

ABSTRAK – Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan konsentrasi ekstrak temulawak dan ekstrak nanas terhadap kualitas dan daya terima permen *jelly* temulawak. Penelitian ini menggunakan metode rancangan acak lengkap (RAL) dengan 5 taraf perbandingan konsentrasi ekstrak Temulawak dan ekstrak nanas (T1 100:0%, T2 90:10%, T3 80:20%, T4 70:30%, T5 60:40%) dan 3 kali pengulangan, analisis data menggunakan sidik ragam ANOVA (analysis of variance). Jika berpengaruh nyata akan dilanjutkan dengan Uji Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa perbandingan konsentrasi ekstrak temulawak dan ekstrak nanas berpengaruh sangat nyata terhadap aroma, kekenyalan, rasa, penerimaan secara keseluruhan dan pada uji kekenyalan, tetapi tidak berpengaruh nyata pada warna, kadar abu, dan kadar air, permen *jelly* temulawak yang dihasilkan. Perlakuan perbandingan konsentrasi ekstrak temulawak dan ekstrak nanas 60:40% merupakan perlakuan terbaik dalam pembuatan permen *jelly* dengan aroma 3,07 (agak beraroma temulawak), tekstur 4,03 (kenyal), rasa 3,5 (agak suka), penerimaan secara keseluruhan 3,7 (agak suka), dan uji kekenyalan 366,63 g/f.

Kata kunci – Nanas, Permen Jelly, Temulawak

ABSTRACT - *This study aims to determine the effect of the comparative concentration of ginger extract and pineapple extract on the quality and acceptability of ginger jelly candy. This research used a completely randomized design (CRD) method with 5 levels of concentration comparison between ginger extract and pineapple extract (T1 100:0%, T2 90:10%, T3 80:20%, T4 70:30%, T5 60:40%) and 3 repetitions, data analysis using ANOVA (analysis of variance). If there is a real effect, it will be continued with the Duncan's New Multiple Range Test (DNMRT) at the 5% level. The results of the research show that the comparison of the concentrations of ginger extract and pineapple extract has an effect very significant on the aroma, elasticity, taste, overall acceptability and elasticity test, but had no significant effect on the color, ash content and water content of the ginger jelly candy produced. The treatment ratio of the concentration of ginger extract and pineapple extract was 60:40%. the best treatment in making jelly candy with aroma 3.07 (a bit like ginger), texture 4.03 (chewy), taste 3.5 (somewhat like), overall acceptance 3.7 (somewhat like), and elasticity test 366, 63 g/f.*

Keywords – Pineapple, Jelly Candy, Temulawak