

SUMMARY

Sauce is a complementary food product generally made from tomatoes. However, papaya (Carica papaya L.) has the potential to be used as an alternative raw material due to its abundant availability and good nutritional content. This study aimed to determine panelists' acceptance, physicochemical characteristics, and the best formulation of papaya sauce with the addition of pineapple juice. The study employed four treatments, namely P0 (0%), P1 (2.29%), P2 (4.59%), and P3 (6.88%) pineapple juice, with three replications for each treatment. The observed parameters included organoleptic evaluation (color, aroma, taste, and texture), pH, viscosity, and total soluble solids (TSS). The results showed that formulation P2 with the addition of 4.59% pineapple juice was the best formulation based on panelists' acceptance, with scores of 4.14 (liked) for color, 3.18 (slightly liked) for aroma, 3.32 (slightly liked) for taste, and 3.61 (liked) for texture. The physicochemical characteristics of formulation P2 included a viscosity of 3456 mPa·s, total soluble solids of 13.73 °Brix, and a pH value of 3.96. It can be concluded that formulation P2 with the addition of 4.59% pineapple juice was the best formulation based on panelists' acceptance. The formulation had a pH value of 3.96, which met the pH range specified in the Indonesian National Standard (SNI 01-3546-2004) for sauce, while its total soluble solids were still below the referenced standard.

Keywords: organoleptic, pH, papaya sauce, pineapple juice, viscosity.

ABSTRAK

Saus merupakan produk pangan pelengkap yang umumnya dibuat dari tomat, namun pemanfaatan buah pepaya (*Carica papaya* L.) berpotensi menjadi alternatif bahan baku karena ketersediaannya yang melimpah dan kandungan gizinya yang baik. Penelitian ini bertujuan untuk mengetahui tingkat penerimaan panelis, karakteristik fisikokimia, serta menentukan formulasi terbaik saus pepaya dengan penambahan sari nanas. Penelitian menggunakan empat perlakuan, yaitu P0 (0%), P1 (2,29%), P2 (4,59%), dan P3 (6,88%) sari nanas dengan tiga kali ulangan. Parameter yang diamati meliputi uji organoleptik (warna, aroma, rasa, dan tekstur), uji pH, viskositas, dan total padatan terlarut (TPT). Hasil penelitian menunjukkan bahwa formulasi P2 dengan penambahan sari nanas sebesar 4,59% merupakan formulasi terbaik berdasarkan tingkat penerimaan panelis, dengan nilai warna 4,14 (suka), aroma 3,18 (agak suka), rasa 3,32 (agak suka), dan tekstur 3,61 (suka). Karakteristik fisik dan kimia formulasi P2 meliputi viskositas sebesar 3456 mPa·s, total padatan terlarut sebesar 13,73 °Brix, dan pH sebesar 3,96. Hasil penelitian, dapat disimpulkan bahwa formulasi P2 dengan penambahan sari nanas sebesar 4,59% merupakan formulasi terbaik berdasarkan tingkat penerimaan panelis. Formulasi tersebut memiliki nilai pH sebesar 3,96 yang telah memenuhi kisaran pH saus berdasarkan SNI 01-3546-2004, sedangkan nilai total padatan terlarut masih berada di bawah standar yang dijadikan acuan.

Kata kunci: organoleptik, pH, sari nanas, saus pepaya, viskositas.