

## ABSTRACT

**Erwin Setiawan. B.1910510.** Chemical and Sensory Characteristics of Edamame (*Glycine max* L. Merrill) Jam with Palm Sugar Sweetener (*Arenga pinnata*). Supervised by Sri Rejeki Retna Pertiwi and Erna Puspasari.

Edamame jam with the addition of palm sugar is a food diversification in the form of jam. This research aims to study the effect of the addition of palm sugar as a sweetener in jam on chemical and sensory quality. This study used a one-factor Completely Randomized Design (CRD), namely the ratio of edamame beans and palm sugar with four treatments, namely 100g: 50g; 110g: 40g; 120g: 30g; and 130: 20g. Product analysis included moisture content, ash content, fat content, protein content, crude fiber content, carbohydrate content, caloric value, sensory and hedonic quality. The selected and preferred product by panelists was edamame jam with the addition of 110g edamame and 40g palm sugar sweetener which has a quality of 25.29% moisture content; 1.39% ash content; 4.07% fat content; 9.76% protein content; 3.23% crude fiber content; 59.52% carbohydrate content; and 315.46 kcal/100g caloric value. The selected product has sensory quality in the form of brown color (6.4); typical edamame aroma (5.9); sweet taste typical of edamame (7.3); semi-solid/thick viscosity (8.0); and evenly spreadable/easy to spread (8.2) and has a hedonic assessment towards liking on all parameters in the form of color, fragrance, taste, viscosity, spreadability and overall.

**Keywords:** calories, edamame, jam, palm sugar

## ABSTRAK

**Erwin Setiawan. B.190510.** Karakteristik Kimia dan Sensori Selai Edamame (*Glycine max. L. Merrill*) dengan Penambahan Gula Aren (*Arenga pinnata*). Dibimbing oleh Sri Rejeki Retna Pertiwi dan Erna Puspasari.

Selai edamame dengan penambahan gula aren merupakan diversifikasi pangan dalam bentuk selai. Penelitian ini bertujuan untuk mempelajari pengaruh penambahan gula aren sebagai pemanis pada selai terhadap mutu kimia dan sensoris. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) satu faktor yaitu perbandingan kacang edamame dan gula aren dengan empat perlakuan yaitu 100g:50g; 110g:40g; 120g:30g; dan 130:20g. Analisis produk meliputi kadar air, kadar abu, kadar lemak, kadar protein, kadar serat kasar, kadar karbohidrat, nilai kalori, mutu sensoris dan hedonik. Produk terpilih dan lebih disukai panelis didapat pada selai edamame dengan penambahan edamame 110g dan pemanis gula aren 40g yang memiliki mutu berupa kadar air 25,29%; kadar abu 1,39%; kadar lemak 4,07%; kadar protein 9,76%; kadar serat kasar 3,23%; kadar karbohidrat 59,52%; dan nilai kalori 315,46 kkal/100g. Produk terpilih memiliki mutu sensoris berupa warna coklat (6,4); aroma khas edamame (5,9); rasa manis khas edamame (7,3); kekentalan semi solid/kental (8,0); dan daya oles merata/mudah dioleskan (8,2) serta memiliki penilaian hedonik kearah suka pada semua parameter berupa warna, aroma, rasa, kekentalan, daya oles dan *overall*.

**Kata kunci:** edamame, gula aren, kalori, selai