

PENGARUH PENGGANTIAN GULA DENGAN MADU TERHADAP
KEKENYALAN DAN KELENGKETAN PERMEN *JELLY*

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INTISARI

Penelitian ini bertujuan memperoleh formula permen *jelly* dari madu untuk menggantikan gula yang memiliki sifat kenyal dan tidak lengket. Formulasi permen *jelly* dari madu berdasarkan ekuivalensi padatan gula dalam madu dengan gula yang terdiri dari sukrosa dan glukosa dalam air. Konsentrasi gelatin berturut-turut 9%, 11%, 12% dan 14%. Selanjutnya permen *jelly* dievaluasi kelengketan dan kekenyalan secara sensoris dan fisik menggunakan *texture analyzer* serta aktivitas airnya. Hasil menunjukkan peningkatan konsentrasi gelatin tidak mempengaruhi kekenyalan permen *jelly* dari madu baik secara sensoris maupun fisik, namun mempengaruhi kelengketan permen *jelly* dari madu secara sensoris. Peningkatan konsentrasi gelatin tidak mempengaruhi aktivitas air permen *jelly* dari madu. Formula permen *jelly* dari madu dengan konsentrasi gelatin 12%, madu 78% dan air 10% dipilih sebagai permen *jelly* yang memiliki sifat kenyal dan tidak lengket.

Kata Kunci : Gelatin, Kekenyalan, Kelengketan, Madu, Permen *Jelly*

EFFECT OF SUGAR SUBSTITUTION WITH HONEY ON CHEWINESS
AND STICKINESS OF JELLY CANDY

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ABSTRACT

This research aimed to obtain the formula for a jelly candy from honey to substitute sugar that not sticky and chewy. Jelly candy made from honey called honey jelly candy. The production of the honey jelly candy is formulated based on the equivalence number of sugar density on honey of the sucrose and glucose in water. The addition of gelatins were 9%, 11%, 12% and 14%. The honey jelly candies went through some evaluation tests which include sensory and physical with texture analyzer on chewiness and stickiness, then water activity. The results showed that the addition of the gelatin did not affect the chewiness of the honey jelly candy, both sensory and physically. On the other hand, the result of the sensory test showed that increasing of gelatin did affect the stickiness of the honey jelly candy. The increasing gelatin concentration did not affect the water activity of jellied candy. According to the sensory test, the formula of the honey jelly candy with 12% of gelatin, 78% of honey and 10% of water was chosen as chewy and not sticky honey jelly candy.

Keywords: *Gelatin, Chewiness, Stickiness, Honey, Jellied-candy*