

Pengaruh Penambahan Na CMC (*Sodium Carboxymethyle Cellulose*) Sebagai Penstabil Pada *Puree* Stroberi

Effect of Addition of Na CMC (*Sodium Carboxymethyle Cellulose*) as a Stabilizer in Strawberry Puree

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ABSTRAK- Stroberi merupakan tanaman buah-buahan yang mempunyai nilai ekonomi tinggi tapi sangat mudah rusak, untuk menanganinya stroberi diolah menjadi *puree* stroberi. Namun dalam pengolahannya terdapat endapan pada wadah, untuk mengatasi kondisi tersebut digunakan bahan penstabil Na CMC (*Sodium Carboxymethyl cellulose*). Tujuan penelitian ini untuk mengetahui pengaruh dan perlakuan terbaik konsentrasi Na CMC terhadap sifat fisik, kimia, dan organoleptik *puree* stroberi. Penelitian dilakukan menggunakan Rancangan Acak Lengkap (RAL) dengan 6 perlakuan konsentrasi Na CMC yaitu 0, 0.20, 0.40, 0.60, 0.80, dan 1.0% b.v⁻¹. Hasil penelitian menunjukkan bahwa penambahan Na CMC berpengaruh nyata terhadap viskositas, total padatan terlarut, vitamin C, pH, keasaman, dan kekentalan (mutu hedonik), serta tidak berpengaruh nyata terhadap warna (L*, a*, b*, °Hue), warna (mutu hedonik), rasa (mutu hedonik), dan hedonik pada *puree* stroberi. Perlakuan terbaik penambahan Na CMC pada *puree* stroberi adalah konsentrasi 0,2% b.v⁻¹ yang dengan viskositas 2.325 m.Pa.s, total padatan terlarut 7,8 °Brix, analisa warna L*43,2, a* 13,9, b* 20,8, °Hue 56,18 dengan deskripsi warna *Yellow Red* (YR), kandungan vitamin C 119,68 mg/100 mL, pH 2,82, keasaman 0,30 g asam/100 mL, secara organoleptik memiliki warna merah (4,28), tingkat kekentalannya encer (2,40), memiliki rasa asam (4,20), dan nilai hedonik panelis suka (3,96).

Kata kunci: Na CMC, *puree* stroberi, stroberi

ABSTRACT- Strawberries are fruit that have high economic value but are very easily damaged. To handle this, strawberries are processed into strawberry puree. However, in the processing there is sediment on the container, to overcome this condition a stabilizer Na CMC (*Sodium Carboxymethyl cellulose*) is used. The purpose of this study was to determine the effect and best treatment of CMC Na concentration on the physical, chemical and organoleptic properties of strawberry puree. The study was conducted using a completely randomized design (CRD) with 6 concentrations of Na CMC, namely 0, 0.20, 0.40, 0.60, 0.80, and 1.0% b.v⁻¹. The results showed that the addition of Na CMC had a significant effect on viscosity, total dissolved solids, vitamin C, pH, acidity, and viscosity (hedonic quality), and had no significant effect on color (L*, a*, b*, °Hue), color (hedonic quality), taste (hedonic quality), and hedonic in strawberry puree. The best treatment for adding Na CMC to strawberry puree was a concentration of 0.2% b.v⁻¹ with a viscosity of 2.325 m.Pa.s, total dissolved solids 7.8 °Brix, color analysis L*43.2, a* 13.9, b* 20.8, °Hue 56.18 with a description of the color *Yellow Red* (YR), vitamin C content 119.68 mg/100 mL, pH 2.82, acidity 0.30 g acid/100 mL, organoleptically has a red color (4.28), the level of viscosity is runny (2.40), has a sour taste (4.20), and the hedonic value of the panelists likes (3.96).

Keywords: Na CMC, strawberry puree, strawberry
