

## INTISARI

Buah nanas adalah buah yang mempunyai kandungan gizi tinggi dan mudah ditemui di banyak daerah di Indonesia. Sari buah kurang stabil sehingga selama penyimpanan akan membentuk endapan. Penambahan CMC dan gum arab berfungsi sebagai pembentuk tekstur kekentalan yang homogen dan stabil. Tujuan dari penelitian adalah untuk menghasilkan sari buah nanas yang memiliki sifat fisik dan kimia yang baik dan disukai oleh panelis.

Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) faktorial. Rancangan percobaan pada penelitian ini terdapat 2 faktor yaitu faktor persentase CMC yang terdiri dari 3 taraf yaitu 0%, 0,25% dan 0,5%. Faktor gum arab memiliki 2 taraf yaitu 0,25% dan 0,5%. Parameter yang diuji adalah sifat fisik (viskositas dan total padatan terlarut, sifat kimia (pH dan vitamin C) dan uji hedonik (warna, rasa, aroma, kekentalan, dan keseluruhan). Analisa data menggunakan Analysis of Variance (ANOVA) untuk melihat perbedaan nyata akan dilanjutkan uji Duncan Multiple Range Test (DMRT) untuk melihat interaksi antar faktor.

Hasil penelitian menunjukkan, penambahan CMC:gum arab 0,25%:0,5% menghasilkan sari buah yang paling disukai oleh panelis. Karakteristik sari buah nanas terpilih, memiliki sifat fisik viskositas sebesar 33 cP, total padatan terlarut 0,85 °brix, sifat kimia pH 6,53, kandungan vitamin C 34 mg/100g.

Kata Kunci : Sari buah, nanas, CMC, gum arab

**EFFECT OF ADDITIONAL CARBOXYMETHYL CELLULOSE (CMC) AND ARABIC GUM ON SUSPENSION STABILITY, CHEMICAL PROPERTIES, AND PREFERENCES LEVEL OF PINEAPPLE EXTRACT (*Ananas comosus* (L) Merr.)**

**ABSTRACT**

Pineapple is a fruit that has high nutritional content and is easily found in many areas in Indonesia. Fruit juice is less stable so that during storage it will form a precipitate. The addition of CMC and gum arabic serves to form a homogeneous and stable viscous texture. The purpose of this research is to produce pineapple juice which has good physical and chemical properties and is favored by panelists.

The study used a factorial Completely Randomized Design (CRD). The experimental design in this study contained 2 factors, namely the CMC percentage factor which consisted of 3 levels, namely 0%, 0.25% and 0.5%. The Arabic gum factor has 2 levels, namely 0.25% and 0.5%. Parameters tested were physical properties (viscosity and total dissolved solids, chemical properties (pH and vitamin C) and hedonic tests (color, taste, aroma, viscosity, and overall). Data analysis used Analysis of Variance (ANOVA) to see significant differences. the Duncan Multiple Range Test (DMRT) will be continued to see the interaction between factors.

The results showed that the addition of CMC:gum arabic 0.25%:0.5% resulted in the fruit juice that was most favored by the panelists. The characteristics of the selected pineapple juice, have physical properties of viscosity of 33 cP, total dissolved solids of 0.85% brix, chemical properties of pH 6.53, vitamin C content of 34 mg/100g.

Keywords: Fruit juice, pineapple, CMC, gum arabic