DIVERSIFIKSI PRODUK SAUS TOMAT MELALUI PENAMBAHAN *PUREE* LABU KUNING (*Cucurbita moschata*) TERHADAP KARAKTERISTIK SAUS YANG DIHASILKAN

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan labu kuning (*Cucurbita Moschata*) terhadap karakteristik fisikokimia saus tomat dan analisis ekonomi dari produk saus tomat dihasilkan. Penelitian menggunakan Rancangan Acak Lengkap (RAL) dengan 6 taraf perlakuan tomat : labu kuning yaitu 100% : 0%, 90% :10%, 80% : 20%, 70% : 30%, 60% : 40%, 50% : 50%, masing-masing dengan tiga kali ulangan. Parameter yang uji meliputi kadar air, pH, total asam, viskositas, total padatan terlarut, vitamin C, angka lempeng total, beta-karoten dan uji organoleptik. Hasil penelitian menunjukan bahwa penambahan labu kuning berpengaruh nyata ($P<0,05$) terhadap parameter yang diuji kadar air, pH, total asam, viskositas, vitamin C, angka lempeng total, beta-karoten dan uji organoleptik. Hasil penelitian paling disukai adalah perlakuan dengan 90% tomat : 10% labu kuning. Karakteristik perlakuan tersebut adalah nilai kadar air 69,46%, pH 3,61, total asam 0,576%, viskositas 14166 cps, total padatan terlarut 21,00 Brix20º, vitamin C 12,03 mg/100g, angka lempeng total 5,0 x 10^1, dan beta-karoten 199,30µg/g. Analisis *Break Event Point* (BEP) dapat dicapai dengan penjualan produk sebanyak 375,37 unit produk, dengan nilai rupiah sebesar Rp2.252.199,-.

Kata kunci : Labu kuning, tomat, saus tomat, karakteristik, beta-karoten

PRODUCT DIVERSIFICATION OF TOMATO SAUCE THROUGH THE ADDITION OF PUMPKIN (CUCURBITA MOSCHATA) PUREE : EFFECTS ON THE CHARACTERISTICS OF THE RESULTING SAUCE

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ABSTRACT

This study aimed to determine the effect of adding pumpkin (Cucurbita moschata) on the physicochemical characteristics of tomato sauce and to conduct an economic analysis of the resulting product. A Completely Randomized Design (CRD) was employed with six treatment levels regarding the tomato-to-pumpkin ratio: 100%:0%, 90%:10%, 80%:20%, 70%:30%, 60%:40%, and 50%:50%, each performed in triplicate. The parameters tested included moisture content, pH, total acidity, viscosity, total soluble solids, vitamin C, total plate count, beta-carotene, and organoleptic properties. The results indicated that the addition of pumpkin had a significant effect ($P<0.05$) on all tested parameters. Based on organoleptic evaluation, the best treatment was the 90% tomato : 10% pumpkin ratio. The characteristics of this treatment were: moisture content 69.46%, pH 3.61, total acidity 0.576%, viscosity 14,166 cPs, total soluble solids 21.00° Brix, vitamin C 12.03 mg/100g, total plate count 5.0 x 10^1 CFU/g, and beta-carotene 199.30 µg/g. Break-Even Point (BEP) analysis showed that the break-even point is reached at a sales volume of 375,37 units, with a value of Rp2.252.199.

*Keywords**:** Pumpkin, tomato, tomato sauce, characteristics, beta-carotene*