

SUBSTITUSI EKSTRAK DAUN SEMBUNG (*BLUMEA BALSAMIFERA*) MENJADI PRODUK PER MEN JELLY

Oleh

Kadek Ayu Swandewi, NIM 1915081034

Jurusan Teknologi Industri

ABSTRAK

Penelitian ini bertujuan untuk mengembangkan formula permen jelly dengan ekstrak daun sembung, mengevaluasi kualitas (warna, aroma, tekstur, rasa), serta menilai kesukaannya. Penelitian ini adalah eksperimen dengan metode observasi. Terdapat dua kelompok panelis: 4 dosen kuliner dan 1 laboran dari PVSK menilai mutu dengan skala Likert 5, sedangkan 35 panelis konsumen (mahasiswa, masyarakat) dari Desa Selat melakukan uji kesukaan dengan skala Likert 5. Instrument yang digunakan dalam penelitian ini adalah lembar observasi. Hasil penelitian menunjukkan bahwa: 1) Formula permen jelly menggunakan ekstrak daun sembung: 35g gelatin, 35ml ekstrak daun sembung, 120ml air gula, 1 sdt perasan jeruk nipis. 2) Kualitas yang didapat berdasarkan deskripsi permen jelly ekstrak daun sembung dilihat dari aspek warna diperoleh skor rata-rata 4.4, aspek aroma diperoleh skor rata-rata 4.4, aspek tekstur diperoleh skor rata-rata 4.8, dan aspek rasa diperoleh skor rata-rata 4.2 dengan kategori keseluruhan sangat sesuai. Pada uji kesukaan permen jelly ekstrak daun sembung dilihat dari aspek warna diperoleh skor rata-rata 4.2, aspek aroma diperoleh skor rata-rata 4.3, aspek tekstur diperoleh skor rata-rata 4.0, aspek rasa diperoleh skor rata-rata 4.0 dengan kategori keseluruhan sangat suka.

Kata kunci : Substitusi, Permen Jelly, Daun Sembung

**SUBSTITUTION OF SEMBUNG LEAF EXTRACT (BLUMEA
BALSAMIFERA)
BECOME A PER MEN JELLY PRODUCT**

**| By
Kadek Ayu Swandewi, NIM 1915081034
Department of Industrial Technology**

ABSTRACT

This research aims to develop a jelly candy formula with sembung leaf extract, evaluating the quality (color, aroma, texture, taste), as well as judge his preferences. This research is an experiment with an observation method. There were two groups of panelists: 4 culinary lecturers and 1 laboratory assistant from PVSU assessing quality with a Likert scale of 5, while 35 consumer panelists (students, community) from Selat Village carried out a liking test with a Likert scale of 5. The instrument used in this research was an observation sheet. Results research shows that: 1) The jelly candy formula uses extracts sembung leaves: 35g gelatin, 35ml sembung leaf extract, 120ml sugar water, 1 tsp lime juice. 2) The quality obtained is based on the description of the jelly candy sembung leaf extract seen from the color aspect obtained an average score of 4.4, aspect the aroma obtained an average score of 4.4, the texture aspect obtained an average score of 4.8, and The taste aspect obtained an average score of 4.2 with the overall category being very suitable. In the test of liking sembung leaf extract jelly candy, it was seen from the color aspect obtained an average score of 4.2, the aroma aspect obtained an average score of 4.3, the texture aspect an average score of 4.0 was obtained, the taste aspect obtained an average score of 4.0 by category overall really like it.

Keywords: Substitution, Jelly Candy, Sembung Leaf.

