

ABSTRAK: Karika merupakan salah satu buah khas unggulan Dieng, Wonosobo, Jawa Tengah. Karika memiliki kadar air yang tinggi, sehingga termasuk dalam buah yang tidak tahan lama apabila disimpan dalam keadaan segar. Karakteristik buah karika yang asam dan sedikit pahit serta memiliki getah yang dapat menimbulkan rasa gatal, membuat karika kurang enak dikonsumsi secara langsung. Untuk meningkatkan daya guna buah karika dilakukan diversifikasi pangan dengan membuat minuman jeli Karika kurma (Karika Dieng Kurma Sukkari) dengan penambahan sari kurma sukkari sebagai pemanis pengganti gula. Penelitian ini bertujuan untuk mengkaji pengaruh konsentrasi sari buah kurma (*Phoenix dactylifera*) terhadap mutu minuman jeli karika kurma. Jenis penelitian ini adalah penelitian eksperimental dengan Rancangan Acak Lengkap (RAL) dengan satu faktor dan lima taraf tiga kali ulangan. Data yang diperoleh dianalisis dengan ANAVA pada taraf $\alpha < 0,05$ jika terdapat perbedaan nyata maka dilanjutkan uji Duncan Multiple Range Test (DMRT). Hasil uji ANAVA menunjukkan bahwa semua parameter berbeda nyata. Semakin banyak penambahan konsentrasi sari kurma sukkari menyebabkan peningkatan nilai viskositas, total padatan terlarut, pH dan total gula sukrosa, serta menurunkan nilai sineresis. Hasil penelitian menunjukkan perlakuan terbaik yaitu pada penambahan konsentrasi sari kurma sukkari sebanyak 27,5% dengan karakteristik viskositas yaitu 1204,67 Cps, total padatan terlarut 8,53 ($^{\circ}$ Brix), sineresis selama 24, 48, dan 72 jam berturut-turut sebesar 0,18%, 0,32%, dan 0,52%, kadar pH 4,92, dan kadar sukrosa sebesar 2,93. Nilai skor mutu warna, aroma, rasa, dan tekstur yaitu 2,88 (kuning tua), 3,41 (agak kuat), 3,19 (agak manis), dan 2,81 (agak kenyal) dengan penilaian hedonik suka pada parameter warna, aroma, rasa, dan tekstur.

Kata Kunci: karika, kurma sukkari, minuman jeli

ABSTRACT: Karika is one of the typical fruits of Dieng, Wonosobo, Central Java. Karika has a high water content, so it is included in the fruit that does not last long when stored fresh. Characteristics of Karika fruit which is sour and slightly bitter and has sap that can cause itching, making Karika unpalatable to be consumed directly. To increase the usability of Karika fruit, food diversification is carried out by making Karika kurma jelly drink (Karika Dieng Kurma Sukkari) with the addition of Sukkari date juice as a sugar substitute sweetener. This study aims to examine the effect of the concentration of date palm juice (*Phoenix dactylifera*) on the quality of Karika kurma jelly drink. This type of research is an experimental study with a completely randomized design (CRD) with one factor and five levels of three repetitions. The data obtained were analyzed using ANOVA at level $\alpha < 0.05$ if there was a significant difference, then the Duncan Multiple Range Test (DMRT) was continued. The ANOVA test results showed that all parameters were significantly different. The more addition of the concentration of Sukkari date juice causes an increase in the value of viscosity, total dissolved solids, pH and total sucrose sugar, and decreases the value of syneresis. The results showed that the best treatment was the addition of 27.5% concentration of Sukkari date palm extract with a viscosity characteristic of 1204.67 Cps, total dissolved solids 8.53 ($^{\circ}$ Brix), syneresis for 24, 48 and 72 hours respectively of 0.18%, 0.32% and 0.52%, pH levels were 4.92, and sucrose levels were 2.93. The quality scores for color, aroma, taste and texture were 2.88 (dark yellow), 3.41 (rather strong), 3.19 (slightly sweet), and 2.81 (slightly chewy) with hedonic ratings like the parameters color, aroma, taste and texture.

Keywords: carica, sukkari date, jelly drink