

PENGARUH VARIASI BUAH SALAK PADA PEMBUATAN SELAI *PANCAKE* TERHADAP SIFAT FISIK, SIFAT ORGANOLEPTIK DAN KADAR SERAT

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ABSTRAK

Latar Belakang: Salak merupakan buah yang sudah sangat dikenal luas oleh masyarakat Indonesia. Tanaman salak banyak memiliki varietas yang diantaranya memiliki sifat unggul baik dari segi rasa maupun penampilan buahnya. Populasi tanaman salak pondoh menunjukkan kecenderungan yang terus meningkat. Selai buah merupakan salah satu produk pangan semi basah yang cukup dikenal dan disukai oleh masyarakat.. Selai *pancake* salak dapat menjadi salah satu alternatif makanan selingan berbasis pangan lokal yang memiliki nilai gizi dan praktis. Penggunaan salak pondoh sebagai bahan utama menjadi salah satu upaya untuk memanfaatkan keanekaragaman bahan makanan di Indonesia.

Tujuan: Mengetahui sifat fisik, sifat organoleptik dan kadar serat dari selai *pancake* yang terbuat dari beberapa variasi buah salak.

Metode: Jenis penelitian ini adalah eksperimen murni dengan rancangan acak sederhana. Data sifat fisik dianalisis secara deskriptif. Data sifat organoleptik dianalisis menggunakan statistik *non-parametric* dengan uji *independent sample* yaitu *Kruskall-Wallis* yang dilanjutkan dengan uji *Mann-Whitney* bila ada perbedaan. Data kadar serat dianalisis secara deskriptif.

Hasil: Uji statistik menunjukkan bahwa tidak ada perbedaan bermakna pada tingkat kesukaan terhadap warna, aroma, rasa dan tekstur pada selai *pancake* berdasarkan uji *K-Independent Sample (Kruskal-Wallis)*. Hasil uji statistik didapat $p > 0,05$. Penilaian keseluruhan uji kesukaan disajikan secara deskriptif menggunakan *Spider Web* didapatkan selai *pancake* salak pondoh gading yang paling disukai oleh panelis.

Kesimpulan: Tidak ada perbedaan sifat organoleptik pada selai *pancake* dengan variasi buah salak. Kadar serat paling tinggi yaitu selai *pancake* salak pondoh gading.

Kata Kunci: Selai *Pancake*, Salak, Sifat Fisik, Sifat Organoleptik, Serat

THE EFFECT OF SALAK FRUIT VARIATIONS IN MAKING PANCAKE JAM ON PHYSICAL PROPERTIES, ORGANOLEPTIC PROPERTIES AND FIBER CONTENT

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ABSTRACT

Background: Salak became a fruit that has been widely known by the people of Indonesia. Salak trees have many varieties of which have superior properties both in terms of taste and appearance of the fruit. Salak pondoh trees shows an increasing trend in population. Pancakes are sweet and savory cakes made from butter dough that is baked with frying pan. Jam fruit is one of semi-wet food products that are well known and liked by the community.

Salak pancake jams can be one of the alternative snacks based on local food that is practical and has nutritional value. The use of salak pondoh as the main ingredient becomes one of the efforts to exploit the diversity of foodstuff in Indonesia.

Objective: To know physical properties, organoleptic properties and fiber content of pancake jams made from several varieties of salak fruit.

Methods: This type of research was a pure experiment with a simple randomized design. The physical properties data were analyzed descriptively. Data on organoleptic properties were analyzed using non-parametric statistic with independent sample test of Kruskal-Wallis followed by Mann-Whitney test when there was a difference. The fiber content data were analyzed descriptively.

Results: The statistical test showed that there was no significant difference in the degree of preference to the color, flavor, taste and texture of pancake jams based on the K-Independent Sample (Kruskal-Wallis) test. The statistical test result found that $p > 0,05$. Assessment of all hedonic test which was presented descriptively using Spider Web found that salak pondoh gading pancake jam was the most favored by the panelist.

Conclusion: There was no difference of organoleptic properties in pancake jam with variation of salak fruits. The highest fiber content was on salak pondoh gading pancake jam.

Keywords: Pancake Jam, Salak, Physical Properties, Organoleptic Properties, Fiber