

ABSTRAK

Vla is a sauce made with milk, egg yolk, sugar, cornstarch and vanilla. This study aims to utilize the Cucurbita Moschata Durch as product diversification in the form of vla, study the effect of adding Cucurbita Moschata Durch puree and cornstarch to produce the best vla based on organoleptic tests (hedonic test and sensory quality), chemical tests (moisture, ash, protein, fat, carbohydrates, antioxidant activity, and β -carotene content in selected vla products, studied the effect of adding various sugar concentrations in vla to the TPC test. This research consisted of two stages. The first research is using analysis of variance (RAL) with one factor with five levels, namely the ratio of puree pumpkin with cornstarch (16.6%: 5%, 15.1%: 6.5%, 13.6%: 8%, 12.1%: 9.5%, 10.6%: 11%) with two repetitions. Product analysis includes Organoleptic test, (sensory test and hedonic test), research data using variance and Duncan test if there is a significant effect ($p < 0.05$). (16.6%: 5%) Produk With the best results, chemical testing was performed including water content of 7.81%, ash of 0.084%, fat of 7.53%, protein of 9.02%, antioxidant activity of 649.594 ppm, and beta carotene of 175.53 $\mu\text{g} / \text{g}$. Stage three comparison of granulated sugar (25%, 27.5%, 30%, 32.5%, 35%) with two replications. The research data used variance and Duncan test if there was a significant effect ($p < 0.05$). In the results of the water content, pH, and TPC tests, the best treatment was found in granulated sugar concentration (32.5%) with a storage time of the 1st, 3rd, 6th, and 9th days. (1) 6,124, day (3) 6,135, day (6) 6,257, day (9) 6,238. Water content test on day (1) 7.3%, day (3) 6.62%, day (6) 6.60%, day (9) 6.61%. TPC test on day (1) $4,4 \times 10^1 \cdot \text{Cfu} / \text{g}$, day (3) $2,2 \times 10^1 \cdot \text{Cfu} / \text{g}$, day (6) $6,9 \times 10^1 \cdot \text{Cfu} / \text{g}$, day (9) $3,9 \times 10^2 \cdot \text{Cfu} / \text{g}$.

Key words: vla pumpkin machete, cornstarch, sugar, TPC test

ABSTRAK

Vla merupakan saus yang dibuat dari susu, kuning telur, gula, maizena, dan vanili. Penelitian ini bertujuan untuk memanfaatkan labu parang sebagai diversifikasi produk dalam bentuk vla, mempelajari pengaruh penambahan pure labu parang dan tepung maizena untuk menghasilkan vla terbaik berdasarkan uji organoleptik (uji hedonik dan mutu sensori), mempelajari uji kimia (kadar air, abu, protein, lemak, karbohidrat, aktivitas antioksidan, dan kandungan β -karoten pada produk vla terpilih, mempelajari pengaruh penambahan berbagai konsentrasi gula pasir pada vla terhadap uji TPC. Penelitian ini terdiri atas dua tahap. Tahap satu menggunakan Rancangan Acak Lengkap (RAL) satu faktor dengan lima taraf yaitu perbandingan pure labu parang dengan tepung maizena (16,6%:5%, 15,1%:6,5%, 13,6%:8%, 12,1%:9,5%, 10,6%:11%) dengan dua kali ulangan. Analisa produk meliputi uji Organoleptik, (uji sensori dan uji hedonik), data penelitian menggunakan sidik ragam dan uji duncan jika ada pengaruh nyata ($p < 0,05$). Hasil uji Organoleptik perlakuan terbaik terdapat pada konsentrasi (16,6%:5%). Produk dengan hasil terbaik dilakukan pengujian kimia meliputi kadar air 7,81%, abu 0,084%, lemak 7,53%, protein 9,02%, aktivitas antioksidan 649,594 ppm, dan beta karoten sebesar 175,53 $\mu\text{g/g}$. Tahap tiga perbandingan gula pasir (25%, 27,5%, 30%, 32,5%, 35%) dengan dua kali ulangan. data penelitian menggunakan sidik ragam dan uji duncan jika ada pengaruh nyata ($p < 0,05$). Pada hasil uji kadar air, pH, dan uji TPC, perlakuan terbaik terdapat pada konsentrasi gula pasir (32,5%) dengan lama penyimpanan hari ke 1, ke 3, ke 6, dan ke 9. Analisa produk meliputi uji kadar pH hari ke (1) 6,124, hari ke (3) 6,135, hari ke (6) 6,257, hari ke (9) 6,238. Uji kadar air pada hari ke (1) 7,3%, hari ke (3) 6,62%, hari ke (6) 6,60%, hari ke (9) 6,61%. Uji TPC hari ke (1) $4,4 \times 10^1$ Cfu/g, hari ke (3) $2,2 \times 10^1$ Cfu/g, hari ke (6) $6,9 \times 10^1$ Cfu/g, hari ke (9) $3,9 \times 10^2$ Cfu/g.

Kata kunci: Vla labu parang, Tepung maizena, gula pasir, Uji TPC