

**Karakterisasi Produk Jaggery dari Varietas Tebu PS 862 dengan  
Penambahan Ekstrak Wortel**  
(Characteristics of Jaggery Product Variety PS 862 with Carrot Extract  
Fortification)  
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***ABSTRACT***

Jaggery is a granular brown sugar product from processing sugarcane juice. Jaggery is prepared in the traditional method, namely heated in a pan while stirring. Jaggery has high functional food value. Fortifying jaggery product, it will increase its functional food value. The aim of the research was to characterize jaggery product from sugarcane variety PS 862 with carrot extract fortification. This research was carried out from December 2023 to January 2024 at the Indonesian Sugar Plantation Research Center (P3GI). The chemical analysis carried out was water content, pol, TSAI, reducing sugar, phenolics, flavonoids, antioxidants, and beta carotene. The research results show that the water content, TSAI, and reducing sugar meet SNI 01-6237-2000 with values of 4,59-4,90%, 75,80-82,55%, and 7,08-9,49% respectively. The results of the analysis of pol, phenolics, flavonoids, antioxidants, and beta carotene are known to be found in jaggery with consecutive values 73,85-75,02%, 6,53-8,49 mg AGE/g, 2,36-3,71 mg QAE/g, 19,22-29,43 µg/ml, and 20,20-27,37 µg/ml.

***Keywords:*** Antioxidant, Beta Carotene, Jaggery, Jaggery Characterize