

ABSTRACT

Wilna Iznilillah. B.1710490. Chemical and Sensories Characteristics Hard Candy Habbatussauda (*Nigella Sativa*) and Honey (*Apis Mellifera Linneus*). Supervised by Lia Amalia and Siti Aminah.

Candy is a food product that is liked and easily accepted by all circles. This study aims to diversify Black Seed and honey as ingredients for food products of hard candy. The addition of Black Seed extract as the use of spices and honey into hard candy is expected to increase the functional value of hard candy products. This study used a factorial Completely Randomized Design (CRD) with two factors, the concentration of habbatussauda powder (1 g, 3 g, 5 g) and the concentration of honey (5 g, 10 g, 15 g). Product analysis includes chemical analysis of reducing sugar and saccharose levels as well as sensory and hedonic quality tests as determinants of the selected product. Chemical analysis of moisture content, ash content, fat content and protein content in selected products. The data analysis used was ANOVA with Duncan's Advanced Test with a confidence interval of 95%. The results showed that the hard candy selected was the ratio of 1 g Black Seed with the addition of 15 g honey had a reducing sugar content of 18.70%, 77.05% of saccharose content. Black seed hard candy and selected honey have water content of 1.03%, ash content of 1.15%, fat content of 2.57%, and protein content of 5.72%. The results of the sensory test showed that Black Seed and honey had a golden yellow color, very hard texture, not bitter taste, and the aroma did not smell Black Seed. The hedonic test results of the addition of 1 g Black Seed Extract and 15 g honey had the highest preference values in the parameters of color, taste and texture.

Keywords: Hard candy, black seed, honey

ABSTRAK

Wilna Iznilillah. B.1710490. Karakteristik Kimia dan Sensori *Hard Candy* Habbatussauda (*Nigella Sativa*) dan Madu (*Apis Mellifera Linneus*). Di bawah bimbingan Lia Amalia dan Siti Aminah.

Permen merupakan suatu produk pangan yang disukai dan mudah diterima oleh semua kalangan. Penelitian ini bertujuan untuk mendiversifikasi habbatussauda dan madu sebagai *ingredient* pangan produk permen keras. Penambahan bubuk habbatussauda sebagai pemanfaatan rempah dan madu ke dalam permen keras diharapkan dapat meningkatkan nilai fungsional produk permen keras. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) faktorial dengan dua faktor perlakuan yaitu konsentrasi bubuk habbatussauda (1 g, 3 g, 5 g) dan konsentrasi madu (5 g, 10 g, 15 g). Analisa produk meliputi analisa kimia kadar gula reduksi dan sakarosa serta uji mutu sensori dan hedonik sebagai penentu produk terpilih. Analisa kimia kadar air, kadar abu, kadar lemak dan kadar protein pada produk terpilih. Analisis data penelitian digunakan adalah ANOVA dengan Uji Lanjut *Duncan* dengan selang kepercayaan 95%. Hasil penelitian menunjukkan bahwa permen keras terpilih adalah penambahan bubuk habbatussauda 1 g dengan penambahan madu 15 g memiliki kadar gula reduksi 18,70%, kadar sakarosa 77,05%. Permen keras terpilih mempunyai kadar air 1,03%, kadar abu 1,15%, kadar lemak sebesar 2,57%, dan kadar protein sebesar 5,72%. Hasil uji sensori menunjukkan *hard candy* memiliki warna kuning keemasan, tekstur sangat keras, rasa tidak pahit, dan aroma tidak tercium habbatussauda. Hasil uji hedonik perlakuan penambahan bubuk habbatussauda 1 g dan madu 15 g memiliki nilai kesukaan tertinggi pada parameter warna, rasa, dan tekstur.

Kata Kunci: Permen keras, habbatussauda, madu.