

RINGKASAN

ZARRA KESHYA PASCALITA. Pengaruh Penambahan Ekstrak Ubi Jalar Ungu (*Ipomoea batatas* L) pada Es Krim dengan Persentase Berbeda terhadap Nilai Sensoris. Penelitian dilaksanakan pada tanggal 25 Oktober 2018 sampai dengan tanggal 1 November 2018 di Laboratorium Teknologi Hasil Ternak Fakultas Peternakan Universitas Jenderal Soedirman Purwokerto. Penelitian bertujuan untuk mengetahui pengaruh penambahan ekstrak ubi jalar ungu dengan persentase berbeda pada pembuatan es krim terhadap nilai sensoris. Penelitian dilakukan secara eksperimen menggunakan Rancangan Acak Kelompok (RAK) dengan empat perlakuan yaitu P₁: penambahan ekstrak ubi jalar ungu 0,5%, P₂: penambahan ekstrak ubi jalar ungu 1,5%, P₃: penambahan ekstrak ubi jalar ungu 2%, P₄: penambahan ekstrak ubi jalar ungu 2,5%. Peubah yang diamati dan diukur dalam penilaian sensoris adalah warna, rasa, aroma dan tekstur es krim. Data penilaian uji skoring dengan panelis semi terlatih sebanyak 15 orang dianalisis menggunakan analisis variansi dan dilanjutkan dengan Uji Beda Nyata jujur. Hasil penelitian menunjukkan bahwa penambahan ekstrak ubi jalar ungu berpengaruh sangat nyata terhadap warna ($P < 0,01$) dengan nilai rata-ran sebesar 2,67 (ungu muda), aroma dengan nilai rata-ran sebesar 2,92 (sedikit beraroma susu), rasa es krim dengan nilai rata-ran 2,87 (ubi cukup terasa), tetapi berpengaruh tidak nyata ($P > 0,05$) terhadap tekstur es krim dengan nilai rata-ran sebesar 1,6 (tidak lembut). Kesimpulan, penambahan ekstrak ubi jalar ungu sampai 2,5% menyebabkan warna es krim menjadi ungu muda, aroma es krim menjadi cukup beraroma susu, es krim menjadi cukup terasa ubi, akan tetapi tekstur es krim relatif sama yaitu tidak lembut.

SUMMARY

ZARRA KESHYA PASCALITA. *The Effect of Addition of Purple Sweet Potato Extract (Ipomoea batatas L) on Ice Cream with Different Percentage on Sensorical Values. The research was conducted from October 2018 to November 2018 at Laboratory of Livestock Technology, Faculty of Animal Science, Jenderal Soedirman University, Purwokerto. The objectives of this study was to examine the effect of addition of sweet potato extract with different percentage on sensorical values. The experiment was conducted by using Randomized Block Design (RAK) with four treatments P₁: 0,5% sweet potato extract, P₂: 1,5% sweet potato extract, P₃: 2% sweet potato extract, P₄: 2,5% sweet potatoextract. The variables observed and measured in this study were the color, flavour, smell and texture. The data of sensory assessment using scoring test with 15 person of semi trained panelists were analyzed using variance analysis, followed by Turkey HSD test. The result showed the effect of addition of sweet potato extract had very significant effect to color (P<0,01) with an average value of 2,67 (faded purple), smell with an average value of 2,92 (quite flavorful milk), flavor with an average value of 2,87 (the purple sweet potato feels a little), but not significant on texture (P>0,05) with an average value of 1,6 (not soft). In conclusion, addition of purple sweet potato extract up to 2,5% causes the color of the ice cream to be light purple, the smell of ice cream becomes quite flavorful with milk, ice cream becomes feels a little of purple sweet potato, but the texture of the ice cream is relatively the same is not soft.*

