

**PENGARUH PERBANDINGAN SARI BUAH PEPAYA CALIFORNIA
(*Carica papaya* L.) DAN PISANG AMBON LUMUT (*Musa acuminata colla*)
TERHADAP CITA RASA, KADAR ETANOL DAN METANOL WINE
PALISANGBON (PEPAYA CALIFORNIA DAN PISANG AMBON)**

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ABSTRAK

Wine merupakan minuman hasil fermentasi yang dibuat dari sari buah anggur, namun dapat juga dibuat dengan menggunakan buah tropis. Beberapa buah tropis yang dapat digunakan dalam pembuatan *wine* adalah buah Pepaya California dan Pisang Ambon karena mudah diperoleh, harganya murah dan mengandung kadar gula serta air yang cukup tinggi. Penelitian ini bertujuan mengetahui pengaruh variasi perbandingan sari buah Pepaya California dan Pisang Ambon terhadap cita rasa *wine* palisangbon, mengetahui perbandingan sari buah yang menghasilkan *wine* palisangbon yang disukai konsumen, dan mengetahui kadar etanol yang terkandung di dalam *wine* palisangbon di berbagai variasi perbandingan sari buah.

Pada penelitian ini, variasi perbandingan sari buah yang digunakan adalah 3:1 (PP1); 1:1 (PP2); dan 1:3 (PP3) dengan penambahan gula sebanyak 20 g dari jumlah sari buah dan *S. cereviceae* sebanyak 0,1 gr. Fermentasi dilakukan selama 3 minggu pada suhu ruang dalam keadaan anaerob. Hasil fermentasi diuji kadar pH, kadar gula, dan etanol, kemudian dilakukan uji organoleptik (warna, aroma, rasa, dan kesukaan *wine*) oleh 20 panelis mahasiswa Pendidikan Biologi USD Yogyakarta. Selanjutnya, data diuji menggunakan pengujian data nonparameterik metode Kruskal Wallis dan Duncan.

Hasil uji organoleptik menunjukkan perbandingan sari buah Pepaya California dan Pisang Ambon berpengaruh terhadap rasa manis, rasa asam, aroma khas buah, kesukaan warna dan kesukaan *wine*. Pada perlakuan PP3 memiliki rasa yang manis, tidak terlalu asam, dan aroma buah yang cukup tajam yang disukai panelis. *Wine* palisangbon yang kurang disukai panelis adalah perlakuan PP1 karena memiliki rasa yang kurang manis, terlalu asam dan aroma buah yang kurang tajam. Hasil uji kadar etanol pada *wine* palisangbon diberbagai variasi sari buah adalah PP1: 12,0782%; PP2: 10,7708%; PP3; 10,0652% dan kadar metanol pada *wine* palisangbon berkisar 0,05-0,06%.

Kata kunci: *wine*, buah Pepaya California, buah Pisang Ambon, uji organoleptik.

**THE SIDE EFFECT OF THE COMPARISON BETWEEN CALIFORNIA
PAPAYA'S ESSENCES (*Carica papaya L.*) AND AMBON LUMUT BANANA
(*Musa acuminata colla*) TOWARDS THE TASTE, ETANOL AND
METANOL CONTENT OF PALISANGBON WINE
(CALIFORNIA BANANA AND AMBON BANANA)**

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ABSTRACT

Wine is a kind of beverage created from a fermentation process which is made from the essence of grapes, but also can be made by using tropical fruits. Some tropical fruits that can be used to make wine are California Papaya and Ambon Banana because they are easy to get, have a cheap price, and contain a high amount of sugar and water. The purpose of this research was to find the influence of the comparison between California Papaya's essences and Pisang Ambon towards the taste of palisangbon wine, to point out the comparison of fruit essences that make palisangbon wine liked by the consumer, and to know the etanol level of palisangbon wine in many variations of fruit essences' comparison,

*In this research, the variation of the comparison between the fruit essences that used were 3:1 (PP1); 1:1(PP2); and 1:3(PP3) with 20% additional sugar from the amount of fruit essences and 0,1 gram of *S. Cereviceae*. The fermentation process was done on 3 weeks in an anaerob room temperature. The fermentation result was tested in terms of pH level, sugar level, metatol and etanol. Next, the result was organoleptic tested by 20 panelist students of Biology Education USD Yogyakarta (color, aroma, taste, and the fondness of wine itself). The collected data were tested by using nonparametric data with Kruskal Wallis and Duncan Methods.*

The result from organoleptic research showed that the essences comparison of California Papaya and Ambon Banana had some effects towards the sweetness, bitterness, aroma of fruit, and the fondness of color and wine. PP3 treatment had a sweet taste, low bitter level, and the aroma of fruits was quite high, which was liked by the panelist. The variation of wine palisangbon which was not really liked by the panelist was PP1 because it contained a low sweet level, high bitter level, and low aroma of fruits. The results from etanol level experiment of palisangbon wine in many fruit essences' variation were PP1: 12,0782%; PP2: 10,7708%; PP3: 10,0652% and metanol level in wine palisangbon had ranges between 0,05-0,06%.

Keywords: *wine, california Papaya, Ambon Banana, organoleptic research*