

ABSTRAK – Penelitian ini dilakukan untuk mengetahui pengaruh perbandingan sari kolong - kaling dan sari nanas terhadap karakteristik dan organoleptik permen *jelly* dan menentukan perlakuan perbandingan sari kolong - kaling dan sari nanas terbaik terhadap karakteristik dan organoleptik permen *jelly* yang dihasilkan. Rancangan yang dilakukan adalah Rancangan Acak Lengkap (RAL) dengan 5 taraf perlakuan dan tiga kali ulangan sehingga didapatkan 15 satuan percobaan. Parameter yang diamati meliputi uji kadar air, uji derajat warna, uji Ph , uji tekstur, uji Vitamin C dan uji organoleptik. Data yang diperoleh dianalisis menggunakan ANOVA taraf 1% dan 5%. Apabila terdapat pengaruh nyata pada perlakuan, dilanjutkan uji Duncan's Multiple Range Test (DNMRT) pada taraf 5% Perlakuan yang diberikan yaitu perbandingan sari kolong - kaling dan sari nanas yaitu, P1 Perbandingan kolong – kaling dan nanas 20 % : 80%, P2 Perbandingan kolong – kaling dan nanas 30 % : 70%, P3 Perbandingan kolong – kaling dan nanas 40 % : 60%, P4 Perbandingan kolong – kaling dan nanas 50 % : 50%, P5 Perbandingan kolong – kaling dan nanas 60 % : 40%. Hasil penelitian menunjukkan P2 Perbandingan kolong – kaling dan nanas 30 % : 70% adalah perlakuan terbaik dengan nilai kadar air 33,52%, nilai Ph 4,63, vitamin C 93,86, Uji Tekstur 0,79 gF, permen *jelly* yang dihasilkan adalah soft orange, serta organoleptik rasa 4,3 (suka). Organoleptik warna 3,9 (agak kuning), tekstur 3,86 (agak kenyal) dan penerimaan keseluruhan 4,06 (suka).

Kata Kunci : Kolong – kaling, Nanas, Permen *Jelly*.

ABSTRACT - This study was conducted to determine the effect of kolong – kaling and pineapple juice on the characteristics and organoleptic of *jelly* candy and determine the best treatment of kolong-kaling juice and pineapple juice on the characteristics and organoleptic of *jelly* candy produced. The design carried out was a completely randomized design (CRD) with 5 levels of treatment and three replications so that 15 experimental units were obtained. Parameters observed included water content test, color degree test, Ph test, texture test, Vitamin C test and organoleptic test. The data obtained were analyzed using ANOVA at 1% and 5% levels. If there is a significant effect on the treatment, the Duncan's Multiple Range Test (DNMRT) test is continued at the 5% level. The treatment given is the ratio of pineapple juice and kolong-kaling juice with several concentrations, namely, P1 Comparison of kolong-kaling and pineapple 20% : 80%, P2 Comparison of kolong-kaling and pineapple 30% : 70%, P3 Comparison of kolong-kaling and pineapple 40%: 60%, P4 Comparison of kolong-kaling and pineapple 50%: 50%, P5 Comparison of kolong-kaling and pineapple 60%: 40%. The results showed P2 Comparison of kolong-kaling and pineapple 30%: 70% is the best treatment with a moisture content value of 33.52%, Ph value 4.63, vitamin C 93.86, Texture Test 0.79 gF, *jelly* candy produced is soft orange, and organoleptic taste 4.3 (like). Organoleptic color 3.9 (slightly yellow), texture 3.86 (slightly chewy) and overall acceptance 4.06 (like).

Keywords : *Jelly Candy, Kolong – kaling, Pineapple*