

RINGKASAN

Peranan industri kecil di Indonesia dirasakan sangat penting terutama dalam aspek-aspek seperti pembangunan ekonomi di pedesaan, pemerataan tenaga kerja, kesempatan kerja dan pemerataan pendapatan. Industri kecil menengah perlu mendapat perhatian dalam bidang teknologi, manajemen serta pemasaran agar dapat bersaing dengan industri skala besar. Aspek teknologi produksi mulai dari bahan baku sampai limbah sangat penting untuk terciptanya efisiensi produksi. CV. Promindo Utama merupakan salah satu IKM yang bergerak dibidang pengolahan hasil pertanian, terletak di kabupaten Cirebon – Jawa Barat, salah satu produk yang dihasilkan adalah puree lemon. Produksi rata-rata puree lemon per hari berkisar 4-5 ton dengan rendemen air jeruk hanya 25 - 30 %, sisanya berupa kulit dan bulir, sisa dari pengolahan tersebut belum diolah secara maksimal sehingga menyebabkan pencemaran lingkungan disekitar pembuangan limbah kulit jeruk. Permasalahan tersebut perlu diatasi salah satunya dengan pengolahan kulit jeruk lemon menjadi manisan kering sehingga diharapkan mampu mengurangi cemaran limbah padat pengolahan puree lemon. Adapun tujuan dari penelitian ini adalah : 1). Menentukan konsentrasi larutan perendam (kapur sirih dan garam) serta konsentrasi gula pada manisan kering kulit jeruk lemon dengan karakteristik sensoris terbaik. 2). Mengetahui pengaruh konsentrasi larutan perendam (kapur sirih dan garam) dan konsentrasi gula yang ditambahkan terhadap sifat fisikokimia manisan kering kulit jeruk lemon yang dihasilkan. 3). Mengetahui karakteristik fisikokimia dan sensoris manisan kering kulit jeruk lemon dengan hasil terbaik.

Penelitian ini menggunakan Rancangan Acak Lengkap (RAL). Faktor yang diteliti adalah konsentrasi larutan perendam (A) , terdiri atas A1 = kapur sirih 1 % dan garam 1 %, A2 = kapur sirih 3 % dan garam 5 %, A3 = kapur sirih 5 % dan garam 10 %, serta konsentrasi gula pasir yang ditambahkan (B), terdiri atas : B1 = 55 %, B2 = 70 %, B3 = 85 %.. Variabel fisikokimia yang diamati meliputi ; tekstur, kadar air, kadar abu dan gula reduksi. Variabel sensoris, meliputi ; tingkat kekerasan/tekstur, rasa, warna dan kesukaan. Data variabel fisikokimia yang diperoleh dianalisis dengan menggunakan Uji F pada taraf $\alpha = 5\%$, apabila hasil analisis berpengaruh nyata dilanjutkan dengan Uji *Duncan Multiple Range Test* (DMRT) pada taraf $\alpha = 5\%$. Data variabel sensoris dianalisis dengan menggunakan uji *Friedman*

Hasil penelitian menunjukkan semakin tinggi konsentrasi larutan perendam (kapur sirih dan garam) akan meningkatkan ; nilai kadar abu dan tekstur, serta menurunkan ; nilai kadar air dan gula reduksi, sedangkan semakin tinggi gula akan meningkatkan ; nilai gula reduksi, tekstur dan kadar abu, serta menurunkan nilai kadar air. Formulasi yang menghasilkan karakteristik sensoris terbaik untuk perlakuan konsentrasi larutan perendam ialah larutan perendam kapur sirih 1 % dan garam 1 % (A1) sedangkan perlakuan konsentrasi gula ialah gula dengan konsentrasi 85% (B3). Karakteristik fisikokimia manisan kering kulit jeruk lemon yaitu tekstur (0,130 kg/ mm. detik) ; kadar air (19,553 %bb) ; kadar abu ; (0,872

% bb) dan gula reduksi (3,276 %), manisan dengan tekstur agak padat, rasa agak manis dan warna agak kuning kecoklatan merupakan manisan yang agak disukai oleh panelis. Manisan kering jeruk lemon akan memberi manfaat baik dari segi ekonomi maupun lingkungan, berdasarkan hasil analisis ekonomi produk manisan kering kulit jeruk lemon layak untuk dijadikan suatu usaha alternatif dibidang pengolahan pangan, keuntungan yang akan didapat sekitar Rp. 1.600,- dengan kemasan pouch 100 gr.

SUMMARY

The role of SME'S in Indonesia is very important, especially in countryside economic development, labour distribution and income distribution. SME'S need attention in the fields of technology, management and marketing in order to compete with large-scale industries. Production technology aspects from raw material to waste very important in order to meet product efficiency. CV. Promindo Utama is one of the SME'S engaged in the processing of agricultural products, located in Cirebon - West Java, one of the products produced is lemon puree. The average production of lemon puree per day ranges from 4-5 tons with the yield of orange juice only 25-30%, which produces products from the lemon peel (skin and pulp) but the by-product has not been maximally processed, causing environmental pollution around the disposal of orange peel waste. To overcome this can be done by processing lemon peel into dry sweet which is expected to reduce the contamination of solid waste processing lemon puree. The objectives of this study are to ; 1). Determine the concentration of the marinade solutions (CaCO_3 and NaCl) and the concentration of sugar dried candy lemon peel with the best sensory characteristics. 2). Study the effect of the marinade solutions (CaCO_3 and NaCl) and concentration of sugar on formulation added on the physicochemical properties of dried candy lemon peel produced. 3). Study the physicochemical and sensory characteristics of dried candy lemon peel with the best results determine

This research uses a Completely Randomized Design (RAL). Factors studied were ; the concentration of marinade solutions (A), consisting of A1 = 1% CaCO_3 and 1% NaCl , A2 = 3% CaCO_3 and 5% NaCl , A3 = 5% CaCO_3 and 10% NaCl , and sugar concentration added (B), consisting of: B1 = 55%, B2 = 70%, B3 = 85%. Physicochemical variables observed include ; texture, water-content, ash- content and reducing- sugars. Sensory variables observed include ; hardness level / texture, taste, color and preference. The physicochemical variable data obtained were analyzed using the F- Test at 5 % level panelist, if the results of the analysis had a significant effect followed by the Duncan Multiple Range Test (DMRT) at 5 % level . Sensory variable data were analyzed using the Friedman test.

Results showed that the increase in marinade solutions concentration (CaCO_3 and NaCl) would increase the value of ash- content and texture, and reduce value ; of water- content and reducing-sugar, while increase in sugar would increase the value; of reducing-sugars, textures and ash-content, and decreasing water-content. The formulation which produced the best sensory characteristics obtained for the treatment of the marinade solutions concentration of 1 % CaCO_3 and 1 % NaCl . (A1) which sugar concentration of 85 % sugar concentration (B3). The physicochemical characteristics of dried candy lemon peel are texture of (0.130 kg / mm.S); water-content of (19.553%wb); ash- content of (0.872% wb) and reducing sugars of (3.276%), The sensory characteristics of

teh product sweets with a rather dense texture, a rather sweet taste and a slightly brownish color are sweets which are favored by panelists, Dried candy lemon peel will provide benefits both in terms of economy and environment, based on the results of economic analysis of dried candied products of lemon peel deserve to be used as an alternative business in the field of food processing, the benefits to be gained around IDR. 1,600, - with 100 gram pouch packaging.

