

ABSTRACT

Widia Pujianti. B.1710902. Physicochemical and Sensory Characteristics of Pineapple (*Ananas comosus* L. Merr.) and Carrot (*Daucus carota* L.) Fruit Leather With The Additional of Porang Flour (*Amorphophillus muerelli* Blume) . Supervised by Sri Rejeki Retna Pertiwi and Intan Kusumaningrum.

Fruit leather is a processed food product derived from pulp of dried fruit flesh to have a water content of 10-12%, has a shape like a thin sheet that can be rolled up. The purpose of this study was to determine the smallest syneresis value of fruit leather made from pineapple and carrots and the addition of porang flour to the physicochemical and sensory characteristics of fruit leather. This study used a completely randomized design (CRD) with one factor, namely the difference in the concentration of the addition of porang flour in the manufacture of fruit leather (1%, 2%, 3%). The data analysis method in this study used the one way analysis of variance (ANOVA) method, and if there were differences, it was continued with Duncan's Multiple Range Test (DMRT) analysis. The results of the analysis showed that the addition of porang flour had a significantly different effect on physical tests (syneresis), chemical tests (moisture content, ash content, dietary fiber), sensory quality tests (color, taste, texture) and hedonic tests (color, texture, overalls). Fruit leather with the best treatment was found in the addition of 3% porang flour. Fruit leather with the best treatment had a syneresis value of 2.59%, water content 16.22%, ash content 2.45%, and dietary fiber 0.85.

Key Word: *fruit leather*, flour of porang

ABSTRAK

Widia Pujianti. B.1710902 Karakteristik Fisikokimia dan Sensori *Fruit Leather* Nanas (*Ananas comosus* L.Merr.) dan Wortel (*Daucus carota* L.) dengan Penambahan Tepung Porang (*Amorphophillus muerelli* Blume). Dibawah bimbingan Sri Rejeki Retna Pertiwi dan Intan Kusumaningrum.

Fruit leather merupakan produk pangan olahan yang berasal dari bubur daging buah yang dikeringkan hingga memiliki kandungan air 10-12%, memiliki bentuk seperti lembaran tipis yang dapat digulung. Tujuan penelitian ini yaitu untuk mengetahui nilai sineresis yang terkecil dari *fruit leather* berbahan dasar nanas dan wortel dan penambahan tepung porang terhadap karakteristik fisikokimia dan sensori *fruit leather*. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) satu faktor, yaitu perbedaan konsentrasi penambahan tepung porang dalam pembuatan *fruit leather* (1%, 2%, 3%). Metode analisa data dalam penelitian ini menggunakan metode *one way analysis of variance* (ANOVA), dan jika terdapat perbedaan dilanjutkan dengan analisa *Duncan's Multiple Range Test* (DMRT). Hasil analisis menunjukkan bahwa penambahan tepung porang memberikan pengaruh yang berbeda nyata terhadap uji fisik (sineresis), uji kimia (kadar air, kadar abu, serat pangan), uji mutu sensori (warna, rasa, tekstur) dan uji hedonik (warna, tekstur, overall). *Fruit leather* dengan perlakuan terbaik terdapat pada penambahan tepung porang 3%. *Fruit leather* dengan perlakuan terbaik memiliki nilai sineresis 2,59%, kadar air 16,22%, kadar abu 2,45%, dan serat pangan 0,85.

Kata Kunci : *fruit leather*, tepung