



INTISARI

Dodol merupakan salah satu produk pangan semi basah yang termasuk makanan khas tradisional Indonesia. Ada beberapa daerah penghasil dodol diantaranya ada Betawi, Tionghoa, Garut, Wonosobo, Malang dan lain-lain. dodol memiliki sifat mudah tengik dan ditumbuhi kapang membuat umur simpannya pendek. Selain itu, penyimpanan yang lama menyebabkan adanya perubahan tekstur menjadi keras akibat peristiwa retrogradasi.

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan gliserol terhadap sifat fisik (*cohesiveness*, *adhesiveness*, *hardness*, *gumminess*, *chewiness*, *springiness*, dan warna) dan sifat kimia (kadar air, aktivitas air dan angka peroksida) dodol selama 6 hari penyimpanan. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan satu faktor yaitu variasi konsentrasi gliserol pada dodol. Faktor variasi gliserol yaitu konsentrasi 0%, 3%, 6% dan 9%.

Hasil analisis profil tekstur menunjukkan bahwa peningkatan konsentrasi gliserol akan meningkatkan nilai *cohesiveness*, *hardness*, *adhesiveness*, *gumminess*, menurunkan *springiness*, *chewiness*, dan intensitas warna dodol selama penyimpanan. Peningkatan kadar gliserol juga menurunkan kadar air dan aktivitas air selama penyimpanan. Angka peroksida dapat ditekan dengan peningkatan konsentrasasi gliserol, namun mengalami peningkatan selama penyimpanan. Oleh karena itu dapat disimpulkan bahwa penambahan gliserol dapat mengubah sifat fisik dan kimia dodol namun tidak dapat mempertahankan parameter tersebut selama penyimpanan.

Kata kunci : *Dodol, gliserol, profil tekstur analisis, kadar air, aktivitas air, angka peroksida.*



ABSTRACT

Dodol, semi-viscous glutinous sweet toffee-like confection, is one of Indonesia traditional specialites, largely made by Betawi people, Chinese-descents, and also become typical food in Garut, Wonosobo, Malang, etc. Beside easily turn rancid and moldy, dodol's texture could harden during long storage due to retrogradation, thus shorten its shelf life. This study aimed to measure the effect of glycerol addition on physical properties (cohesiveness, adhesiveness, hardness, gumminess, chewiness, springiness, and color) and chemical properties (moisture content, water activity and peroxide value) of dodol for 6 days storage. Completely randomized design (CRD) was applied using single factor of glycerol concentrations (0%, 3%, 6% and 9%). Texture profile analysis results showed that higher glycerol concentration increased the rate of cohesiveness, hardness, adhesiveness, gumminess, but reduced springiness, chewiness, and color intensity of dodol during storage, as well as reduced water content and water activity. Peroxide value was suppressed with higher glycerol concentration. During storage peroxide value was increased but delayed with higher glycerol. Therefore it can be concluded that the addition of glycerol was able to change physical and chemical properties of dodol but could not sustain these parameters during 6 days storage.

Keywords: *Dodol, glycerol, texture profile, water content, water activity, peroxide value*