

**The Addition Of Molases To The Jaggery Quality
Of The Ps 862 Cane Variety
At P3gi Pasuruan**

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ABSTRACT

Jaggery is a processed product of peppermint like white sugar but the processing method is different without purification. The process of making jaggery is traditionally done which is then done by adding molasses to improve the quality of jaggery. The research is aimed at improving the quality of jaggery, namely its phenolic and phytochemical content (flavonoids, antioxidants, water content, pol, β -carotene, TSAI (Total Sugar As Invert) and reduction sugars). The method used in this study is a descriptive method with Microsoft Excel 2021 Software then analyzed using One-Way ANOVA, in this research using one variable with three repetitions. The results of the study showed that the addition of molases had a significant effect on the quality of jaggery, i.e. the higher the concentration added the higher phenolic content, flavonoid levels, antioxidant levels, β -carotene levels. Additional treatment of molases against jaggery was best at total phenolic content of 9,09 mg GAE/g in molases 40%, flavonoid level of 3,71 mg QE/ g in molasses 40%, IC50 12.57 μ g/ml, water content of 3.67%, pol content of 91.59%, β -carotene 20.69%, TSAI 74,06% and sugar reduction of 1.87%.

Keywords: *jaggery, phytochemicals jaggery, phenolics*