

ABSTRACT

Siti Raudatul Saadiah. B.1710203. Comparative Effect of Cherry Leaf Extract (*Muntinga calabura* L) and Soursop Fruit Extract (*Annona muricata* L) on Chemical and Sensory Characteristics of Hard Candy. Under the guidance of Lia Amalia and Intan Kusumaningrum.

Candy is one of the food products favored by the general public. This study aims to determine the effect of the ratio of cherry leaf extract and soursop juice on the chemical and sensory characteristics of hard candy. This study used a factorial Completely Randomized Design (CRD) with two factors, namely the ratio of cherry leaves and soursop fruit (40 g: 60 g; 50 g: 50 g; 60 g: 40 g) and the ratio of sucrose and honey (70 g:15 g). ; 60 g:20 g; 50 g:25 g). Data analysis used was ANOVA with Duncan's Advanced Test with 95% confidence interval. The results showed that the selected hard candy with a ratio of 40 g of cherry leaf and 60 g of soursop fruit and a ratio of 70 g of sucrose and 15 g of honey had a reducing sugar content of 15.37% and a saccharose content of 78.30%. The selected hard candy has a water content of 2.4%, an ash content of 1.30%, a fat content of 2.47%, a protein content of 3.91% and an antioxidant activity of 999,87 $\mu\text{g/mL}$. Sensory test results showed that the hard candy of cherry leaf extract and soursop fruit juice had a brownish color, the smell of cherry leaves, the sweet and sour taste was slightly bitter, and the texture was very hard. The results of the hedonic test of the ratio of 40 g of cherry leaf and 60 g of soursop fruit and the ratio of 70 g of sucrose and 15 g of honey had the highest preference values on the parameters of color, taste, texture and overall.

Keywords: hard candy, cherry leaf, soursop fruit, sucrose and honey

ABSTRAK

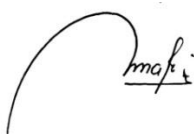
Siti Raudatul Saadiah. B.1710203. *Pengaruh Perbandingan Ekstrak Daun Kersen (Muntinga calabura L) dan Sari Buah Sirsak (Annona muricata L) terhadap Karakteristik Kimia dan Sensori Hard Candy. Di bawah bimbingan Lia Amalia dan Intan Kusumaningrum.*

Permen merupakan salah satu produk pangan yang digemari oleh masyarakat umum. Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan ekstrak daun kersen dan sari buah sirsak terhadap karakteristik kimia dan sensori hard candy. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) faktorial dengan dua faktor yaitu perbandingan daun kersen dan buah sirsak (40 g:60 g; 50 g:50 g; 60 g:40 g) dan perbandingan sukrosa dan madu (70 g:15 g; 60 g:20 g; 50 g:25 g). Analisis data yang digunakan adalah ANOVA dengan Uji Lanjut Duncan dengan selang kepercayaan 95%. Hasil penelitian menunjukkan bahwa permen keras terpilih dengan perbandingan daun kersen 40 g dan buah sirsak 60 g serta perbandingan sukrosa 70 g dan madu 15 g memiliki kadar gula reduksi 15,37%, kadar sakarosa 78,30%. Permen keras terpilih memiliki kadar air 2,4%, kadar abu 1,30%, kadar lemak sebesar 2,47%, kadar protein sebesar 3,91% dan aktivitas antioksidan 999,87 µg/mL. Hasil uji sensori menunjukkan permen keras ekstrak daun kersen dan sari buah sirsak memiliki warna kecoklatan, aroma tercium daun kersen, rasa manis asam sedikit pahit, dan tekstur sangat keras. Hasil uji hedonik perbandingan daun kersen 40 g dan buah sirsak 60 g serta perbandingan sukrosa 70 g dan madu 15 g memiliki nilai kesukaan tertinggi pada parameter warna, rasa, tekstur dan overall.

Kata kunci: permen keras, daun kersen, buah sirsak, sukrosa dan madu

Judul : *Pengaruh Perbandingan Ekstrak Daun Kersen (Muntinga calabura) dan Sari Buah Sirsak (Annona muricata) terhadap Karakteristik Kimia dan Sensori Hard Candy*
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