

ABSTRACT

Hanan Azizah Ramadhanti. B.1810979. Physicochemical and Sensory Characteristics of Papaya Fruit Syrup (*Carica papaya* L.) And Pineapple (*Ananas comosus* (L) Merr.). Supervised by Noli Novidahlia dan Aji Jumiono.

Papaya and pineapple syrup is a diversification of food products in the form of syrup. This study aims to study the effect of comparison of concentrations of papaya juice and pineapple juice on physical (viscosity, total dissolved solids (TPT), and pH) and chemical (total sugar, water content, and) and sensory tests (sensory and hedonic quality). in fruit syrup products. This study used a one-factor Completely Randomized Design (CRD), with three levels of treatment with a concentration ratio of 75%: 25%; 65%:35%; and 55%:45%. Product analysis includes viscosity, pH, total dissolved solids (TPT), total sugar, water content, and sensory. The selected syrup was analyzed for vitamin C value. The results showed that the higher the concentration of pineapple juice in papaya and pineapple syrup, gave a tendency to increase the value of color, aroma, and hedonic quality of aroma, taste, viscosity and overall as well as decrease the value of viscosity and water content. The selected product in this study was A3 with a concentration ratio of 55% papaya juice and 45% pineapple juice which had a viscosity value of 38.07 cP; total dissolved solids (TPT) 45.30°Brix; pH 3.60; total sugar 70.04%; water content 53.21%; and vitamin C 41.14 mg/100g and sensory quality in the form of yellowish orange color (7.91); the smell of pineapple (8.00); sweet taste (8,10); semi solid/viscous viscosity (7.32) and hedonic towards liking on all parameters such as color, aroma, taste, viscosity and overall.

Keywords: Papaya, pineapple, syrup

ABSTRAK

Hanan Azizah Ramadhanti. B.1810979. Karakteristik Fisikokimia dan Sensori Sirup Buah Pepaya (*Carica papaya* L.) Dan Nanas (*Ananas comosus* (L) Merr.). Skripsi. Dibawah Bimbingan Noli Novidahlia dan Aji Jumiono.

Sirup buah pepaya dan nanas merupakan diversifikasi produk pangan dalam bentuk sirup. Penelitian ini bertujuan untuk mempelajari pengaruh perbandingan konsentrasi sari buah pepaya dan sari buah nanas terhadap uji fisik (Viskositas, total padatan terlarut (TPT), dan pH) dan kimia (Total gula, kadar air, dan) serta sensori (Mutu sensori dan hedonik) pada produk sirup buah. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) satu faktor, dengan tiga taraf perlakuan dengan perbandingan konsentrasi 75%:25%; 65%:35%; dan 55%:45%. Analisis produk meliputi viskositas, pH, total padatan terlarut (TPT), total gula, kadar air, dan sensori. Sirup terpilih dianalisis nilai vitamin C. Hasil penelitian menunjukkan bahwa semakin banyaknya konsentrasi sari buah nanas dalam sirup buah pepaya dan nanas, memberikan kecenderungan dalam meningkatkan nilai mutu warna, aroma, dan hedonik aroma, rasa, kekentalan dan overall serta menurunkan nilai viskositas dan kadar air. Produk terpilih dalam penelitian ini adalah A3 dengan perbandingan konsentrasi sari buah pepaya sebesar 55% dan sari buah nanas sebesar 45% yang memiliki nilai viskositas sebesar 38,07 cP; total padatan terlarut (TPT) 45,30°Brix; pH 3,60; total gula 70,04%; kadar Air 53,21%; dan vitamin C 41,14 mg/100g serta mutu sensori berupa warna orange kekuningan (7,91); aroma tercium nanas (8,00); rasa manis (8,10); kekentalan semi solid/kental (7,32) serta hedonik kearah suka pada semua parameter berupa warna, aroma, rasa, kekentalan dan *overall*.

Kata kunci: Nanas, pepaya, sirup