

**PEMANFAATAN LABU SIAM (*Sechium edule* (Jacq.) Sw.) DAN UBI JALAR CILEMBU (*Ipomoea batatas* (L.) Lam. var. *cilembu*) SEBAGAI BAHAN UTAMA DALAM PEMBUATAN SELAI**

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**ABSTRAK**

Labu siam merupakan tanaman yang belum dimanfaatkan secara komersial dan masyarakat menganggap sebagai sayuran biasa. Buah labu siam mengandung pektin yang berpotensi dalam pembentukan gel pada selai. Pembuatan selai memerlukan banyak gula. Ubi jalar Cilembu dapat menjadi alternatif karena memiliki kadar gula lebih tinggi dibandingkan ubi varietas lain. Tujuan penelitian ini 1) mengetahui ada atau tidaknya pengaruh perbandingan labu siam dan ubi jalar Cilembu terhadap warna, rasa, tekstur, daya oles, kadar air, pektin, dan gula total dalam pembuatan selai, 2) perbandingan labu siam dan ubi jalar Cilembu paling disukai dalam pembuatan selai, 3) ada atau tidaknya potensi pemanfaatan labu siam dan ubi jalar Cilembu sebagai bahan utama dalam pembuatan selai.

Jenis penelitian yang digunakan adalah kuasi eksperimen. Penelitian ini menggunakan lima perlakuan perbandingan labu siam dan ubi jalar Cilembu (70%:30%, 60%:40%, 50%:50%, 40%:60%, 30%:70%) dan tiga kali ulangan. Data kesukaan panelis terhadap warna, rasa, dan tekstur serta daya oles, kadar air, pektin, dan gula total dianalisis menggunakan uji *One Way ANOVA* dan Duncan. Berhubung data tidak normal dan tidak homogen, menggunakan uji Kruskal Wallis dan Mann-Whitney.

Berdasarkan hasil penelitian menunjukkan perbandingan labu siam dan ubi jalar Cilembu berpengaruh terhadap warna, tekstur, daya oles, dan kadar gula total, namun tidak berpengaruh terhadap rasa, kadar air, dan pektin. Selai dengan perbandingan 70% : 30% paling disukai panelis dari segi warna, perbandingan 50 % : 50 % paling disukai panelis dari segi rasa dan tekstur. Labu siam dan ubi jalar Cilembu berpotensi dimanfaatkan sebagai bahan utama dalam pembuatan selai.

**Kata kunci:** selai, labu siam, ubi jalar Cilembu, kesukaan panelis, daya oles, kadar air, pektin, gula total

**UTILIZATION OF CHAYOTE (*Sechium edule* (Jacq.) Sw.) AND CILEMBU SWEET POTATO (*Ipomoea batatas* (L.) Lam. var. *cilembu*) AS THE MAIN INGREDIENT IN THE MAKING OF JAM**

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**ABSTRACT**

*Chayote was one of the plants that were not utilized commercially and most people only considered it as an ordinary vegetable. Chayote contained pectin which had the potential for gel formation in jam. Jam made also needs a lot of sugar. Cilembu sweet potato can be an alternative because it has a higher sugar content than other varieties of sweet potato. The purpose of this study was 1) to determine whether or not the ratio of chayote and Cilembu sweet potato effects on color, taste, texture, spreadability, water content, pectin, and total sugar in the making jam, 2) effects on the most preferred jam ratio of chayote and Cilembu sweet potato, 3) there is potential utilization of chayote and Cilembu sweet potato as the main ingredient in the making of jam.*

*The type of research used is quasi-experimental. This study used five treatments of chayote and Cilembu sweet potato ratio (70%:30%, 60%:40%, 50%:50%, 40%:60%, 30%:70%) and three repetitions. Panelist preferences data on color, taste, texture, spreadability, water content, pectin, and total sugar were analyzed using One Way ANOVA and Duncan. Due to the data were abnormal and did not homogenous, the Kruskal Wallis and Mann-Whitney should be used.*

*Based on the results of the study, the chayote and Cilembu sweet potato ratio effected on color texture, spreadability, and total sugar content, but did not affect the taste, water content, and pectin. 70%:30% ratio was the most preferred panelist on color, 50%:50% ratio was the most preferred panelist on taste and texture. Chayote and Cilembu sweet potato was potentially utilization as the main ingredient in the making of jam.*

**Keyword:** *jam, chayote, Cilembu sweet potato, panelist preferences, spreadability, water content, pectin, total sugar*