

## **Pengaruh Perbandingan Konsentrasi Gelatin Dan Glukomanan Konjak Serta Fortifikan Taburia-Fruktooligosakarida Terhadap Sifat Sensori Permen Jelly Dan Daya Terima Anak**

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### **INTISARI**

**Latar Belakang :** Taburia merupakan program pemerintah dalam mengatasi defisiensi vitamin dan mineral. Akan tetapi hingga saat ini program tersebut belum berjalan efektif. Untuk itu diperlukan inovasi baru agar kepatuhan konsumsi Taburia meningkat. Inovasi yang dibuat yaitu permen jelly yang difortifikasi Taburia dan FOS dengan kombinasi bahan pembentuk gel berupa gelatin dan glukomanan konjak.

**Tujuan :** Mengetahui pengaruh perbandingan konsentrasi gelatin dan glukomanan konjak serta fortifikan Taburia-FOS terhadap sifat sensori dan daya terima anak.

**Metode Penelitian :** Penelitian ini merupakan penelitian quasi eksperimental. Uji sifat sensori menggunakan uji hedonik skala 1-5 yang dianalisis menggunakan *one way ANOVA* dan *post-hoc* Duncan pada derajat kemaknaan 5%. Uji daya terima anak dinilai menggunakan *facial hedonic scale* oleh peneliti dan orang tua/pengasuh dengan uji kappa untuk mengetahui persentase kesepakatan hasil diantara keduanya, serta banyaknya permen yang dihabiskan.

**Hasil :** Perbandingan konsentrasi gelatin dan glukomanan konjak tidak mempengaruhi tingkat kesukaan terhadap sifat sensori secara signifikan ( $p > 0,05$ ). Sedangkan adanya fortifikan Taburia-FOS berpengaruh secara signifikan untuk parameter warna, rasa, aroma, dan keseluruhan ( $p < 0,05$ ) yaitu terjadi penurunan tingkat kesukaan panelis. Pada uji daya terima menunjukkan bahwa panelis agak suka terhadap permen jelly. Akan tetapi berdasarkan *intake* diketahui bahwa panelis yang mengkonsumsi permen  $> 50\%$  sebanyak 66% sehingga daya terima permen termasuk baik.

**Kesimpulan :** Fortifikan Taburia-FOS berpengaruh secara signifikan terhadap sifat sensori. Para panelis dalam penelitian ini menunjukkan penerimaan yang baik terhadap konsumsi permen jeli meskipun ekspresi mereka menunjukkan agak menyukai permen jelly.

**Kata Kunci :** Permen Jelly, Gelatin, Glukomanan konjak, Taburia, FOS, Sifat Sensori, Daya Terima Anak

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## **Comparison of the effects between Gelatin-Konjac Glucomannan Concentration and Taburia-Fructooligosaccharides Fortificant on Sensory Properties of Jelly Candies and Child Acceptance**

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### **ABSTRACT**

**Background:** Taburia is one of government programs in overcoming vitamin and mineral deficiencies. The program has not been effective until now so that new innovation is required to increase Taburia consumption compliance. Innovations were made by jelly candies with fortified Taburia and FOS mixed with gelatin gels and konjac glucomannan.

**Aim:** To know the comparison of the effects between gelatin-konjac glucomannan concentration and Taburia-Fructooligosaccharide fortificants on sensory properties of jelly candies and child acceptance.

**Methods:** A quasi-experimental design was used. Sensory properties test using hedonic scale 1-5, analyzed using one way ANOVA and post-hoc Duncan at 5% significance level. Child acceptance test was assessed using a facial hedonic scale by the researcher and parents or caregivers. The percentage of the result agreement between the researcher and parents or caregivers, as well as the number of candies spent were determined by using Kappa test.

**Results:** The effect of gelatin-konjac glucomannan concentration did not significantly affect the level of preference on sensory properties ( $p > 0.05$ ). In contrast, the effect of Taburia-FOS fortificant significantly influence on the parameters of color, flavor, aroma, and overall ( $p < 0.05$ ) as shown by a decline in the level of panelists' preference. On the child acceptance test showed that the panelists were rather fond of jelly candies. The panelists who consume jelly candies  $> 50\%$  as shown by 66% considered as good acceptance.

**Conclusion:** The Taburia-FOS fortificant was significantly influence on sensory properties. The panelists in this study showed good acceptance of jelly candies consumption although their expressions showed rather fond of jelly candies.

**Keywords:** Jelly Candies, Konjac Glucomannan, Taburia, FOS, Sensory Properties, Child Acceptance

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