

ABSTRACT

Title : *The Formulation of Edible Coating Usage in the Processing of Rimau Gerga Lebong Orange Sheet Jam (Citrus sp)*

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Sheet jam is the result of modifying semi-solid jam into sheets that are elastic, dense and non-sticky. Edible coating is a thin, edible layer that is used to coat food products and functions to maintain the quality and appearance of the product. This research aims to analyze the effect of adding edible coating made from cassava peel starch and chitosan on the physical, chemical and organoleptic properties of Rimau Gerga Lebong (RGL) orange jam. The research used two (2) variations of treatment, namely the concentration of cassava peel starch (3%, 5%, 7%) and chitosan (0.5%, 1%, 1.5%). Yield analysis, chemistry (water content, vitamin C and total dissolved solids), organoleptic tests, determination of the best treatment as well as income and profit analysis were carried out on all samples of sheet jam. Analysis of the best treatment using the De Garmo method states that the best sheet jam is treated with 5% cassava starch and 1% chitosan, with a yield value of 65.2%, water content of 21.32%, vitamin C 5.31%, and total soluble solids. 30°Brix. Organoleptic tests on color, aroma, texture, taste and overall appearance of the best sheet jam showed an average color value of 4.20, an average aroma value of 4.10, an average texture value of 4.15, an average taste value of 4.05 and an average overall appearance value. 4.30. The results of the income and profit analysis of sheet jam for the best treatment show that with a total cost of Rp. 10,832,944 can generate income of Rp. 13,500.00 with a profit in 1 month of production of Rp. 2,667,056.

Keywords: *Modification, Cassava Peel Starch, Chitosan*

