

AFINA FIDAROIN. 17.03. 3. 1. 1. 00023. Pengaruh Penambahan Minyak Atsiri Kayu Manis (*Cinnamomum Burmanii*) Terhadap Stabilitas Jubhede Selama Penyimpanan. **Prof. Ir. Umi Purwandari, M, App, S.c, P.hd dan Dr. Ir. Raden Faridz, M.P**

ABSTRAK

Jubhede terbuat dari campuran air nira, tepung beras, tepung jagung dan gula. *Jubhede* memiliki umur simpan cukup pendek berkisar 1 minggu sehingga diperlukan upaya memperpanjang umur simpan agar tidak terjadinya pertumbuhan mikroorganisme seperti kamir. Dalam penelitian ini untuk memperpanjang pertumbuhan dengan menambahkan minyak atsiri kayu manis. Tujuan penelitian ini adalah mengetahui pengaruh konsentrasi minyak atsiri kayu manis terhadap karakteristik fisik, kimia, dan sensoris *Jubhede* selama penyimpanan. Penelitian ini menggunakan rancangan acak lengkap dengan 2 faktor penggunaan minyak atsiri kayu manis dan lama penyimpanan. Pengujian *Jubhede* yaitu uji tekstur, uji warna, uji kadar air, dan uji sensoris. Hasil penelitian menunjukkan lama penyimpanan dan interaksi antara kedua faktor berpengaruh nyata terhadap sifat fisik produk *Jubhede* meliputi nilai tertinggi tekstur (*hardness* sebesar 1.031,7 dan nilai tertinggi *adhesivness* sebesar 168,75) dan warna (*lightness* sebesar 28,50 dan *yellowness* sebesar 32,040), penggunaan minyak atsiri kayu manis, lama penyimpanan dan interaksi antara kedua faktor berpengaruh nyata terhadap sifat kimia produk *Jubhede* meliputi kadar air dan aktivitas air. Atribut sensoris Penggunaan minyak atsiri kayu manis, lama penyimpanan dan interaksi antara kedua faktor berpengaruh nyata terhadap sifat kimia produk *Jubhede* meliputi nilai tertinggi kadar air sebesar 24,662 dan aktivitas air sebesar 0,821. Hasil uji Kruskal Wallis menunjukkan perbedaan nyata terhadap atribut sensoris segi aroma sebesar 2,33 – 3,8, rasa 1,93 – 4,00, warna sebesar 2,67 – 3,87, tekstur sebesar 2,20 – 3,40 dan keseluruhan sebesar 2,67 – 3,93) produk *Jubhede*.

Kata Kunci: Jubedhe, Khamir, Sensoris

AFINA FIDAROIN. 17.03. 3. 1. 1. 00023. Effect of Addition of Cinnamon (*Cinnamomum Burmanii*) Essential Oil on Jubhede Stability During Storage. Under the guidance Prof. Ir. Umi Purwandari, M, App, S.c, P.hd and Dr. Ir. Raden Faridz, M.P

ABSTRACT

Jubhede is made from a mixture of water sap, rice flour, corn flour and sugar. Jubhede has a fairly short shelf life of about 1 week, so it is necessary to extend the shelf life to prevent the growth of microorganisms such as yeast. In this study to prolong growth by adding cinnamon essential oil. The purpose of this study was to determine the effect of the concentration of cinnamon essential oil on the physical, chemical, and sensory characteristics of Jubhede during storage. This study used a completely randomized design with 2 factors using cinnamon essential oil and storage time. Jubhede testing is a texture test, color test, water content test, and sensory test. The results showed that the storage time and the interaction between the two factors that had a significant effect on the physical properties of Jubhede products included the highest texture value (hardness of 1,031.7 and the highest value of adhesivinnes of 168.75) and color (lightness of 28.50 and yellowness of 32.040). , the use of cinnamon essential oil, storage time and the interaction between the two factors that significantly affect the chemical properties of Jubhede products include water content and water activity. Sensory attributes The use of cinnamon essential oil, storage time and the interaction between the two factors significantly affected the chemical properties of Jubhede products, including the highest water content value of 24,662 and water activity of 0.821. The results of the Kruskal Wallis test showed significant differences in the sensory attributes in terms of aroma of 2.33 – 3.8, taste 1.93 – 4.00, color 2.67 – 3.87, texture of 2.20 – 3.40 and a total of 2.67 – 3.93) Jubhede products.

Keywords: Jubedhe, Yeast, Sensory