ABSTRAK

ANALISA KADAR ANTOSIANIN DAN VITAMIN C SERTA DAYA TERIMA KONSUMEN PADA SELAI BUAH BUNI
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Penelitian ini bertujuan untuk mengetahui kadar Antioksidan, kadar Vitamin C serta daya terima konsumen terhadap produk Selai dari buah buni. Penelitian ini menggunakan Uji Kualitatif dan Fitokomia Antosianin, Analisis Kandungan Antosianin total dan Uji Organoleptik.

Hasil Uji Kualitatif dan Fitokomia Antosianin menunjukan Kadar Vitamin C pada Buah Buni Merah 8 ,6451 mg/100 gr dan Buah Buni Ungu 8,6432 mg/100 gr. Hasil Analisis Kandungan Antosianin total diperoleh antosianin total pada selai buah Bu'ne Merah adalah 200 ,35 (CyE/g) dan selai buah Bu'ne Ungu adalah 542 ,24 (CyE/g).

Hasil uji organoleptik menujukan tingkat kesukaan panelis dari segi rasa adalah pada Selai Buah Bune Merah, 17 panelis (85%) menyatakan suka terhadap selai buah bune merah dan 3 panelis (15%) menyatakan kurang suka.. dari segi Aromah pada Selai Buah Bune ungu terdapat 12 panelis (60%) menyatakan suka terhadap aromah selai buah bune merah dan 8 panelis (40%) menyatakan kurang suka. Untuk tingkat kesukaan panelis dari segi Warna adalah pada Selai Buah Bune ungu terdapat 16 panelis (80%) manyatakan suka terhadap Warna selai buah bune merah dan 4 panelis (20%) menyatakan kurang suka. Sedangkan dari segi Tekstur pada Selai Buah Bune ungu, 16 panelis (80%) menyatakan suka terhadap tekstur selai buah bune ungu dan 4 panelis (20%) menyatakan kurang suka.

Kata kunci : kadar Antosianin,Kadar Vitamin C, Daya Terima Konsumen Selai Buah Buni.

ABSTRACT

ANALYSIS OF ANTHOCYANIN AND VITAMIN C LEVELS AND CONSUMER ACCEPTANCE IN BUNI FRUIT SELAI

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This study aims to determine the levels of antioxidants, levels of Vitamin C and consumer acceptance of jam products from buni fruit. This study used anthocyanin qualitative and phytochemical test, analysis of total anthocyanin content and organoleptic test.

The results of the qualitative test and phytochemical anthocyanin showed that the levels of Vitamin C in Buni Merah were 8,6451 mg/100 gr and Buni Ungu 8, 6432 mg/100 gr. The results of the analysis of the total anthocyanin content obtained that the total anthocyanin in Bu'ne Merah fruit jam was 200.35 (CyE/g) and Bu'ne Ungu fruit jam was 542.24 (CyE/g).

The results of the organoleptic test showed that the panelists' preference level in terms of taste was on the Red Bune Fruit Jam, 17 panelists (85%) stated they liked the red Bune Fruit Jam and 3 panelists (15%) said they didn't like it... in terms of Aroma on the purple Bune Fruit Jam. there were 12 panelists (60%) who said they liked the aroma of red bune fruit jam and 8 panelists (40%) said they didn't like it. For the level of preference of the panelists in terms of color, there were 16 panelists (80%) who said they liked the color of red bune fruit jam and 4 panelists (20%) said they did not like it. Meanwhile, in terms of the texture of the purple Bune Fruit Jam, 16 panelists (80%) said they liked the texture of the purple bune fruit jam and 4 panelists (20%) said they didn't like it.

Keywords : Anthocyanin levels, Vitamin C levels, Consumer Acceptance of Buni Fruit Selai.