

### ABSTRACT

**Title** : *The Effect of Adding Gelatin on the Characteristics of Pedada Fruit Jelly Candy (Sonneratia Caseolaris)*  
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One of the mangrove species in Bengkulu City is *Sonneratia caseolaris*, which fruit, known as Pedada fruit, is edible, has a sour taste and distinctive aroma. Pedada fruit has the potential to be processed into jelly candy. This study aims to identify the effect of adding gelatin on the quality characteristics of Pedada fruit jelly candy. The design in this study was a Completely Randomized Design (CRD) with 5 treatments, namely gelatin concentrations of 6%, 8%, 10%, 12%, 14%. Analysis in this study included yield, water content, vitamin C content, fiber content, protein content, ash content, organoleptic (color, taste, texture) and analysis of the benefits of pedada fruit jelly candy. Based on the results of calculations using a weighting test, the best treatment for pedada fruit jelly candy was with a gelatin concentration of 14%. Pedada fruit jelly candy with a gelatin concentration of 14% has a yield value of 48.03%, water content of 11.21%, vitamin C content of 0.01%, fiber content of 4.32%, protein content of 1.65%, ash content of 0.460% , color organoleptic 3.7 (like), taste organoleptic 4 (like), texture organoleptic 3.8 (like). From an analysis of the profits obtained in one month of production, the best treated Pedada fruit jelly candy provides a profit of Rp. 1,409,000.

**Keywords:** Mangrove, Soft Candy, Gelatin, vitamin C Content



