

ABSTRACT

Marinda Eka Saputri. B.1410600. Physicochemical Characteristics of Vegetable Leather Carrots by Type and Concentration of Sugar. Supervised by Tiana Fitrilia dan Titi Rohmayanti

Vegetable leather carrot is a product made from carrot (pure) in the form of a thin sheet that is processed by drying. The purpose of this study was to determine the addition of different types and concentrations of sugar to the manufacture of vegetable leather carrots. This study used the 2-factor RAL method. Based on the results of research that has been carried out the addition of different types of sugar in the manufacture of vegetable leather carrots has a significant effect on pH, aw, food fiber content, tensile strength. The addition of different sugar concentrations had no significant effect on aw, moisture content, tensile strength and sugar content, but had a significant effect on pH and dietary fiber content. The interaction of the addition of different types of sugar and sugar concentrations had a significant effect on pH and dietary fiber content. The best treatment combination based on sensory parameters is the addition of granulated sugar with a sugar concentration of 25% (A1B2), parameters pH, aw, moisture content and tensile strength of treatment with the addition of 25% coconut sugar (A3B2), fiber content parameters treatment with the addition of palm sugar 25% (A2B2) and the sugar content parameters were treated with the addition of 25% granulated sugar (A1B2).

Keywords : Vegetable Leather, Carrot, Sugar.

ABSTRAK

Marinda Eka Saputri. B.1410600. Karakteristik Fisikokimia dan Sensori *Vegetable Leather* Wortel berdasarkan Jenis dan Konsentrasi Gula. Skripsi. Di bawah bimbingan Tiana Fitrilia dan Titi Rohmayanti.

Vegetable leather wortel adalah produk berbahan dasar wortel (*puree*) berbentuk lembaran tipis yang diolah dengan cara dikeringkan. Tujuan penelitian ini adalah untuk mengetahui penambahan jenis dan konsentrasi gula yang berbeda terhadap pembuatan *vegetable leather* wortel. Penelitian ini menggunakan metode RAL 2 Faktor. Berdasarkan hasil penelitian yang telah dilakukan penambahan jenis gula yang berbeda pada pembuatan *vegetable leather* wortel berpengaruh nyata pada pH, a_w , kadar serat pangan, kuat tarik. Penambahan konsentrasi gula yang berbeda tidak berpengaruh nyata pada, a_w , kadar air, kuat tarik dan kadar gula, namun berpengaruh nyata pada pH dan kadar serat pangan. Interaksi penambahan jenis gula dan konsentrasi gula yang berbeda berpengaruh nyata pada pH dan kadar serat pangan. Kombinasi perlakuan terbaik berdasarkan parameter sensori adalah perlakuan penambahan jenis gula pasir dengan konsentrasi gula 25 % (A_1B_2), parameter pH, a_w , kadar air dan kuat tarik perlakuan dengan penambahan gula kelapa 25 % (A_3B_2), parameter kadar serat perlakuan dengan penambahan gula aren 25 % (A_2B_2) dan parameter kadar gula perlakuan dengan penambahan gula pasir 25 % (A_1B_2).

Kata Kunci : Vegetable Leather, Wortel, Gula.