

**Karakterisasi Produk Jaggery dari Varietas Tebu PS 862 dengan
Penambahan Ekstrak Seledri**

*Characterization of Jaggery Products from the PS 862 Sugar Cane Variety with
Additions Celery Extract*

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ABSTRACT

Jaggery is a sweetener that has become popular as a “healthy” substitute for sugar. It is sometimes referred to as “non-centrifugal sugar,” because processing does not remove the nutritious molasses. Jaggery contains more nutrients than refined sugar due to its molasses content. It can be seen that jaggery products, with their benefits, need new innovations so that their nutritional value increases. Add celery extract to jaggery in doses from the lowest 5 ml to the highest 50 ml to find out what the nutritional value is after adding celery extract. Celery plants have high antioxidants. Therefore, the research used parameters namely water content, pol, TSAI (Total Sugar As Invert), reducing sugar, total phenolics, total flavonoids, antioxidants and beta carotene. Processing research data uses Excel formula calculations which will be displayed in the attachment.

Keywords: jaggery, Celery Extract, Antioxidant