ABSTRAK

KAJIAN KARAKTERISTIK KIMIA DAN ORGANOLEPTIK
DODOL MENGKUDU (*Morinda citrafillilia, Lam*) DENGAN PENAMBAHAN
KONSENTRASI GULA YANG BERBEDA

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ABSTRAK

Dodol adalah makanan tradisional yang cukup populer dibeberapa daerah di Indonesia. Dalam pembuatan dodol bahan tambahan utamanya adalah gula. Penelitian bertujuan untuk mengetahui sifat kimia dan organoleptik dodol mengkudu dengan penambahan konsentrasi gula yang berbeda. Metode penelitian menggunakan Rancangan Acak Lengkap (RAL) satu faktor yang terdiri dari 5 perlakuan dan 3 kali ulangan sehingga memperoleh 15 unit percobaan. Perlakuan terdiri dari 5 perlakuan yaitu konsentrasi gula pasir 35% (M1), konsentrasi gula pasir 40% (M2), konsentrasi gula pasir 45% (M3), konsentrasi gula pasir 50% (M4) dan konsentrasi gula pasir 55% (M5) dengan bubur mengkudu 300 gram. Konsentrasi gula yang berbeda memberikan pengaruh berbeda nyata terhadap kadar lemak, kadar protein, kadar sukrosa, warna, aroma, tekstur dan rasa. Sedangkan untuk parameter kadar air tidak memberikan pengaruh berbeda nyata. Dodol mengkudu pada perlakuan terbaik yaitu pada konsentrasi gula pasir 55% (M5).

Kata kunci : Dodol mengkudu, karakteristik kimia dan Organoleptik, gula.

ABSTRACT

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ABSTRACT

Dodol is a traditional food that is quite popular in several regions in Indonesia. additional ingredients food a sweet taste because it contains sucrose compounds. The aims this study is to determine the chemical and organoleptic properties of red peanut butter with sugar and formulations. This research method uses a simple randomized complete design (RAL) one factor consisting of 5 treatments and 3 replications so as to obtain 5x3 = 15 units of the experiment. The treatment consisted of 5 treatments, namely the concentration of sugar 35% (M1), The treatment consisted of 5 treatments, namely the concentration of sugar 40% (M2), The treatment consisted of 5 treatments, namely the concentration of sugar 45% (M3), The treatment consisted of 5 treatments, namely the concentration of sugar 50% (M4), The treatment consisted of 5 treatments, namely the concentration of sugar 55% (M5). With 300 of noni porridge. The parameters observed included chemical properties, namely levels, fat content, protein content, sucrose content while organoleptik properties included color aroma, texture and taste. Different sugar concentrations gave significantly different effects on fat content, protein content, sucrose contents, coclor, aroma, texture and taste. Meanwhile, the water content parameter did not have a significant difference. The best treatment for red peanut butter is at a sugar concentrastiom of 55% (M5).

Keywords: *Noni dodol, Chemical Properties, and Organoleptic Properties*