

EVALUASI KUALITAS MANISAN *Carica Papaya* PRODUKSI UMKM DI DESA SAMBISARI-DIENG KABUPATEN WONOSOBO

Astika Kwamila Maniagasi
10/304416/TP/09903

INTISARI

Banyaknya UMKM yang bermunculan di desa Sambisari – Dieng kabupaten Wonosobo, menyebabkan para pelaku UMKM berusaha untuk lebih unggul dari saingannya. Hal ini memicu para pelaku usaha untuk melakukan “modifikasi” pada tahapan proses pembuatan manisan agar didapat produk yang bisa bersaing di pasaran. Penelitian ini bertujuan untuk mengetahui perbedaan tahapan proses antara para UMKM serta spesifikasi dan karakterisasi produk akhir manisan carica.

Dalam penelitian ini, dilakukan survey lapangan kemudian penelitian di laboratorium. Ada 6 jenis uji yang dilakukan pada manisan carica dari tiga UMKM, yaitu uji viskositas, tekstur, warna, kadar vitamin c, kadar gula total, dan kadar garam. Tahapan proses yang dilakukan oleh para pelaku usaha mempengaruhi karakterisasi produk akhir dari masing – masing UMKM. Tingkat kematangan bahan baku dan proses blanching berpengaruh pada tekstur dan warna potongan buah produk akhir. Jumlah pencucian yang banyak hingga 11 kali sangat mengurangi kadar vitamin C produk. Perndaman dengan air garam juga berpengaruh terhadap kadar garam produk. Dan formula yang digunakan dalam pembuatan larutan gula mempengaruhi kadar gula dan viskositas produk.

Kata kunci: Manisan, carica papaya, karakterisasi dan spesifikasi

Pembimbing I :Dr. Ir. Supriyadi, M.Sc
Pembimbing II : Dr. Ir. Chusnul Hidayat

**THE EVALUATION OF Carica Papaya CANDIED FRUIT QUALITY
PRODUCED BY MSMEs IN SAMBISARI VILLAGE - DIENG -
WONOSOBO DISTRICT**

Astika Kwamila Maniagasi
10/304416/TP/09903

Abstract

The number of MSMEs that emerges in Sambisari Village - Dieng, Wonosobo District causes the executives of MSMEs try to be superior to its competitors. This triggers the business actors to make "modifications" at the production stages in making Carica Papaya candied fruit to obtain competitive products in the marketplace. This study aims to determine the differences of production stages among MSMEs as well as the specification and characterization of Carica candied fruit.

In this research, the writer conducted field survey and laboratory research. There were 6 types of tests performed on Carica candied fruit of three MSMEs, namely viscosity test, texture test, color test, vitamin C content test, total sugar content test, and salt content test. The production stages that were done by the MSMEs executives influenced the final product characterization of each MSME. The maturity level of raw materials and blanching process affected the texture and the color of the final products. The number of washing process (until 11 times) reduced the vitamin C content of the product. Soaking the product in salt affected the salt content of the product. And the formula used in making the sugar solvent affected the sugar content and product viscosity.

Keywords: candied fruit, carica papaya, characterization and specification

Supervisor I :Dr. Ir. Supriyadi, M.Sc

Supervisor II :Dr. Ir. Chusnul Hidayat