

ABSTRAK : Minuman jelly bunga telang terbuat dari filtrat bunga telang, kombinasi karagenan dan konjak, sukrosa, asam sitrat, dan air. Pada minuman jelly bunga telang gel kappa karagenan yang keras, rapuh, dan sineresis dapat meningkat mutunya dengan penambahan konjak. Kombinasi karagenan dan konjak yang digunakan yaitu 70:30, 65:35, 60:40, 55:45, 50:50. Penelitian ini bertujuan untuk melakukan karakterisasi mutu minuman jelly bunga telang dengan kombinasi karagenan dan konjak sehingga dihasilkan mutu terbaik. Penelitian dilaksanakan dengan metode eksperimen rancangan acak lengkap (RAL) dengan satu faktor dan dilakukan 3 kali ulangan. Data dianalisis secara statistik dengan ANOVA dan uji Duncan. Hasil penelitian menunjukkan bahwa terdapat pengaruh kombinasi karagenan dan konjak pada uji fisik: viskositas, sineresis, dan total padatan terlarut, kimia: pH, organoleptik: hedonik dan skor mutu (warna, aroma, rasa, dan tekstur). Minuman jelly terbaik yaitu kombinasi karagenan dan konjak 60:40 dengan viskositas 6.598,17 cP, sineresis 0,27%, TPT 16,28°Brix, pH 4,75, dan uji penunjang aktivitas antioksidan dengan nilai IC50 205,34 ppm. Hasil uji hedonik warna, aroma, rasa, dan tesktur adalah 3,809-3,888 (suka). Hasil uji skor mutu warna 3,732 (biru keunguan agak tua), aroma 3,785 (agak tidak langu), rasa 3,824 (agak manis), dan tekstur 3,778 (agak mudah disedot).

Kata Kunci: bunga telang, hidrokoloid, karagenan, konjak, minuman jelly

ABSTRACT : Butterfly pea flower jelly drink is made from butterfly pea flower filtrate, combination of carrageenan and konjac, sucrose, citric acid, and water. In the hard, brittle and syneretic kappa carrageenan gel, butterfly pea flower jelly drink can be improved in quality with the addition of konjac. The combination of carrageenan and konjac used is 70:30, 65:35, 60:40, 55:45, 50:50. This research aims to characterize the quality of butterfly pea flower jelly drinks with a combination of carrageenan and konjac so that the best quality is produced. The research was carried out using a completely randomized design (CRD) experimental method with one factor and carried out 3 repetitions. Data were analyzed statistically using ANOVA and Duncan's test. The results of the research showed that there was an effect of combination carrageenan and konjac on physical tests: viscosity, syneresis, and total dissolved solids, chemistry: pH, organoleptic: hedonic and quality scores (colour, flavor, taste, and texture). The best jelly drink is the combination of carrageenan and konjac 60:40 with a viscosity of 6,598.17 cP, syneresis 0.27%, TPT 16.28°Brix, pH 4.75, and antioxidant activity support test with an IC50 value of 205.34 ppm. The hedonic test results for colour, flavor, taste, and texture were 3,809-3,888 (like). The test results scored for colour quality 3.732 (rather dark purplish blue), flavor 3.785 (rather unpleasant), taste 3.824 (slightly sweet), and texture 3.778 (slightly easy to suck).

Keywords: butterfly pea flower, carrageenan, hydrocolloid, jelly drink, konjac