

RANGGA DEDIK IRAWAN. NIM 210331100109 Efek Rasio Buah Sawo dengan Buah Tomat dan Konsentrasi Gum Arab terhadap Sifat Fisikokimia serta Sensoris *Fruit Leather*. Di bawah bimbingan **Dr. Askur Rahman, S.TP., M.P. dan Dr. Enung Siti Nurhidayah**

ABSTRAK

Fruit leather merupakan cemilan yang berasal dari buah-buahan dengan karakter fisik berupa lembaran. Pembuatan *fruit leather* dari buah sawo mampu memberikan inovasi produk turunan dari buah sawo. Tujuan dari penelitian ini adalah membuat produk olahan dari buah sawo berupa *fruit leather* dengan variasi rasa yang manis dari buah sawo dan asam dari buah tomat dengan penyesuaian tekstur menggunakan gum arab. Penelitian dilakukan dengan tiga pengujian dan setiap pengujian dilakukan tiga kali pengulangan. Penelitian dilakukan dengan menggunakan dua faktor yaitu rasio sawo dan tomat serta faktor konsentrasi gum arab. *Fruit leather* diamati kadar air, kadar abu, kuat tarik, aktivitas antioksidan (DPPH), keasaman total (pH), dan uji sensoris. Rasio buah sawo dan buah tomat menunjukkan pengaruh signifikan terhadap beberapa sifat fisikokimia produk. Rasio buah memberikan pengaruh nyata pada kadar air, kadar abu, aktivitas antioksidan (DPPH), dan uji pH *fruit leather*. Sedangkan konsentrasi gum arab 1-2% tidak memberikan pengaruh signifikan terhadap kadar air, kadar abu maupun pH namun, berpengaruh pada aktivitas antioksidan. Uji kuat tarik, dari rasio maupun konsentrasi gum arab serta interaksinya tidak menunjukkan pengaruh signifikan secara statistik. Sehingga, faktor kuat tarik dipengaruhi oleh faktor diluar penelitian. Penambahan gum arab 1-2% berperan sebagai penjaga stabilitas antioksidan dan memperbaiki tekstur. Keseimbangan mutu fisikokimia dan penerimaan panelis, perlakuan terbaik adalah rasio 50:50% dengan konsentrasi gum arab 2% yang menghasilkan rasa dominan buah tomat. Konsentrasi gum arab 1-2% tidak memberikan pengaruh signifikan terhadap kadar air, kadar abu dan pH namun, berpengaruh pada aktivitas antioksidan.

Kata kunci: *Fruit leather*, Gum arab, Sawo, Tomat

RANGGA DEDIK IRAWAN. NIM 210331100109 *Effect of Sapodilla Fruit to Tomato Fruit Ratio and Gum Arabic Concentration on Physicochemical and Sensory Properties of Fruit leather. Under the guidance of Dr. Askur Rahman, S.TP., M.P. and Dr. Enung Siti Nurhidayah*

ABSTRACT

Fruit leather is a snack made from fruit with a physical characteristic in the form of sheets. Making fruit leather from sapodilla fruit can provide innovative derivative products from sapodilla fruit. The purpose of this study was to create processed products from sapodilla fruit in the form of fruit leather with a variety of sweet flavors from sapodilla fruit and sour from tomatoes with texture adjustments using gum arabic. The study was conducted with three tests and each test was repeated three times. The study was conducted using two factors: the ratio of sapodilla and tomato and the concentration of gum arabic. Fruit leather was observed for water content, ash content, tensile strength, antioxidant activity (DPPH), total acidity (pH), and sensory tests. The ratio of sapodilla fruit and tomato showed a significant effect on several physicochemical properties of the product. The fruit ratio had a significant effect on water content, ash content, antioxidant activity (DPPH), and the pH test of fruit leather. While the concentration of gum arabic 1-2% did not have a significant effect on water content, ash content, or pH, but did affect antioxidant activity. The tensile strength test, from the ratio and concentration of gum arabic and their interactions did not show a statistically significant effect. Thus, the tensile strength factor is influenced by factors outside the study. The addition of 1-2% gum arabic acts as a stabilizer of antioxidants and improves texture. Based on the balance of physicochemical quality and panelist acceptance, the best treatment was a 50:50 ratio with a 2% gum arabic concentration, which produced a dominant tomato flavor. The 1-2% gum arabic concentration did not significantly affect moisture content, ash content, or pH, but did influence antioxidant activity.

Keywords: *Fruit leather, Gum arabic, Sapodilla, Tomato*