

ABSTRAK

Selai analog merupakan produk pangan yang dikembangkan untuk menyerupai selai buah asli dengan memanfaatkan bahan pangan lokal sebagai alternatif bahan baku. Penelitian ini bertujuan untuk menentukan formulasi terbaik selai analog alpukat berbasis sawi hijau (*Brassica rapa*) dan tape singkong (*Manihot esculenta*) berdasarkan karakteristik organoleptik dan fisikokimia. Formulasi sawi hijau dan tape singkong terdiri atas 4 perlakuan dengan 3 ulangan, yaitu F0 (100% puree alpukat), F1 (50% sawi hijau : 50% tape singkong), F2 (75% sawi hijau : 25% tape singkong), dan F3 (25% sawi hijau : 75% tape singkong). Parameter yang diamati meliputi uji hedonik (warna, aroma, rasa, dan tekstur), kadar air, dan total padatan terlarut. Perlakuan terbaik dalam penelitian ini berdasarkan uji organoleptik terdapat pada sampel F3 (25% sawi hijau : 75% tape singkong) dengan skor warna 3,55, aroma 3,04, rasa 3,57, dan tekstur 3,46. Karakteristik kimia formulasi terbaik menunjukkan kadar air sebesar 53,71% dan total padatan terlarut sebesar 6,9%. Hasil penelitian menunjukkan bahwa formulasi F3 menghasilkan tingkat penerimaan panelis tertinggi dibandingkan perlakuan lainnya, meskipun kadar air dan total padatan terlarut yang diperoleh masih belum memenuhi persyaratan mutu selai berdasarkan SNI 3746:2008.

Kata kunci: selai analog, alpukat, sawi hijau, tape singkong, uji hedonik.

ABSTRACT

*Analog jam is a food product developed to resemble conventional fruit jam by utilizing local food ingredients as alternative raw materials. This study aimed to determine the best formulation of avocado analog jam based on mustard greens (*Brassica rapa*) and cassava tape (*Manihot esculenta*) according to its organoleptic and physicochemical characteristics. The formulations consisted of four treatments with three replications, namely F0 (100% avocado puree), F1 (50% mustard greens : 50% cassava tape), F2 (75% mustard greens : 25% cassava tape), and F3 (25% mustard greens : 75% cassava tape). The parameters observed included hedonic tests (color, aroma, taste, and texture), moisture content, and total soluble solids. The best treatment based on organoleptic evaluation was F3 (25% mustard greens : 75% cassava tape), with hedonic scores of 3.55 for color, 3.04 for aroma, 3.57 for taste, and 3.46 for texture. The physicochemical characteristics of the best formulation showed a moisture content of 53.71% and total soluble solids of 6.9%. The results indicated that formulation F3 achieved the highest level of panelist acceptance compared to the other treatments. However, the moisture content and total soluble solids of the product did not yet meet the quality requirements for jam according to the Indonesian National Standard (SNI 3746:2008).*

Keywords: analog jam, avocado, mustard greens, cassava tape, hedonic test.