

**PENGARUH PENAMBAHAN GULA STEVIA TERHADAP SIFAT FISIK,
KIMIA DAN TINGKAT KESUKAAN
SARI BUAH BELIMBING**

I Made Awan Giyantara Pendit ⁽¹⁾

INTISARI

Pembuatan sari buah belimbing pada penelitian ini dilakukan dengan penambahan gula stevia sebagai pengganti gula tebu rendah kalori dan baik untuk kesehatan. Tujuan dari penelitian ini yakni untuk memperoleh sari buah belimbing dengan penambahan gula stevia yang mengandung kadar gula rendah dan disukai.

Analisis yang dilakukan yakni dengan pengujian sifat fisik yaitu pH dan viskositas, uji sifat kimia yaitu Vitamin C dan kadar gula total. Selain itu dilakukan juga uji kesukaan. Rancangan percobaan yang digunakan pada penelitian ini (RAL) Rancangan Acak Lengkap faktorial dengan 2 faktor yaitu penambahan gula stevia dari 0,005%, 0,01%, 0,015% dan faktor yang kedua yakni jenis belimbing demak dan sembiring. Penelitian ini dilakukan dengan 2 batch dan 2 kali pengulangan. Hasil yang diperoleh dianalisa dengan ANOVA, DMRT dan *Univariate*.

Hasil yang diperoleh pada penelitian ini menunjukkan sari buah belimbing manis terbaik pada penambahan gula stevia 0.015% dengan jenis belimbing sembiring yang disukai. Sari buah belimbing sembiring dengan penambahan gula stevia 0,015% memiliki nilai viskositas 4,75 cP, pH 4,66 kadar gula total 1,96% wb dan vitamin C 39,6 mg/100 g.

Kata kunci: Belimbing demak, belimbing sembiring, gula stevia, sari buah belimbing

**EFFECT OF STEVIA SUGAR ADDITIONAL ON PHYSICAL,
CHEMICAL PROPERTIES AND PREFERENCE LEVEL OF
STAR FRUIT JUICE**

I Made Awan Giyantara Pedit ⁽¹⁾

ABSTRACT

Star fruit juice process in this research was carried out with additions of stevia sugar as low-calorie cane sugar and good for health. The purpose of this research was to obtain star fruit juice with variations in the content of stevia sugar containing low grade sugar and liked.

The analysis was carried out by testing the physical properties of pH and viscosity, testing of the chemical properties of Vitamin C and amount of sugar content. Besides that, hedonic test is also done. The experimental design used in this research was (CRD) Complete Randomised Design with 2 factors that is additional of stevia sugar from 0.005%, 0.01%, 0.015% and the second factors which were the types of star fruits is demak and sembiring. This research was conducted with 2 batches and 2 times repetitions. The results obtained were analyzed by ANOVA, DMRT and Univariate.

The results from this research showed the best star fruit juice on additions stevia sugar 0.015% with the most preferred type of sembiring starfruit. Sembiring starfruit juice using 0.015% stevia sugar has a physical property of 4,75 cP viscosity, pH value of 4,66, total sugar content of 1,96% wb and vitamin C 39.6 mg/ 100g.

Keywords: star fruit, star fruit demak, star fruit sembiring, stevia sugar, star fruit juice