

SIFAT KIMIA, FISIK DAN TINGKAT KESUKAAN SELAI MATOA (*Pometia pinnata*) DENGAN VARIASI PENAMBAHAN PEKTIN

INTISARI

Selai merupakan jenis makanan yang terbuat dari sari buah atau buah-buahan yang sudah dihancurkan, ditambah gula dan dimasak hingga kental atau berbentuk setengah padat. Bahan utama yang digunakan untuk pembuatan selai adalah buah matoa. Tujuan dari penelitian ini adalah mengetahui pengaruh pektin pada selai matoa terhadap sifat kimia, sifat fisik, dan tingkat kesukaan selai matoa serta menentukan selai matoa terbaik berdasarkan uji kesukaan. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 1 faktor, yaitu kadar pektin. Setiap analisa dilakukan pengulangan sebanyak 3 kali di setiap perlakuan. Data yang diperoleh dihitung secara statistik pada tingkat kepercayaan 95% dan dilanjutkan dengan *Duncan's Multiple Range Test (DMRT)*.

Berdasarkan penelitian variasi penambahan pektin berpengaruh terhadap sifat kimia, sifat fisik dan tingkat kesukaan selai matoa. Hasil dari penelitian ini menunjukkan selai matoa yang paling disukai adalah selai dengan penambahan pektin sebanyak 1%. Selai tersebut memiliki karakteristik sifat kimia kadar air 41,28%, kadar abu 0,53%, kadar pektin 0,74%, vitamin C 26,98 mg, dan padatan terlarut 55,45%. Sifat fisik warna dengan nilai L (*light*) 30,40, a (merah) 1,72, b (kuning) 4,63 dan nilai tekstur *hardness* 1,36N, *chewiness* 0,24N, *gumminess* 0,38N, *cohesiveness* 0,28N. Nilai uji kesukaan atribut mutu warna 2,35, aroma 2,95, rasa 2,60, tekstur 2,35, daya oles 2,35 dan keseluruhan 2,75.

Kata kunci: Selai, matoa, pektin

**CHEMICAL AND PHYSICAL PROPERTIES AND PREFERENCE LEVEL
OF MATOA (*Pometia pinnata*) JAM WITH VARIATION OF PECTIN
ADDITION**

ABSTRACT

*Jam is a kind of food made of fruit essence or crushed fruits added with sugar and cooked until it's thick or semi-solid. The main ingredient used in jam production is matoa (*Pometia pinnata*). The purposes of this study are to find out the impact of pectin on matoa jam towards chemical and physical properties, and preference level of matoa jam, and to determine the best matoa jam according to a preference test. This study uses Completely Randomized Design (CRD) with 1 factor, i.e. pectin content. Three repetitions were done to each analysis in every treatment. The data acquired is counted statistically in confidence level of 95% and is continued by Duncan's Multiple Range Test (DMRT).*

According to the study, the variation of pectin addition has an impact on chemical and physical properties, and preference level of matoa jam. The result of this study indicates that the most preferred matoa jam is the one with the addition of 1% pectin. The jam has the chemical property characteristics of 41.28% moisture content, 0.53% ash content, 0.74% pectin content, 26.98 mg of vitamin C, and 55.45% dissolved solids. The physical property of color with L (light) value is 30.40, a (red) is 1.72, b (yellow) is 4.63, and the texture value of hardness is 1.36N, chewiness is 0.24N, gumminess is 0.38N, and cohesiveness is 0.28N. The value of quality attribute preference test for color is 2.35, flavour is 2.95, taste is 2.60, texture is 2.35, spreadability is 2.35, and overall is 2.75.

Keywords: Jam, matoa, pectin