

**Kajian Penambahan Konsentrasi Gelatin dan Sukrosa terhadap Kualitas Permen Jelly Lidah Buaya (*Aloe vera*) (The Study Of Addition Of Gelatine And Sucrose Concentration To Quality Of Aloe Vera Jelly Candy)**

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**ABSTRACT**

*Aloe vera contains a lot of mineral and nutritions that has benefit to our health, so it causes a huge market demand of it. It becomes a consideration to make aloe vera as a raw material in food processing. One of the examples of diversification products of aloe vera is jelly candy. This research was conducted by using Completely Randomized Design (CRD) factorial with two factors and two restating such as factors (A) treatment of gelatine concentration  $A_1 =$  gelatine 5%,  $A_2 =$  gelatine 7,5%,  $A_3 =$  gelatine 10% dan Faktor (B) treatment of sucrose concentration  $B_1 =$  sucrose 30%,  $B_2 =$  sucrose 40%,  $B_3 =$  sucrose 50%,  $B_4 =$  sukrose 60%. The parameter of examination consists of texture test, moisture content, reduction sugar, fiber content, and test organoleptic. The result of research shows that the higher of gelatin concentration, the higher of texture quality and colour of aloe vera jelly candy will be. The higher of sucrose concentration, the lower of moisture content and texture quality of aloe vera jelly candy will be. The higher of sucrose concentration, the higher reduction sugar and aloe vera jelly candy will be. The lowest value of texture is 1,55 to  $A_1B_4$  treatment and the highest texture value is 46,61 N to  $A_3B_3$  treatment. The lowest value of colour is 1,45 to  $A_1B_4$  treatment and the highest value is 3,78 to  $A_3B_4$  treatment. The lowest value of moisture content is 11,43% to  $B_4$  treatment and the highest value of moisture content is 15,02% to  $B_1$  treatment. The lowest value of reduction sugar is 11,73% to  $B_1$  treatment and the highest value of reduction sugar is 15,13% to  $B_4$  treatment. The lowest value of taste is 1,98 to  $B_1$  treatment and the highest value of taste is 4,08 to  $B_4$  treatment. The good addition of sucrose and gelatine concentration is  $A_3B_4$  (the addition of gelatine concentration 10% and sucrose 60%).*

**Keywords:** *Jelly Candy, Aloe vera, Gelatine and Sucrose*