

ABSTRAK

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Selai lembaran coklat merupakan produk modifikasi dari selai oles yang dibentuk untuk mempermudah dalam mengkonsumsi, dibuat dengan tambahan pektin serta karagenan untuk membentuk tekstur yang padat serta kenyal. Cokelat dan umbi rimpang rumput teki mengandung antioksidan yang tidak kalah dengan bahan lainnya, selain itu coklat dapat melepaskan *endorphin* di otak yang dapat meningkatkan suasana hati dan mengurangi sensasi nyeri. Penelitian ini bertujuan untuk menganalisis karakteristik dan mutu, menganalisis daya terima dan menganalisis uji kimia pada selai lembaran coklat hitam. Metode penelitian yang digunakan yaitu Rancangan Acak Lengkap (RAL) eksperimental dengan 2 faktorial dan 2 kali pengulangan, perbandingan coklat hitam 95%, 90%, 85% dan perbandingan umbi rimpang rumput teki 5%, 10%, dan 15%. Hasil uji statistik menggunakan analisis *Kruskal Wallis* pada uji organoleptik didapatkan hasil yang memiliki perbedaan signifikan pada aroma, rasa, warna ($p < 0,05$). Uji hedonik tertinggi pada masyarakat umum (80%) dengan penambahan umbi teki 5%. Dari hasil penelitian didapatkan kadar air terendah 42,71% dan tertinggi 45,78%, Uji keasaman pH terendah yaitu 6,31 dan tertinggi 6,87. Uji aktivitas antioksidan tertinggi 26,20g/100g. Kesimpulannya selai lembaran coklat hitam dengan penambahan umbi teki dapat diterima oleh masyarakat.

Kata kunci : Selai lembaran, coklat hitam, Umbi teki, Kadar air, pH, Aktivitas antioksidan

ABSTRACT

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Chocolate slice is a modified product jam, which is made to consume it easier. It made from additional pectin and also carrageenan to create solid and chewy texture. Chocolate and Cyperus Rotundus contains much antioxidant among the other. beside that chocolate can release endorphin in the brain that can boost mood and reduce pain. This study aims to analyze the characteristics and quality, analyze acceptability and analyze chemical tests on dark chocolate slice. The research method that being used is a completely randomized (RAL) Experimental design with 2 factorial and 2 replications. the ratios of dark chocolate were 95%, 90%, 85% and the ratios of Cyperus rotundus were 5%, 10%, and 15%. The results of statistical tests using Kruskal Wallis' analysis on the organoleptic test, showed that the results had significant differences in aroma, taste, and color ($p < 0.05$). The highest hedonic test in the public (80%) with the addition of 5% Cyperus rotundus. The results showed that the lowest water level was 42.71% and the highest was 45.78%. The lowest pH acidity test was 6.31 and the highest was 6.87. The highest antioxidant activity test was 26.20g / 100g. The conclusion is dark chocolate slice jam with the addition of Cyperus rotundus can be accepted by public.

Keywords : Slice jam, dark chocolate, Cyperus rotundus, antioxidant activity