Variasi Komposisi Berat Rumput Laut *Eucheuma cotonii* dan Stroberi (*Fragaria x ananassa*) Mengakibatkan Perbedaan Karakteristik Sensoris Dan Durasi Penyimpanan Selai

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh komposisi berat rumput laut *Eucheuma cottonii* dan stroberi (*Fragaria x ananassa*) mengakibatkan perbedaan karakteristik sensoris selai dan durasi penyimpanan selai. Penelitian ini dilakukan dengan melakukan uji karakteristik sensoris selai dan durasi penyimpanan selai pada variasi komposisi P0 = 100 gram rumput laut dan 0 gram daging buah stroberi, P1 = 90 gram rumput laut dan 10 gram daging buah stroberi, P2 = 80 gram rumput laut dan 20 gram daging buah stroberi, P3 = 70 gram rumput laut dan 30 gram daging buah stroberi, P4 = 60 gram rumput laut dan 40 gram daging buah stroberi, P5 = 50 gram rumput laut dan 50 gram daging buah stroberi. Jenis penelitian yang digunakan yaitu *true eksperimental* (eksperimen sungguhan) dengan Rancangan Acak Lengkap (RAL). Tekhnik analisis data karakteristik sensoris warna, aroma, rasa, tekstur, daya oles menggunkan *Kruskal Wallis* dan uji lanjut *Man Whitney* serta durasi penyimpanan menggunakan *One Way Anova* dan uji lanjut yaitu Uji Beda Nyata Terkecil (BNT). Hasil uji *Kruskal Wallis* karakteristik sensoris warna, aroma, rasa, tekstur, daya oles selai berbeda bermakna dengan nilai p = 0,000 dan hasil uji *One Way Anova* durasi penyimpanan selai berbeda bermakna dengan nilai p = 0,000 pada seluruh perlakuan. Perlakuan terbaik berdasarkan uji *Man Whitney* dan BNT terdapat pada perlakuan P5 dengan hasil selai berwarna merah, aroma khas buah stroberi, rasa manis, tekstur cukup lembut, daya oles mudah, dan durasi penyimpanan selai selama 27,25 hari.

Kata kunci : durasi penyimpanan, *Eucheuma cottonii*, *Fragaria x ananassa* karakteristik sensoris, selai

Variations in Weight Composition of Seaweed *Eucheuma cottoni* and Strawberries (*Fragaria x ananassa*) Resulting in Differences in Sensory Characteristics and Jam Storage Duration

ABSTRACK

This research aims to determine the influence of the weight composition of seaweed *Eucheuma cottonii* and strawberries (*Fragaria x ananassa*) resulting in differences in the sensory characteristics of jam and the duration of jam storage. This research was carried out by testing the sensory characteristics of jam and the storage duration of jam on composition variations P0 = 100 grams of seaweed and 0 grams of strawberry pulp, P1 = 90 grams of seaweed and 10 grams of strawberry pulp, P2 = 80 grams of seaweed and 20 grams of strawberry pulp, P3 = 70 grams of seaweed and 30 grams of strawberry pulp, P4 = 60 grams of seaweed and 40 grams of strawberry pulp, P5 = 50 grams of seaweed and 50 grams of strawberry pulp. The type of research used is true experimental(real experiment) with a Completely Randomized Design (CRD). Data analysis techniques for sensory characteristics of color, aroma, taste, texture, and spreadability are used Kruskal Wallis and test further Man Whitney as well as the duration of storage use One Way Anova and a further test, namely the Least Significant Difference Test (BNT). Test results Kruskal Wallis The sensory characteristics of color, aroma, taste, texture, and spreadability of jam are significantly different with a value of p = 0.000 and test results One Way Anova Jam storage duration was significantly different with a value of p = 0.000 in all treatments. The best treatment based on testMan Whitney and BNT was found in treatment P5 with the result being red-colored jam, typical strawberry aroma, sweet taste, quite soft texture, easy spreadability, and jam storage duration of 27.25 days.

Keyword : *storage duration, Eucheuma cottonii, Fragaria x ananassa, characteristics sensory, jam*