**PENGARUH VARIASI KONSENTRASI GULA DAN SUHU PENGERINGAN TERHADAP SIFAT FISIK, KIMIA, DAN TINGKAT KESUKAAN *FRUIT LEATHER* STROBERI – PEPAYA**

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**INTISARI**

Stroberi adalah buah yang rentan rusak setelah matang. Salah satu upaya untuk mencegah kerusakan dapat dilakukan pengolahan untuk meningkatkan keawetan dengan cara diolah menjadi *fruit leather*. Dalam pembuatan *fruit leather* harus dikendalikan jumlah penambahan gula dan suhu pengeringan. Penambahan gula akan mempengaruhi tekstur *fruit leather* yang dihasilkan, sedangkan suhu pengeringan berpengaruh terhadap tingkat pencoklatan *fruit leather* dan kerusakan senyawa-senyawa yang tidak tahan panas seperti vitamin C.Tujuan dari penelitian ini adalah mengetahui pengaruh konsentrasi gula dan suhu pengeringan terhadap sifat fisik, kimia, dan tingkat kesukaan *fruit leather* stroberi-pepaya dan Menentukan konsentrasi gula dan suhu pengeringan terbaik dalam pembuatan *fruit leather* stroberi-pepaya.

Penelitian ini dilakukan dengan perbandingan buah stroberi dan papaya (70:30). Proses pembuatan *fruit leather* stroberi-pepaya adalah dengan sortir, penghancuran, pencampuran, dan pengeringan.Rancangan percobaan yang digunakan adalah Rancangan Acak Kelompok Lengkap (RAKL) dengan 2 faktor perlakuan yaitu konsentrasi gula (10%, 20%, 30%) dan variasi suhu pengeringan (500C, 600C, 700C). Analisa yang dilakukan terhadap *fruit leather* stroberi-pepaya meliputi kadar air, total asam, vitamin C, gula reduksi, gula total, tekstur dan uji kesukaan.

Hasil penelitian ini menujukkan bahwasemakin tinggi konsentrasi gula dan makin tinggi suhu pengeringan maka kadar air, total asam, vitamin C makin rendah dan gula reduksi, gula total makin tinggi serta warna makin coklat dan tekstur makin keras dan ulet. Penambahan konsentrasi gula 20% dan penggunaan suhu 600C menghasilkan *fruit leather* stroberi-pepaya yang paling disukai oleh panelis. Dengan karakteristik meliputi : kadar air 15,66%, total asam 0,65%, vitamin C 99,07 ppm, gula reduksi 19,43%, gula total 23,98%.

Kata kunci : *Fruit Leather*, Stroberi, Pepaya, Gum Arab

**EFFECT OF CONCENTRATION SUGAR AND DRYING TEMPERATURE VARIATION ON PHYSICAL, CHEMISTRY, AND PREFERENCE LEVEL OF FRUIT LEATHER STRAWBERRY - PAPAYA**

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**ABSTRACT**

Strawberry are vulnerable to damage the fruit when ripe. One effort to prevent damage can be done to improve the durability of processing by way of fruit processed into leather.In the manufacture of fruit leather to be restrained amount of added sugars and the drying temperature.The addition of sugar will affect the texture of the fruit leather is produced, while the drying temperature affects the level of browning of fruit leather and damage to compounds that are not heat resistant such as vitamin C. The purpose of this study was to determine the effect of sugar concentration and temperature drying on physical, chemical, and level A strawberry-papaya fruit leather and Determining the concentration of sugar and the best drying temperature in the manufacture of leather strawberry-papaya fruit.

This research was carried out by comparison strawberries and papaya (70:30). The process of making strawberry-papaya fruit leather is with sorting, crushing, mixing and drying. The experimental design used was a randomized block design Complete (RAKL) with 2 factors, namely the concentration of sugar (10%, 20%, 30%) and temperature variations drying (500C, 600C, 700C). An analysis of strawberry-papaya fruit leather covering water content, total acid, vitamin C, reducing sugar, total sugar, texture and test preferences.

The results of this study showed that the higher the sugar concentration and the higher the drying temperature the moisture content, total acid, the lower the vitamin C and reducing sugar, total sugar higher and increasingly brown color and texture of the hardened and tenacious. The addition of sugar concentration of 20% and the use of a temperature of 600 C to produce a strawberry-papaya fruit leather that is most preferred by the panelists. With characteristics include: water content of 15,66%, a total of 0,65% acids, vitamin C 99,07ppm, 19,43% reducing sugar and total sugar 23,98%.

**Keywords** : fruit leather, strawberry, papaya, gum arabic