall 7.2.

Keywords: Kemang Fruit, Machete Gourd, *Fruit Leather*

ABSTRAK

Mir'atu Saa'diah Septiani. B.1710739. Karakteristik Fisikokimia dan Sensori *Fruit Leather* Berbahan Baku Campuran Buah Kemang (*Mangifera caesia*) dan Labu Parang (*Cucurbita moschata* Durh). Di bawah bimbingan Rosy Hutami dan Titi Rohmayanti.

Fruit leather adalah pangan olahan pangan yang berbahan baku daging buah yang dihancurkan dan dikeringkan. Penelitian ini bertujuan untuk mengetahui karakteristik fisik, kimia, mutu sensori dan hedonik (tingkat kesukaan) *fruit leather* buah kemang dan labu parang. Rancangan penelitian ini menggunakan Rancangan Acak Lengkap (RAL) satu faktor yaitu perbandingan buah kemang dan labu parang yang terdiri dari tiga taraf perlakuan yaitu A1 (2:3), A2 (1:1), dan A3 (3:2) dengan dua kali ulangan untuk setiap perlakuan. Analisis data yang digunakan adalah sidik ragam *analysis of variance* (ANOVA), apabila hasil sidik ragam ANOVA ($p < 0,05$), maka akan dilakukan uji lanjut dengan uji DMRT (*Duncan Multiple Range Test*) pada taraf kepercayaan 95%. Hasil penelitian menunjukkan bahwa perbandingan antara bubur buah kemang dan bubur labu parang memberikan pengaruh terhadap karakteristik fisik (kuat tarik), karakteristik kimia (kadar air dan kadar serat kasar) dan terhadap uji mutu sensori (rasa, warna, tekstur). *Fruit leather* terpilih yaitu *fruit leather* dengan perbandingan buah kemang dan labu parang A1 (2:3) yang memiliki nilai rata-rata karakteristik fisik dan kimia yaitu kuat tarik sebesar $0,06 \text{ N/mm}^2$, elongasi sebesar 9,484%, kadar air 26,48%, aktivitas air (A_w) 0,78, kadar serat kasar 4,34%, dan derajat keasaman (pH) 4,2. Dengan nilai rata-rata uji mutu sensori yaitu rasa 4,940, warna 7,200, aroma 5,8, tekstur 4,5, dan uji hedonik yaitu rasa 6,3, warna 7,0, aroma 6,5, tekstur 6,6 dan overall 7,2.

Kata kunci: Buah Kemang, Labu Parang, *Fruit Leather*