

ABSTRAK

Fruit leather merupakan salah satu produk makanan seperti manisan kering yang berbentuk lembaran tipis, rasa khas sesuai dengan buah yang digunakan. Buah-buahan yang baik digunakan sebagai bahan pembuatan *fruit leather* adalah buah-buahan yang memiliki kadar serat yang tinggi dan aroma yang khas. Tujuan dari penelitian ini untuk mengetahui pengaruh gula aren dan pektin terhadap karakteristik dan sensoris *fruit leather* mengkudu. Desain penelitian menggunakan RAL (Rancangan Acak Lengkap) 2 faktor. Gula aren berpengaruh terhadap kuat tarik, karakteristik sensoris dan tidak berpengaruh terhadap kadar air. Kadar pektin berpengaruh terhadap kuat tarik, karakteristik sensoris dan tidak berpengaruh terhadap kadar air. Interaksi kedua faktor tersebut berpengaruh terhadap kuat tarik, karakteristik fisik dan tidak berpengaruh terhadap kadar air. Hasil penelitian menunjukkan bahwa penambahan gula aren dan pektin tidak berpengaruh nyata terhadap kadar air 1,171%-1,220%. Namun penambahan gula aren dan pektin berpengaruh nyata pada uji kuat tarik 0,330 Mpa-1,230 Mpa. Faktor yang berpengaruh terhadap sifat sensoris adalah warna, rasa, tekstur dan keseluruhan. Tingkat kesukaan terhadap warna rata-rata 2,13-2,8. Rasa rata-rata 2,26-2,93. Tekstur rata-rata 2,46-3,2. Sedangkan kesukaan keseluruhan rata-rata 2,46-3,1 yang terdapat pada penambahan gula aren 18% dan pektin 1 %.

Kata kunci : Buah mengkudu, *Fruit Leather*, Karakteristik.

ABSTRAK

Fruit leather is one of the food products such as dried sweets in the form of thin sheets, a distinctive taste according to the fruit used. Fruits that are good for use as ingredients for making fruit leather are fruits that have a high fiber content and a distinctive aroma. The purpose of this study was to determine the effect of palm sugar and pectin on the characteristics and sensory characteristics of noni fruit leather. Research design using RAL (Completely Randomized Design) 2 factors. Palm sugar has an effect on tensile strength, sensory characteristics and has no effect on water content. Pectin content affects tensile strength, sensory characteristics and does not affect water content. The interaction of these two factors has an effect on tensile strength, physical characteristics and has no effect on water content. The results showed that the addition of palm sugar and pectin had no significant effect on the water content 1,171%-1,220%. However, the addition of palm sugar and pectin had a significant effect on the tensile strength test 0,330 Mpa-1,230 Mpa. Factors that influence sensory properties are color, taste, texture and overall. The average level of preference for color is 2.13-2.8. Average taste 2.26-2.93. Average texture 2.46-3.2. While the average overall preference is 2.46-3.1 which is found in the addition of 18% palm sugar and 1% pectin.

Keywords: Noni, fruit leather, characteristics