

ABSTRACT

Fitri Apriliany. B.1910628. Physicochemical and Sensory Characteristics of Melon (*Cucumis melo* L.) Slice Jam with The Addition of Carrageenan. Supervised by Distya Riski Hapsari and Muhammad Rifqi.

Slice jam is a preserved food product made from crushed fruits. This research aims to studied the effect of differences in carrageenan concentration on physicochemical, sensory characteristics and looked for selected melon slice jam products. This study used a Completely Randomized Design (CRD) with one treatment factor, namely the addition of carrageenan 1%, 1,5% and 2%. Product analysis includes physicochemical analysis of moisture content, reducing sugar content, total dissolved solids, acidity (pH), syneresis, sensory and hedonic quality tests. The data analysis used analysis of variance (ANOVA) with Duncan's follow up test at a 95% confidence interval. The addition of carrageenan affects moisture content, pH, syneresis, and texture sensory quality. The results showed that selected melon slice jam, namely with the addition of 1% carrageenan had a moisture content of 6,53%, 25,56% reducing sugar content, 56°Brix total dissolved solids, pH 3,57 and 2,50% syneresis. Sensory quality tests showed melon slice jam has a brownish-green color, distinctive melon aroma, hard texture, and sweet taste. The parameters of color, taste, aroma, texture and overalls tended have been preferred by panelists.

Keywords: slice jam, melon, carrageenan.

ABSTRAK

Fitri Apriliany. B.1910628. Karakteristik Fisikokimia dan Sensori Selai Lembaran Melon dengan Penambahan Karagenan. Dibimbing oleh Distya Riski Hapsari dan Muhammad Rifqi.

Selai lembaran merupakan produk pangan awetan yang dibuat dari buahbuahan yang di hancurkan. Penelitian ini bertujuan untuk pengaruh perbedaan konsentrasi karagenan terhadap karakteristik fisikokimia, sensori dan mencari produk selai lembaran melon terpilih. Penelitian ini menggunakan Rancangan Acak lengkap (RAL) dengan satu faktor perlakuan yaitu penambahan karagenan 1%, 1,5% dan 2%. Analisis produk meliputi analisis fisikokimia kadar air, kadar gula pereduksi, total padatan terlarut, derajat keasaman (pH), sineresis serta dilakukan uji mutu sensori dan hedonik. Analisis data dan penelitian yang di gunakan adalah *Analysis of Variance* (ANOVA) dengan uji lanjut Duncan pada selang kepercayaan 95%. Penambahan karagenan mempengaruhi kadar air, pH, sineresis, dan mutu sensori tekstur. Hasil penelitian menunjukkan bahwa selai lembaran melon terpilih yaitu dengan penambahan karagenan 1% memiliki kadar air 6,53%, 25,56% kadar gula pereduksi, 56°Brix total padatan terlarut, pH 3,57 dan 2,50% sineresis. Uji mutu sensori menunjukkan selai lembaran melon berwarna hijau kecoklatan, aroma khas buah melon, tekstur ke arah keras, dan rasa manis. Parameter warna, rasa, aroma, tekstur dan *overall* cenderung disukai oleh panelis. **Kata Kunci:** selai lembaran, melon, karagenan.