

**PENGARUH PENAMBAHAN SARI JAHE MERAH (*ZINGIBER
OFFICINALE VAR RUBRUM RHIZOMA*) TERHADAP KARAKTERISTIK
*HARD CANDY***

OLEH :

Jihan Nabilah

ABSTRAK

Hard candy (*hard candy*) merupakan salah satu permen non kristalin yang memiliki tekstur keras, penampakan bening serta berkilau (*glossy*). Bahan utama dalam pembuatan permen jenis ini adalah sukrosa, air dan sirup glukosa. Sedangkan bahan utamanya adalah flavor, pewarna, dan zat pengasam. Aroma harum dari jahe disebabkan oleh Minyak atsiri, minyak atsiri merupakan suatu komponen yang memberi aroma khas, kandungan minyak atsiri pada jahe merah 2,58 – 2,72% dihitung berdasarkan 10 kg berat kering, kandungan minyak atsiri menguapkan disebut oleoresin, yaitu komponen yang memberi rasa pahit dan pedas pada jahe merah. Penelitian ini dilakukan untuk mengetahui pengaruh penambahan sari jahe merah terhadap karakteristik *hard candy* dan mengetahui uji organoleptik panelis terhadap rasa, warna, aroma dan kekerasan. Penelitian ini telah dilaksanakan di Laboratorium Teknologi dan pengolahan pangan, Laboratorium Analisis, Sifat Bahan Dan Produk Agroindustri Teknologi Industri Pertanian Universitas Dharma Andalas, Laboratorium LLDIKTI Wilayah X, Vahana secientific Lab dan Laboratorium Teknologi Pangan dan Hasil Pertanian Universitas andalas pada bulan November 2024 hingga bulan februari 2025. Rancangan penelitian yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan 5 taraf dan 3 kali ulangan, sehingga keseluruhan penelitian ini ada 15 satuan percobaan. Data hasil pengamatan dianalisis dengan sidik ragam (ANOVA) jika berbeda nyata dilakukan dengan uji lanjut DNMRT (*Duncan's New Multiple Range Test*) 5%. faktor atau perlakuan pada penelitian ini adalah Perlakuan A (10%), B (15%), C (20%), D (25%) dan E (30%). Hasil uji organoleptik *hard candy* pada penelitian ini yang paling banyak disukai oleh panelis berdasarkan warna, yaitu pada perlakuan D **4,14**, berdasarkan kekerasan yaitu pada perlakuan A **4,19**, berdasarkan aroma yaitu pada perlakuan D **4,19**, berdasarkan rasa yaitu pada perlakuan A **3,43** dan D. **3,43** Dan komposisi kimianya telah memenuhi standar mutu.

Kata Kunci : *Hard Candy, Jahe Merah*

**THE EFFECT OF ADDING RED GINGER EXTENSION (*ZINGIBER
OFFICINALE VAR RUBRUM RHIZOMA*) ON THE
CHARACTERISTICS OF HARD CANDY**

By :

Jihan Nabilah

ABSTRACT

Hard candy is a non-crystalline candy that has a hard texture, clear and glossy appearance. The main ingredients in making this type of candy are sucrose, water and glucose syrup. While the main ingredients are flavorings, colorings, and acidifiers. The fragrant aroma of ginger is caused by essential oils, essential oils are components that give a distinctive aroma, the essential oil content in red ginger is 2.58 - 2.72% calculated based on 10 kg of dry weight, the volatile essential oil content is called oleoresin, which is a component that gives a bitter and spicy taste to red ginger. This study was conducted to determine the effect of adding red ginger extract on the characteristics of hard candy and to determine the panelist's organoleptic test for taste, color, aroma and hardness. This research was conducted in the Laboratory of Food Technology and Processing, Laboratory of Analysis, Properties of Materials and Agro-Industrial Products of Agricultural Industrial Technology, Dharma Andalas University, LLDIKTI Region X Laboratory, Vahana Scientific Lab and Laboratory of Food Technology and Agricultural Products, Andalas University from November 2024 to February 2025. The research design used was a Completely Randomized Design (CRD) with 5 levels and 3 replications, so that the entire study had 15 experimental units. The observation data were analyzed by analysis of variance (ANOVA) if significantly different, further testing was carried out with DNMRT (Duncan's New Multiple Range Test) 5%. factors or treatments in this study were Treatment A (10%), B (15%), C (20%), D (25%) and E (30%). The results of the organoleptic test of hard candy in this study that were most preferred by the panelists were based on color, namely in treatment D 4.14, based on hardness, namely in treatment A 4.19, based on aroma, namely in treatment D 4.19, based on taste, namely in treatment A 3.43 and D. 3.43 And its chemical composition has met quality standards.

Keyword : Hard Candy, Red GingerKeywords: Hard Candy, Red Ginger

