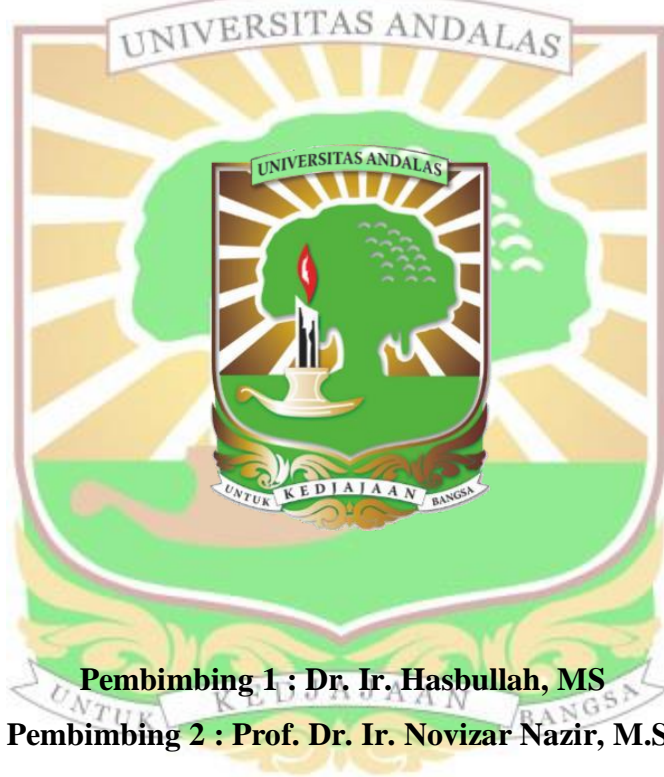


**PENGARUH PENAMBAHAN SARI BUAH SIRSAK
(*Annona muricata L.*) TERHADAP KARAKTERISTIK SIRUP
BUAH TOMAT (*Lycopersicum esculentum*)**

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan sari buah sirsak terhadap karakteristik sirup buah tomat berdasarkan sifat fisik, kimia dan mikrobiologi serta mengetahui tingkat penerimaan panelis terbaik pada uji organoleptik. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan yaitu penambahan sari buah sirsak dengan konsentrasi 0%, 10%, 20%, 30%, dan 40%. Data yang diperoleh dianalisis menggunakan Anova yang diikuti dengan uji DNMRT pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan sari buah sirsak berpengaruh nyata terhadap warna, viskositas, total padatan terlarut, gula total, pH, vitamin C, antioksidan, likopen dan organoleptik (warna, aroma, rasa dan kekentalan). Berdasarkan uji organoleptik perlakuan terbaik terdapat pada sirup dengan penambahan buah sirsak 40% dengan nilai rata-rata warna 3,20; aroma 3,44; rasa 4,00 dan kekentalan 3,76. Sirup buah tomat tersebut memiliki nilai total padatan terlarut 54,17°Brix, total gula 77,00%, pH 4,90, vitamin C 26,40 mg/100g, aktivitas antioksidan 32,69%, kadar likopen 38,92 mg/kg, angka lempeng total $3,2 \times 10^2$ CFU/g, analisis warna 31,69°Hue (merah) dan viskositas 4.520 cP.

Kata Kunci : Buah Tomat, Buah Sirsak, Sirup, Likopen, Organoleptik

**The Effect of Soursop Fruit Juice (*Annona muricata L.*)
Addition to The Characteristic of Tomato Fruit Syrup
(*Lycopersicum esculentum*)**

Ridho Fadli Azhari, Hasbullah, Novizar Nazir

ABSTRACT

This research aimed to determine the effect of soursop juice addition to the characteristics of tomato Syrup based on physical, chemical and microbiology, also to know the level of the best panelist acceptance in the Organoleptic test. This research used a Completely Randomized Design (CRD) method with 5 treatments and 3 repetitions, namely the addition of soursop juice with concentrations of 0%, 10%, 20%, 30%, and 40%. The data obtained were analyzed by using Anova, then continued with Duncan's New Multiple Range Test (DNMRT) at the 5% significant level. The results showed that the addition of soursop juice significantly affected the color, viscosity, total dissolved solids, total sugar content, pH, vitamin C, antioxidants, lycopene and organoleptic (color, aroma, taste and viscosity). The best treatment based on organoleptic tests is syrup with the addition of 40% soursop fruit with an average color value of 3,20; aroma 3,44; taste 4,00 and viscosity 3,76. The tomato fruit syrup had the amount of total dissolved solid 54.17°Brix, the amount of total sugar 77,00%, pH 4,90, vitamin C 26,40 mg/100g, antioxidant activity 32,69%, lycopene content 38,92 mg/kg, plate number total $3,2 \times 10^2$ CFU/g, color analysis 31,69°Hue (red) and viscosity of syrup 4.520 cP.

Key Words : Tomato, Soursop, Syrup, Lycopene, Organoleptic