

RIFQI AZHARI PRATAMA PUTRA NPM. 160331100090. PEMBUATAN PERMEN JELLY DARI BUAH JAMBUMETE (*Anacardium occidentale* L.) DENGAN FORMULASI PENAMBAHAN EKSTRAK DAUN SIRIH. Di bawah bimbingan **Rakhmawati, STP., MT dan ibu **Iffan Maflahah, STP., M.Si****

ABSTRAK

Permen adalah suatu bentuk makanan olahan dari pendidihan campuran gula, sari buah dan bahan tambahan pangan pemberi flavour. Daun sirih dikenal sebagai salah satu obat tradisional di Indonesia dan banyak tumbuh di Indonesia. Daun sirih mengandung banyak senyawa fitokimia yang sangat bermanfaat bagi tubuh. Penelitian ini bertujuan untuk mengetahui pengaruh ekstrak daun sirih terhadap permen jambu mete dengan konsentrasi 1 ml, 2 ml, dan 3 ml, mengetahui formulasi terbaik terhadap permen jambu mete dengan konsentrasi ekstrak 1 ml, 2 ml, dan 3 ml, dan untuk mengetahui harga pokok produksi permen jelly jambu mete dengan penambahan konsentrasi ekstrak daun sirih 1 ml, 2 ml, dan 3 ml. Penelitian pembuatan permen jelly jambu mete dilaksanakan di Laboratorium Analisis Mutu dan Laboratorium Manajemen Limbah dan Lingkungan Program Studi Teknologi Industri Pertanian Fakultas Pertanian Universitas Trunojoyo Madura menggunakan metode Rancangan Acak Lengkap (RAL) dengan menggunakan 2 faktor yaitu konsentrasi sukrosa (A) serta daun sirih (B) sebanyak 1 ml, 2 ml, dan 3 ml, dengan parameter pengujian yaitu uji warna, tekstur, kadar air, kadar abu, uji organoleptik, uji gula reduksi, uji antioksidan dan penentuan harga produksi. Hasil uji antioksidan menunjukkan bahwa pada sukrosa 30 g dengan ekstrak daun sirih 3 ml yaitu 243,09 dan pada sukrosa 50 g dengan ekstrak daun sirih 3 ml yaitu 159,7. Formulasi terbaik permen jelly dari buah jambu mete dengan penambahan ekstrak daun sirih terdapat pada perlakuan 30 g sukrosa dan 3 ml ekstrak daun sirih, dengan hasil fisikokimia yaitu uji antioksidan sebesar 243,09, hardness 798,988, gumminess 615,641, chewiness 634,189, kadar air 20,500, kadar abu 5,75 gula reduksi 11,095, nilai L 20,550, nilai a 8,200, dan nilai b 27,350. Berdasarkan perhitungan HPP produk permen jelly jambu mete dengan penambahan ekstrak daun sirih diperoleh yaitu Rp. Rp. 5.000,- dengan isi 50 g per kemasan.

Kata Kunci : *Permen, Daun sirih, HPP*

RIFQI AZHARI PRATAMA PUTRA NPM. 160331100090. MAKING JELLY CANDY FROM GUAVAMETE FRUIT(*Anacardium occidentale* L.) WITH THE FORMULATION OF THE ADDITION OF BETEL LEAF. Under the guidance of **Rakhmawati, STP., MT and **Iffan Maflahah's mother, STP., M.Si****

ABSTRACT

Candy is a form of processed food from the boiling of a mixture of, cider and food additives give flavour. Betel leaves are known as one of the traditional medicines in Indonesia and are widely grown in Indonesia. Betel leaves contain many phytochemical compounds that are very beneficial for the body. This study aims to find out the effect of betel leaf extract on cashew candy with concentrations of 1 ml, 2 ml, and 3 ml, knowing the best formulation of cashew candy with an extract concentration of 1 ml, 2 ml, and 3 ml, and to find out the cost of the production of cashew jelly candy with the addition of the concentration of betel leaf extract 1 ml, 2 ml, and 3 ml. Research on making cashew jelly candy was conducted in the Laboratory of Quality Analysis and Laboratory of Waste Management and Environmental Management Agricultural Industry Technology Study Program, Faculty of Agriculture, Trunojoyo Madura University using the Complete Random Design (RAL) method using 2 factors, namely sucrose concentration (A) and Betel leaf (B) as much as 1 ml, 2 ml, and 3 ml, with testing parameters namely test color, texture, moisture content, ash levels, organoleptic tests, reducing sugar tests, antioxidant tests and production. The results of antioxidant tests showed that in sucrose 30 g with betel leaf extract 3 ml which is 243.09 and in sucrose 50 g with betel leaf extract 3 ml which is 159.7. The best formulation of jelly candies from cashew fruit with the addition of betel leaf extract is found in the treatment of 30 g of sucrose and 3 ml of betel leaf extract, with physicochemical results of antioxidant test of 243.09, hardness 798,988, gumminess 615,641, chewiness 634,189, water content 20,500, ash content, 5.75 sugar reduction 11,095, value L 20,550, value a 8,200, and value b 27,350. Based on the calculation of HPP cashew jelly candy products with the addition of betel leaf extract obtained which is Rp. Rp. 5,000, - with a content of 50 g per package.

Kunci word : candy, betel leaf, HPP