

ABSTRAK**PENGARUH BERBAGAI MACAM PEPAYA TERHADAP KADAR ETANOL DAN CITA RASA WINE PEPAYA****Antonia Paulina Bao****Universitas Sanata Dharma****2019**

Wine merupakan minuman beralkohol yang dibuat dari hasil fermentasi sari buah anggur dan juga buah lainnya. Pepaya merupakan buah yang dapat dimanfaatkan sebagai bahan pembuatan wine karena mengandung gula dan dapat diperoleh dengan harga yang terjangkau. Buah pepaya memiliki banyak macam di antaranya yakni pepaya California, pepaya Bangkok dan Carica. Penelitian ini bertujuan untuk mengetahui macam pepaya mana yang dapat menghasilkan kadar etanol tertinggi dalam wine pepaya, serta mengetahui macam pepaya mana yang dapat menghasilkan wine pepaya dengan cita rasa yang paling disukai panelis.

Pada penelitian ini, perlakuan macam pepaya yang digunakan adalah Pepaya California, Pepaya Bangkok dan Carica. Fermentasi dilakukan selama 14 hari dan dilanjutkan dengan penjernihan selama 30 hari. Hasil fermentasi diuji kadar gula, pH, kadar etanol dan dilakukan uji organoleptik (warna, aroma dan rasa) oleh 25 panelis semi terlatih. Selanjutnya data uji organoleptik akan diuji dianalisis menggunakan uji Kruskal Wallis sedangkan data uji kadar etanol diuji analisis menggunakan uji Anova.

Hasil penelitian menunjukkan kadar etanol tertinggi dihasilkan oleh wine pepaya Bangkok yakni sebesar 19,52% sedangkan kadar etanol terendah dimiliki oleh wine kontrol sebesar 18,39%. Hasil uji organoleptik menunjukkan macam pepaya yang menghasilkan wine pepaya dengan cita rasa yang paling disukai oleh panelis adalah macam pepaya Bangkok.

Kata kunci: wine, pepaya california, pepaya bangkok, carica, etanol, cita rasa

ABSTRACT

**THE EFFECT OF VARIOUS KINDS OF PAPAYA ON ETHANOL LEVELS
AND WINE PAPAYA FLAVORS**

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Wine is an alcoholic drink made from fermented grape juice and other fruits. Papaya is a fruit that can be used as an ingredient in wine making because it contains sugar and can be obtained at affordable prices. Papaya has many kinds including papaya California, Bangkok papaya and Carica. This study aims to determine which kinds of papaya can produce the highest ethanol content in papaya wine, and to know which kinds of papaya can produce papaya wine with the taste most preferred by panelists.

In this study, the treatment of the types of papaya used was California Papaya, Bangkok Papaya and Carica. Fermentation is carried out for 14 days and followed by clarification for 30 days. The fermentation results were tested for sugar content, pH, ethanol content and organoleptic tests (color, aroma and taste) by 25 semi-trained panelists. Furthermore, the organoleptic tested were analyzed using the Kruskal Wallis test while the ethanol content test were analyzed using the Anova test.

The results showed the highest ethanol content was produced by Bangkok papaya wine which amounted to 19.52% while the lowest ethanol content was owned by a wine control of 18.39%. The organoleptic test results showed the kind of papaya that produced papaya wine with the taste most favored by panelists was a type of Bangkok papaya.

Keywords: Wine, California Papaya, Bangkok Papaya, Carica, Ethanol, Flavors