

ABSTRAK— Penelitian ini bertujuan untuk mengetahui pengaruh konsentrasi karagenan terhadap mutu permen jelly pepaya dan mengetahui konsentrasi karagenan yang tepat terhadap mutu permen jelly pepaya. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 taraf perlakuan konsentrasi karagenan yaitu (K1 = 1%, K2 = 2%, K3 = 3%, K4 = 4% dan K5 = 5%) yang diulang sebanyak 4 kali sehingga diperoleh 20 satuan percobaan. Hasil penelitian menunjukkan bahwa konsentrasi karagenan berpengaruh sangat nyata terhadap kadar air, pH, kekuatan gel, vitamin C, warna, rasa, tekstur dan penerimaan keseluruhan namun tidak berpengaruh nyata terhadap aroma. Perlakuan konsentrasi yang tepat dalam pembuatan permen jelly pepaya terdapat pada perlakuan konsentrasi karagenan 2% dengan kadar air 12,09%, pH 4,56, kekuatan gel 79,85 N/mm², vitamin C 29,92%, warna 4,70 (sangat merah kecokelatan), rasa 4,00 (khas pepaya), tekstur 4,30 (kenyal), aroma 3,63 (agak khas papaya) dan penerimaan keseluruhan 4,20 (suka).

Kata Kunci: Permen jelly, Karagenan, Pepaya

ABSTRACT — *This research aimed to determine the effect of carrageenan concentration on the quality of papaya jelly candy and to determine the right concentration of carrageenan on the quality of papaya jelly candy. This research used a Completely Randomized Design (CRD) with 5 levels of carrageenan concentration treatment, namely (K1 = 1%, K2 = 2%, K3 = 3%, K4 = 4% and K5 = 5%) which were repeated 4 times to obtain 20 experimental units. The results showed that carrageenan candy had a very significant effect on air content, pH, gel strength, vitamin C, color, taste, texture and overall acceptance but did not significantly affect aroma. The best concentration treatment in made papaya jelly candy is in the treatment of 2% carrageenan concentration with 12.09% air content, pH 4.56, gel strength 79.85 N/mm², vitamin C 29.92%, color 4.70 (very reddish brown), taste 4.00 (typical papaya), texture 4.30 (chewy), aroma 3.63 (slightly typical papaya) and overall lighting. 4.20 (like).*

Keywords : Jelly Candy, Carrageenan, Papaya