

**PENGARUH PENAMBAHAN *Carboxymethyl Cellulose* DAN MADU
TERHADAP SIFAT FISIK, KIMIA DAN TINGKAT KESUKAAN SUSU
KARA PEDANG (*Canavalia ensiformis*)**

INTISARI

Susu kara pedang merupakan produk minuman berbasis susu nabati yang terbuat dari kacang kara pedang. Penambahan cmc sebagai bahan penstabil diyakini mampu mengurangi endapan sehingga produk yang dihasilkan stabil dan tidak mudah mengendap. Madu yang ditambahkan diharapkan mampu memperbaiki aroma langu dan menambah rasa manis pada produk yang dihasilkan. Tujuan dari penelitian ini adalah dihasilkannya produk susu kara pedang yang stabil, tidak berbau langu dan berasa kapur serta disukai.

Rancangan percobaan penelitian ini menggunakan Rancangan Acak Lengkap (RAL) Pola Faktorial. Faktor perlakuan pada penelitian ini adalah penambahan CMC (0%, 1%, dan 2%) dan penambahan madu (0 ml, 20 ml dan 40 ml). Analisis fisik yang diuji yaitu warna, dan volume sedimentasi, sedangkan analisis kimia yang diuji yaitu kadar air, kadar abu, kadar protein, kadar lemak, dan kadar karbohidrat untuk sampel terpilih yang paling disukai panelis, serta uji tingkat kesukaan panelis terhadap warna, aroma, rasa, kekentalan dan keseluruhan terhadap susu kara pedang. Data yang diperoleh kemudian diolah dengan menggunakan analisis statistik Duncan's Multiple Range Test (DMRT) pada tingkat kepercayaan α 5%.

Hasil penelitian menunjukkan penambahan CMC dan madu berpengaruh nyata terhadap sifat fisik dan tingkat kesukaan susu kara pedang. Susu kara pedang terbaik adalah susu kara pedang dengan penambahan CMC 0% dan madu 40 ml yang memiliki kadar air 82,46%, kadar abu 0,08%, kadar protein 1,00%, kadar lemak 0,32%, dan kadar karbohidrat 16,14%.

Kata kunci: Susu Kara Pedang, CMC , Madu.

**THE EFFECT OF *Carboxymethyl Cellulose* AND HONEY CONCENTRATION
ON THE PHYSICAL, CHEMICAL PROPERTIES AND PREFERENCE
LEVEL OF JACK BEAN (*Canavalia ensiformis*) MILK**

ABSTRACT

Kara pedang milk is a beverage product made from vegetable milk made from peanuts kara pedang. The addition of cmc as a stabilizer is believed to be able to reduce deposits so that the resulting product is stable and does not easily settle. The added honey is expected to improve the aroma and add sweetness to the resulting product. The purpose of this research is to produce a kara pedang milk product that is stable, does not smell unpleasant and tastes chalk and is preferred.

The experimental design of this study used a completely randomized design (CRD) with a factorial pattern. The treatment factors in this study were the addition of CMC (0%, 1%, and 2%) and the addition of honey (0 ml, 20 ml and 40 ml). The physical analysis tested was color, and sedimentation volume, while the chemical analysis tested was water content, ash content, protein content, fat content, and carbohydrate content for the selected samples that were most preferred by the panelists. as well as testing the panelists' level of preference for color, aroma, taste, viscosity and overall of kara pedang milk. The data obtained were then processed using Duncan's Multiple Range Test (DMRT) statistical analysis at α 5% confidence level.

The results showed that the addition of CMC and honey had a significant effect on the physical properties and level of preference of kara pedang milk. The best kara pedang milk is kara pedang milk with the addition of 0% CMC and 40 ml honey which has a moisture content of 82.46%, ash content 0.08%, protein content 1.00%, fat content 0.32%, and carbohydrate content 16.14%.

Keywords: Kara Pedang Milk, CMC, Honey