ABSTRAK: Minuman jeli okra jambu biji merah merupakan minuman jeli yang memiliki kandungan serat pangan yang tinggi. Penelitian bertujuan untuk memperbaiki tekstur dari minuman jeli okra jambu biji merah yang akan ditambahkan dengan kombinasi karagenan dan konjak yang ditinjau berdasarkan mutu fisik (viskositas dan sineresis), mutu kimia (total padatan terlarut, pH, kadar air), mutu organoleptik (hedonik dan mutu hedonik) dan mutu penunjang (aktivitas antioksidan dan serat pangan). Penelitian menggunakan metode eksperimental, design penelitian Rancangan Acak Lengkap (RAL) faktor tunggal lima taraf masing-masing tiga ulangan. Data yang diperoleh dianalisis menggunakan Analisis Varian (ANAVA) dengan $\alpha<0,05$. Apabila ditemukan data yang berbeda dilanjutkan dengan Uji DMRT (*Duncan's Multiple Range Test*). Hasil penelitian menunjukkan bahwa penambahan karagenan konjak pada minuman jeli okra jambu biji merah berpengaruh nyata pada nilai viskositas, sineresis, total padatan terlarut, kadar air, hedonik dan mutu hedonik warna dan tekstur. Perlakuan terbaik yaitu F5 memiliki nilai viskositas 1,822 Cps, sineresis 0,20%, pH 4,16, total padatan terlarut 2,9˚Brix, kadar air 93,82%, padatan terlarut 6,18%, hedonik warna 4,70 (suka), aroma 4,19 (agak suka), rasa 4,08 (agak suka), tekstur 4,62 (suka), mutu hedonik warna 5,4 (merah kecoklatan), aroma 4,19 (agak tidak langu), rasa 4,33 (agak manis) dan tekstur 5,16 (kenyal).
Kata Kunci: okra jambu biji merah, karagenan konjak.

ABSTRACT: *Red guava okra jelly drink is a jelly drink that has a high dietary fiber content. This study aims to improve the texture of the red guava okra jelly drink which will be added with a combination of carrageenan and konjac in terms of physical quality (viscosity and syneresis), chemical quality (total dissolved solids, pH, water content), organoleptic quality (hedonic and hedonic quality) and supporting quality (antioxidant activity and dietary fiber). The study used an experimental research method with a research design, namely a single factor Complete Randomized Design (CRD) with five levels each with three replications. The data obtained were analyzed using Analysis of Variance (ANOVA) with $\alpha<0.05$. If different data is found, proceed with the DMRT (Duncan's Multiple Range Test). The results showed that the addition of konjac carrageenan to the red guava okra jelly drink had a significant effect on the value of viscosity, syneresis, total dissolved solids, water content, hedonic and hedonic quality of color and texture. The best treatment was F5 with a viscosity quality of 1822 Cps, syneresis 0.20%, pH 4.16, total dissolved solids 2.9˚Brix, water content 93.82%, dissolved solids 6.18%, hedonic color 4.70 (like), aroma hedonic 4.19 (rather like), taste hedonic 4.08 (rather like), texture hedonic 4.62 (like), color hedonic 5.4 (brownish red), aroma hedonic quality 4.19 (somewhat not unpleasant), hedonic quality of taste 4.33 (slightly sweet) and hedonic quality of texture 5.16 (chewy).*
Keywords: *okra, red guava, konjac carrageenan.*