

NILAI GIZI PERMEN COKELAT PROBIOTIK *Lactobacillus plantarum* Dad-13 YANG DIPRODUKSI DI TAMAN TEKNOLOGI PERTANIAN NGLANGGERAN, GUNUNGKIDUL

INTISARI

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Pangan fungsional berupa probiotik sedang mengalami perkembangan yang pesat karena manfaatnya bagi kesehatan. Indonesia memiliki *strain* lokal berupa bakteri asam laktat *Lactobacillus plantarum* Dad-13 yang diisolasi dari dadih dan sudah teruji keamanannya serta potensinya sebagai probiotik. Permen cokelat dipilih sebagai media pembawa probiotik sebagai inovasi produk baru yang memiliki nilai fungsional. Tujuan penelitian yaitu untuk mengonfirmasi nilai gizi permen cokelat yang ditambah probiotik. Analisis kadar air, abu, lemak, dan protein mengacu AOAC (2000), gula total metode DNS, dan kalium, kalsium, natrium dengan *atomic absorption spectrophotometer* (AAS). Hasil penelitian kadar air cokelat probiotik (%) $2,82 \pm 0,357$; kadar abu (%) $1,48 \pm 0,0927$; kadar protein (%) $8,34 \pm 0,319$; kadar lemak (%) $47,51 \pm 1,429$; kadar gula (%) $23,869 \pm 0,976$, kadar natrium $106,681 \pm 42,623$; kadar kalium (mg) $492,15 \pm 90,245$; kadar kalsium (mg) $123,456 \pm 1,550$. Permen cokelat probiotik dapat dikonfirmasi tidak ada perbedaan signifikan dengan *reference* berdasarkan *independent sample t-test* dan uji kruskal wallis karena nilai $p > 0,05$. Cokelat probiotik telah memenuhi standar SNI dengan lemak kakao total 38,54%, padatan kakao total 50,50%, padatan kakao tanpa lemak 11,96%, dan padatan susu total 19,36%. Hasil pengujian dapat digunakan sebagai bahan untuk penyusunan informasi nilai gizi pada label kemasan.

Kata kunci: nilai gizi, permen cokelat probiotik, konfirmasi, SNI, informasi nilai gizi

**NUTRITIONAL VALUE OF PROBIOTIC CHOCOLATE CANDY
Lactobacillus plantarum Dad-13 PRODUCED IN THE AGRICULTURAL
TECHNOLOGY PARK NGLANGGERAN, GUNUNGKIDUL**

ABSTRACT

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The development of functional food with probiotics is increasing because of its health benefits. Indonesia has a local strain lactic acid bacteria *Lactobacillus plantarum* Dad-13 which isolated from dadih and has been proven to be safe and has potential as a probiotic. Chocolate candy was chosen as a carrier for probiotics as a new product innovation that has functional value. The objective of this research is to confirm the nutritional value of chocolate candy added with probiotic *Lactobacillus plantarum* Dad-13. Analytical methods used for water, ash, lipid, and protein content refers to AOAC (2000), total sugar referred to DNS method, and potassium, calcium, sodium used atomic absorption spectrophotometer (AAS). The results showed that the water content of probiotic chocolate candy is (%) $2,82 \pm 0,357$; ash content (%) $1,48 \pm 0,0927$; protein content (%) $8,34 \pm 0,319$; lipid content (%) $47,51 \pm 1,429$; sugar content (%) $23,869 \pm 0,976$, sodium content $106,681 \pm 42,623$; potassium content (mg) $492,15 \pm 90,245$; and calcium content (mg) $123,456 \pm 1,550$. Nutritional value of probiotic chocolate candy can be confirmed that there is no significant difference with the reference based on independent sample t-test and kruskal wallis test because the p value $> 0,05$. Probiotic chocolate candy already fulfill the Indonesian National Standard with fat content 38,54%, total solid cacao 50,50%, total solid without fat 11,96%, and total milk solid 19,36%. The results can be used for composing nutritional value on packaging labels.

Keywords: nutritional value, probiotic chocolate candy, confirmation, Indonesian National Standard (SNI), nutritional value information