

## PENGARUH SUBSTITUSI SARI TERUNG BELANDA TERHADAP KARAKTERISTIK SENSORIS DAN DAYA TERIMA BOBA (TAPIOCA PEARL)

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### INTISARI

**Latar Belakang:** Indonesia merupakan salah satu penghasil buah tropis di dunia, salah satunya terung belanda. Terung belanda seringkali diolah menjadi berbagai produk pangan. Salah satu produk pangan yang sedang berkembang di Indonesia adalah minuman boba. Substitusi sari terung belanda dalam formulasi boba diharapkan mampu menghasilkan produk yang disukai oleh konsumen.

**Tujuan:** Mengetahui tingkat penerimaan terhadap produk boba dengan substitusi sari terung belanda.

**Metode Penelitian:** Terdapat lima sampel boba dengan persentase substitusi sari terung belanda yang berbeda, yaitu 0%, 25%, 50%, 75%, dan 100%. Kelima sampel diuji daya terimanya menggunakan uji hedonik. Hasil uji hedonik dianalisis menggunakan uji Friedman dan dilanjutkan dengan uji Wilcoxon. Sampel dengan daya terima keseluruhan paling tinggi kemudian diuji karakteristik sensorisnya menggunakan uji deskripsi. Parameter sensoris yang diuji meliputi warna, aroma, rasa, tekstur, dan keseluruhan produk.

**Hasil Penelitian:** Uji hedonik menggunakan uji Friedman menunjukkan adanya perbedaan signifikan ( $p < 0,05$ ) pada tingkat kesukaan panelis terhadap warna, aroma, rasa, dan keseluruhan produk boba terung belanda. Sampel boba terung belanda dengan daya terima keseluruhan tertinggi hingga terendah, yaitu sampel dengan substitusi 0%, 100%, 75%, 25%, dan 50%. Sampel boba terung belanda memiliki warna kejingga-jinggaan, aroma khas tepung tapioka dan terung belanda, rasa asam-manis, dan tekstur yang kenyal. Intensitas warna jingga, aroma khas terung belanda, dan rasa asam pada boba meningkat seiring peningkatan persentase substitusi sari terung belanda.

**Kesimpulan:** Boba dengan persentase substitusi sari terung belanda yang berbeda memiliki tingkat penerimaan yang berbeda pula. Sampel yang memiliki penerimaan keseluruhan paling tinggi adalah sampel boba dengan 100% substitusi sari terung belanda.

**Kata Kunci:** terung belanda, boba, *tapioca pearl*, daya terima, karakteristik sensoris

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## THE EFFECT OF TAMARILLO SUBSTITUTION ON SENSORY PROPERTIES AND ACCEPTABILITY OF TAPIOCA PEARL

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### ABSTRACT

**Background:** Indonesia is one of the producers of tamarillo in the world. Tamarillo is often processed into various food products. One of the growing food products in Indonesia is boba drink. The substitution of tamarillo juice into the boba formulation is expected to produce a product favored by consumers.

**Objective:** The aim of this study is to find out the acceptance of boba products with the substitution of tamarillo juice.

**Methods:** There were five samples of boba with different percentages of tamarillo juice substitution; 0%, 25%, 50%, 75%, and 100%. The five samples were tested for its acceptability using the hedonic test. The results of the hedonic test were analyzed using the Friedman test and followed by the Wilcoxon test. The sample with the highest overall acceptance was then tested for sensory properties using a descriptive test. Sensory parameters tested in this study include color, aroma, taste, texture, and overall acceptability.

**Results:** The hedonic test using the Friedman test showed a significant difference ( $p < 0.05$ ) in the panelists' preference for the color, aroma, taste, and overall product of tamarillo boba. Boba samples with highest to lowest acceptability were samples with 0%, 100%, 75%, 25%, and 50% substitution of tamarillo juice. Tamarillo boba has an orange color, a distinctive aroma of tapioca flour and tamarillo, a sweet-sour taste, and a chewy texture. The intensity of the orange color, the aroma of the tamarillo, and the sour taste of the boba increased as the percentage of substitution of tamarillo juice increased.

**Conclusion:** Boba made with different percentages of tamarillo juice substitution had different levels of acceptance. The sample that has the highest overall acceptance is the boba sample with 100% substitution of tamarillo juice.

**Keywords:** tamarillo, boba, *tapioca pearl*, acceptability, sensory properties

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