

**UNIVERSITAS IMELDA MEDAN PROGRAM STUDI
SARJANA FARMASI**

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Judul Skripsi : Evaluasi Pembuatan Produk Nutrasetikal Gummy Candy Dari Ekstrak Buah Jeruk Kuku Harimau (*Citrus Medica L.*) Dengan Kombinasi Ekstrak Daun Tanaman Erpah Merah (*Alternanthera reineckii* Briq.) Sebagai Zat Warna Alami.

ABSTRAK

Telah dilakukan pembuatan produk nutrasetikal *gummy candy* dari ekstrak segar buah Jeruk Kuku Harimau (*Citrus Medica L*) dan ekstrak segar Daun Erpah Merah (*Alternanthera reineckii* Briq) Penelitian ini bersifat eksperiment. Ekstrak sari buah jeruk segar diperoleh dengan cara memblender daging buah tanpa kulit bersama dengan air dan ekstraksi dilakukan menggunakan metode infudasi dan ekstrak segar daun erpah merah di peroleh dengan cara di blender bersamaan dengan air dan di saring. Hasil ekstrak buah jeruk kuku harimau dibagi ke dalam tiga (3) konsentrasi yaitu FI (5%) , FII (15%) dan FIII (25%). Dan hasil ekstrak daun erpah merah di bagi ke dalam tiga (3) konsentrasi yaitu FI (5%) , FII (10%) dan FIII (15%). Formulasi pembuatan produk *gummy candy* menggunakan campuran ekstrak buah (FI, FII, FIII), sukrosa (gula pasir), glukosa(pemanis permen), gelatin (pembentuk gel), asam sitrat (pencegah kristalisasi gula), dan air mineral (pelarut). Evaluasi sediaan produk *gummy candy* terdiri dari uji organoleptik, uji hedonik, uji pH dan uji daya tahan.. Berdasarkan Uji organoleptik dari sediaan *gummy candy* menunjukkan FI berwarna merah muda, FII berwarna merah bata dan FIII berwarna merah kecoklatan,. Hasil uji rasa formulasi I, II dan formulasi III memiliki rasa yang manis yang berasal dari gula pasir dan glukosa.Uji Hedonik menggunakan 20 panelis yang memilih berdasarkan pada tingkat kesukaan panelis.Terhadap Uji warna produk formulasi I sebanyak 80% sangat suka, formulasi II 70% sangat suka, dan formulasi III sebanyak 55% tidak suka.Uji Aroma formulasi I sebanyak 80% suka, formulasi II 60% suka dan formulasi III sebanyak 45% cukup suka. Terhadap Uji tekstur produk FI formulasi I 90% sangat suka, formulasi II sebanyak 90% sangat suka dan formulasi III sebanyak 70% sangat suka dan terhadap uji rasa formulasi I sebanyak 80% sangat suka, formulasi II 70% sangat suka dan formulasi III sebanyak, 40%. Nilai pH dari seluruh formulasi (FI, FII dan FIII) berkisar 5-6. Uji daya tahan sampai hari ke 5 (Lima) mencair di suhu ruang.

Kata Kunci : *Gummy candy*, Nutrasetikal, *Citrus medica L*, *Alternanthera reineckii* Briq pewarna alami

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Thesis Title : *Evaluation of Making Gummy Candy Nutraceutical Products From kuku harimau Citrus Fruit Extract (Citrus Medica L.) With a Combination of Erpah merah Plant Leaf Extract (Alternanthera reineckii Briq.) as a Natural Colorant*

ABSTRACT

A nutraceutical gummy candy product has been made from fresh extract of Tiger Kuku Orange fruit (Citrus medica L) and fresh extract of Red Erpah Leaves (Alternanthera reineckii briq). This research is experimental. Fresh orange juice extract is obtained by blending the pulp without skin together with water and extraction is carried out using the infusion method and fresh extract of red erpah leaves is obtained by blending it together with water and filtering it. The results of tiger nail orange extract are divided into three (3) concentrations, namely FI (5%), FII (15%) and FIII (25%). And the results of red erpah leaf extract are divided into three (3) concentrations, namely FI (5%), FII (10%) and FIII (15%). The formulation for making gummy candy products uses a mixture of fruit extracts (FI, FII, FIII), sucrose (sugar), glucose (candy sweetener), gelatin (gel former), citric acid (prevents sugar crystallization), and mineral water (solvent) . Evaluation of gummy candy product preparations consists of organoleptic tests, hedonic tests, pH tests and durability tests. Based on the organoleptic tests of gummy candy preparations, FI is pink, FII is brick red and FIII is brownish red. The results of the taste test for formulations I, II and formulation III have a sweet taste that comes from granulated sugar and glucose. The Hedonic test used 20 panelists who chose based on the panelists' level of preference. For the color test of formulation I products, 80% really liked it, formulation II 70 % really like it, and 55% don't like formulation III. 80% like the aroma test for formulation I, 60% like formulation II and 45% quite like formulation III. Regarding the texture test of FI product formulation I, 90% really liked it, 90% really liked formulation II and 70% really liked formulation III and for the taste test of formulation I, 80% really liked it, 70% really liked formulation II and formulation III. 40%. The pH value of all formulations (FI, FII and FIII) ranges from 5-6. Test durability until day 5 (five) of melting at room temperature.

Kata Kunci : Gummy candy, Nutrasetikal, Citrus medica L, Alternanthera reineckii Briq pewarna alami