

ABSTRAK

Boleng, Maria Susana Ongo. 2021. Mutu Fisik, Angka Lempeng Total, Angka Kapang/Khamir Dan Kadar Air Pada Permen Cokelat Probiotik Sirsak Gunung (*Annona montana* Macf.). Karya Tulis Ilmiah Akademi Farmasi Putera Indonesia Malang.

Pembimbing : Ambar Fidyasari, S.TP., MP.

Kata Kunci : Permen cokelat probiotik, mutu fisik, angka lempeng total, angka kapang/khamir, kadar air

(*Annona montana* Macf.) merupakan satu famili dengan tanaman sirsak putih dengan nama famili *Annonaceae*. Buah sirsak gunung (*Annona montana* Macf.) ini mengandung senyawa metabolit sekunder terpenoid yang memiliki antioksidan kuat. Pemanfaatannya kurang karena rasanya hambar sehingga dilakukan inovasi menjadi sediaan permen cokelat probiotik. Tujuan dari penelitian ini adalah untuk mengetahui mutu fisik, angka lempeng total, angka kapang/khamir dan kadar air dari permen cokelat probiotik sirsak gunung. Penelitian ini menggunakan metode eksperimental. Metode ini dimulai dari pembuatan permen cokelat probiotik, pengujian mutu fisik, pH, angka lempeng total, angka kapang/khamir dan kadar air. Hasil dari penelitian ini adalah uji mutu fisik dengan warna cokelat, aroma cokelat, rasa manis dibagian akhir terasa asam, nilai angka lempeng total $4,8 \times 10^{-2}$ koloni/g, nilai pH 5,94, nilai angka kapang/khamir $1,6 \times 10^{-2}$ koloni/g dan nilai kadar air 3,3 %. Hasil ini menunjukkan bahwa mutu fisik, angka lempeng total (ALT) dan kadar air sudah memenuhi persyaratan SNI Kembang Gula Lunak sedangkan angka kapang/khamir (AKK) belum memenuhi syarat SNI Kembang Gula Lunak No.3547-2-2008.

ABSTRACT

Boleng, Maria Susana Ongo. 2021. *Physical Quality, Total Plate Count, Number of Mold/Yeast and Water Content of Mountain Soursop (Annona montana Macf.) Probiotic Chocolate Candy*. Scientific Paper of Pharmacy Academy of Putera Indonesia Malang.

Advisor: Ambar Fidyasari, S.TP., MP.

Keywords : *Probiotic Chocolate Candy, Physical Quality, Total Plate Count, Number of Mold/Yeast, Water Content*

Annona montana Macf. is in the white soursop plants family having family name *Annonaceae*. This mountain soursop (*Annona montana* Macf.) contains terpenoid secondary metabolites which has strong antioxidants. However, its utilization is low because it has a bland taste; therefore, an innovation was made into probiotic chocolate candy preparations. The study aims to determine the physical quality, total plate count, number of mold/yeast and water content of mountain soursop probiotic chocolate candy. Moreover, it uses an experimental method. This method commences making probiotic chocolate candy, testing physical quality, pH, total plate count, number of mold/yeast and water content. The results of the study were the physical quality test with brown color and chocolate aroma, the sweet taste turned into sour taste at the end; the total plate number value was $4,8 \times 10^{-2}$ colonies/g, pH value of 5,94, the number of mold/yeast value was $1,6 \times 10^{-2}$ colonies/g and the water content value was 3,3 %. These results indicate that the physical quality, the total plate count and the water content have met the SNI (Indonesian National Standard) of Soft Confectionery requirements while the mold/yeast number has not yet met the SNI of Soft Confectionery requirements No. 3547-2-2008.