

PENGARUHPENAMBAHANSUKROSA TERHADAP KARAKTERISTIK NATA DE GUAJAVA

Wulandari
1511121039



Pembimbing:

- 1. Wenny Surya Murtius, S.Pt, MP**
- 2. Purnama Dini Hari, S.TP, M.Sc**

**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
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Pengaruh Penambahan sukrosa Terhadap Karakteristik Nata de Guajava

Wulandari, Wenny Surya Murtius, Purnama Dini Hari

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan sukrosa terhadap karakteristik *nata de guajava* yang dihasilkan serta mengetahui penambahan sukrosa terbaik pada nata berdasarkan penerimaan panelis. Rancangan yang digunakan pada penelitian ini adalah Rancangan Acak Lengkap (RAL) dengan 5 perlakuan (Sukrosa: 4%, 6%, 8%, 10%, dan 12%) dengan 3 kali ulangan. Data dianalisis secara Statistik dengan menggunakan ANOVA dan dilanjutkan Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Pengamatan pada penelitian ini yaitu pengamatan kadar gula bahan baku, pH pada media, dan ketebalan, rendemen, berat, kadar serat kasar, kadar gula sisa fermentasi, organoleptik (warna, aroma, rasa, dan tekstur) pada nata. Berdasarkan analisis fisika, kimia dan organoleptik produk terbaik dengan penambahan sukrosa 8% dengan nilai rata-rata ketebalan 0,91 cm, rendemen 83,18%, berat 293,63 g, serat kasar 5,6%, kadar selulosa 98,27%, kadar gula sisa fermentasi 11,0%, organoleptik warna 3,40, organoleptik aroma 3,80, organoleptik rasa 4,40, dan organoleptik tekstur 4,24.

Kata Kunci: *Acetobacter xylinum*, guajava, nata, sukrosa.



The Effect Of Adding Different Level of Sucrose on Characteristic of Nata de Guava (Pseudium guajava L.)

Wulandari, Wenny Surya Murtius, Purnama Dini Hari

Abstract

This research aim to know the effect of sucrose additon level to the characteristics of nata de guajava and to know the best level of sucrose additionbased on characteristics and panelists acceptance. This research was designed using Completely Randomized Design (CRD) with 5 treatments (sucrose: 4%,6%, 8%, 10%, 12%) and 3 replications. The result were analyzed statistically using ANOVA test continued with Duncan's New Multiple Range Test (DNMRT) at 5% level. The observed parameters were total sugar of raw material, pH of media, and observations made on nata is thickness, yield, weight, crude fiber, fermented sugar residu and sensory test (color, texture, aroma and taste). Based on physical and chemical analysis the product of treatment C (addition sucrose 8%) was the best product with an average value of thickness of 0.91 cm, yield of 83.13%, weight of 293.63 g, crude fiber content of 5.6%, sellulosa content of 98.27%, fermented sugar residu content of 11.0% and sensory test with an average of color 3.40, aroma 3.80, flavor 4.04, and texture 4.24.

Key word: *Acetobacter xylinum*, guajava, nata, sucrose.

