PENGEMBANGAN *DIPLOMAT CREAM* SALAK PONDOH (*Salacca zalacca*) DENGAN VARIASI JENIS DAN KONSENTRASI HIDROKOLOID

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ABSTRAK

Salak Pondoh merupakan buah unggulan Kabupaten Sleman yang produksinya cukup tinggi dan berpotensi untuk dikembangkan dengan salah satu inovasinya yaitu *diplomat cream*. Penelitian ini bertujuan untuk mengembangkan *diplomat cream* berbahan dasar salak pondoh dengan variasi jenis dan konsentrasi hidrokoloid. *Diplomat cream* dikembangkan menggunakan Rancangan Acak Lengkap (RAL) dengan 2 faktor yang digunakan yaitu jenis (pektin dan *xanthan gum*) dan konsentrasi hidrokoloid (0,2%, 0,6% dan 1%). Parameter pengujian meliputi pengujian sifat fisikokimia seperti sineresis, viskositas, tekstur (*hardness* dan *cohesiveness*), warna (L*, a*, b*), pH, kadar air dan total padatan terlarut. Hasil penelitian dianalisis menggunakan Uji *Scheirer Ray Hare* dan *Post Hoc Bonferroni* serta Uji *Two Way Anova* dan *Post Hoc Tukey* pada tingkat signifikansi 0,05. Formula *diplomat cream* terbaik ditentukan menggunakan Metode *Simple Additive Weighting* (SAW). Hasil menunjukkan bahwa jenis hidrokoloid (pektin dan *xanthan gum*) berpengaruh signifikan ($p<0.05$) terhadap *cohesiveness,* pH, dan total padatan terlarut. Konsentrasi hidrokoloid berpengaruh signifikan terhadap viskositas, *hardness,* warna (L* dan b*). Perlakuan terbaik untuk menghasilkan *diplomat cream* salak pondoh yaitu pektin pada konsentrasi 0,6%.

Kata kunci: *diplomat cream*, hidrokoloid, salak pondoh, sifat fisikokimia

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DEVELOPMENT OF SALAK PONDOH (*Salacca zalacca*) DIPLOMAT CREAM WITH VARIATIONS IN TYPES AND CONCENTRATIONS OF HYDROCOLLOID

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ABSTRACT

Salak Pondoh is a superior fruit of Sleman Regency whose production is quite high and has the potential to be developed with one of its innovations, namely diplomat cream. This study aims to develop diplomat cream made from salak pondoh with variations in types and concentrations of hydrocolloids. Diplomat cream was developed using a Completely Randomized Design (CRD) with 2 factors used, namely type (pectin and xanthan gum) and hydrocolloid concentration (0.2%, 0.6% and 1%). Testing parameters include testing physicochemical properties such as syneresis, viscosity, texture (hardness and cohesiveness), color (L *, a *, b *), pH, water content and total dissolved solids. The results of the study were analyzed using the Scheirer Ray Hare Test and Post Hoc Bonferroni as well as Two Way Anova Test and Post Hoc Tukey at a significance level of 0.05. The best diplomat cream formula was determined using the Simple Additive Weighting (SAW) Method. The results showed that the type of hydrocolloid (pectin and xanthan gum) had a significant effect ($p<0.05$) on cohesiveness, pH, and total dissolved solids. The concentration of hydrocolloid had a significant effect on viscosity, hardness, and color (L* and b*). The best treatment to produce diplomat salak pondoh cream was pectin at a concentration of 0.6%.

Keywords: *diplomat cream, hydrocolloid, physicochemical properties, salak pondoh*

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