

ABSTRAK

Produksi gula aren di Indonesia oleh petani lokal di berbagai daerah mulai berkembang. Namun, pasar dari gula aren petani lokal masih belum berkembang dan belum dapat bersaing dengan gula aren komersial. Gula aren petani lokal akan dapat bersaing apabila memiliki karakteristik mutu yang baik. Karakteristik mutu yang baik yaitu gula aren tersebut dapat dikonsumsi, aman bagi kesehatan, dan memiliki tingkat kesukaan konsumen yang tinggi. Tujuan penelitian ini adalah membandingkan hasil uji kimia gula aren Lombok, Banten dan komersial dengan SNI 3742-2021 mengenai gula palma. Selain itu penelitian ini bertujuan untuk melihat referensi panelis terhadap ketiga gula aren tersebut dan mengetahui korelasi antara uji karakteristik kimia dengan uji organoleptik. Metode yang digunakan pada penelitian ini adalah *explanatory sequential method* dengan uji karakteristik kimia dan uji organoleptik sebagai fase kuantitatif dan wawancara sebagai fase kualitatif. Kadar bahan tak larut air dari gula aren Lombok dan komersial tidak memenuhi syarat dari SNI-3743-2021 karena terdapat pengotor seperti abu kayu bakar yang terbawa pada saat proses pemasakan, bahan tambahan pada pembuatan gula aren, serta daun dan ranting. Kadar sukrosa pada gula aren Banten tidak memenuhi syarat dari SNI 3743-2021 karena proses pemanasan yang kurang lama sehingga proses inversi sukrosa tidak maksimal. Hasil uji organoleptik menyatakan bahwa gula aren komersial memiliki karakteristik yang mendekati gula aren ideal serta gula aren komersial memiliki preferensi kesukaan panelis yang paling tinggi. Hasil korelasi antara uji kimia dengan uji organoleptik menunjukkan adanya korelasi antara aroma gula aren dengan kadar gula sukrosa, dimana preferensi panelis terhadap gula aren akan meningkat apabila kadar gula sukrosa yang semakin rendah. Hal ini dikarenakan pemanasan nira aren yang lebih lama akan mengurangi kadar gula sukrosa dan menghilangkan aroma karamel dan aroma nira aren yang khas.

Kata kunci: Analisis korelasi, gula aren, karakteristik kimia, dan uji organoleptik.

ABSTRACT

Palm sugar production in Indonesia by local farmers in various regions is starting to develop. However, the market for palm sugar from local farmers is still underdeveloped and cannot compete with commercial palm sugar. Palm sugar local farmers will be able to compete if it has good quality characteristics. The characteristics of good quality are that the palm sugar can be consumed, is safe for health, and has a high level of consumer preference. The purpose of this study was to compare the results of the chemical test of palm sugar in Lombok, Banten and commercial with SNI 3742-2021 regarding palm sugar. In addition, this study aims to look at the panelists' references to the three palm sugars and determine the correlation between chemical characteristics test and organoleptic test. The method used in this research is explanatory sequential method with chemical characteristic test and organoleptic test as quantitative phase and interview as qualitative phase. The water insoluble material content of Lombok and commercial palm sugar does not meet the requirements of SNI-3743-2021 because there are impurities such as firewood ash carried during the cooking process, additives in the manufacture of palm sugar, as well as leaves and twigs. The sucrose content in Banten palm sugar does not meet the requirements of SNI 3743-2021 because the heating process is not long enough so that the sucrose inversion process is not optimal. The results of the organoleptic test stated that commercial palm sugar has characteristics that are close to ideal palm sugar and commercial palm sugar has the highest preference of panelists. The results of the correlation between chemical tests and organoleptic tests showed a correlation between the aroma of palm sugar and sucrose sugar content, where the panelists' preference for palm sugar would increase if the sucrose sugar content was lower. This is because the longer heating of the palm sap will reduce the sucrose sugar content and eliminate the caramel and distinctive aroma of palm sap.

Keywords: Correlation analysis, palm sugar, physicochemical characteristics, and sensory evaluation.