

ABSTRAK

Yuki Auliana Nadya Putri

Vitamin C dapat berasal dari berbagai tanaman pangan fungsional, salah satunya adalah buah kersen. Baru sedikit pemanfaatan buah kersen, oleh karena itu buah kersen dapat dilakukan pemanfaatan dengan pengolahan yang lebih menarik seperti marshmallow. Penelitian ini bertujuan mengetahui kadar vitamin C, kadar air, kadar abu, karakteristik organoleptik dan daya terima terhadap marshmallow sari kersen. Metode yang digunakan adalah Rancangan Acak Lengkap (RAL). Adapun 3 perlakuan yaitu 20%, 30%, 40% sari kersen. Penggantian sari kersen dihitung dari air perendaman gelatin yang digunakan yaitu sebanyak 150 ml. Hasil uji vitamin C pada marshmallow sari buah kersen yang paling tinggi yaitu perlakuan penggantian air rendaman gelatin dengan sari kersen sebanyak 40% sebesar 63,8 mg/100gr. Hasil kadar air berada pada ambang batas maksimal SNI yaitu 20% sedangkan hasil kadar abu sudah sesuai dengan SNI yaitu <3%. Hasil nilai rata-rata karakteristik organoleptik paling tinggi untuk warna 1,60, aroma 2,74, rasa 2,63, dan tekstur 3,06. Terdapat perbedaan signifikan marshmallow sari buah kersen terhadap aroma dan rasa. Daya terima pada marshmallow sari buah kersen masuk kriteria suka. Kesimpulannya adalah marshmallow sari buah kersen ini dapat diterima oleh masyarakat dan mengandung vitamin C.

Kata kunci : marshmallow, kersen, vitamin C

ABSTRACT

Yuki Auliana Nadya Putri

Vitamin C can be obtained from various functional food plants, one of them is cherry fruit. There has been a few used of cherry fruit, therefore cherry fruit can be used with more interesting processing such as marshmallow. This study aims to determine the levels of vitamin C, moisture content, ash content, organoleptic characteristics and the acceptability of the cherry juice marshmallow. The method used is a completely randomized design (CRD). The 3 treatments are 20%, 30%, 40% cherry extract. The replacement of kersen extract is calculated from the gelatin immersion water used, which is 150 ml. The highest result of vitamin C test on the cherry juice marshmallow was the treatment replacement of gelatin soaking water with cherry juice as much as 40% at 63,8 mg/100gr. The result of the water content is at the maximum threshold of SNI, which is $> 20\%$, while the result of the ash content is in accordance with the SNI, which is $< 3\%$. The result of the average value for organoleptic characteristic is the highest for color 1.60, smell 2.74, taste 2.63, and texture 3.06. There are significant differences in the cherry juice marshmallow of the color, smell, and taste. The Acceptability of the cherry juice marshmallow is included in the criteria of liking. The conclusion is this cherry juice marshmallow is acceptable to the public and contains vitamin C.

Keywords: marshmallow, kersen, vitamin C