

## ABSTRAK

**FORMULASI SEDIAAN *GUMMY CANDIES* INFUSA DAUN KARAMUNTING (*RHODOMYRTUS TOMENTOSA* (AITON) HASSK.) (Oleh Diyana Pembimbing M. Andi Chandra dan Dyera Forestryana; 2024; 129 halaman)**

Tumbuhan daun karamunting (*R. tomentosa*) (Aiton) Hassk.) merupakan tanaman yang bisa dimanfaatkan sebagai sumber antioksidan alami. Sumber antioksidan alami yaitu senyawa aktif flavonoid, yang dimana senyawa tersebut terkandung dalam tumbuhan karamunting. Tujuan penelitian ini yakni guna mencari tahu karakteristik fisik sediaan *gummy candies* infusa daun karamunting dengan perbedaan kadar gelatin dan mengetahui tingkat kesukaan responden terhadap sediaan *gummy candies* infusa daun karamunting. Formulasi *gummy candies* dibuat dengan variasi konsentrasi gelatin 7%, 9%, 10%, dan 11%. Evaluasi fisik yang dilakukan meliputi uji organoleptis, uji pH, uji kadar air, uji keseragaman bobot, uji elastisitas, dan uji hedonik. Hasil organoleptis menunjukkan F1 dan F2 warna hijau, rasa tidak manis, beraroma melon, berbentuk semi padat, tekstur mudah hancur atau tidak kenyal. F3 dan F4 warna hijau, rasa kurang manis dan manis, beraroma melon, berbentuk semi padat, tekstur kenyal, evaluasi terhadap sediaan *gummy candies* menunjukkan pH 5,01-6,38, namun kadar air yang melebihi persyaratan yaitu 92,59%-58,11% (<20%), keseragaman bobot yang sesuai dengan kolom A dan kolom B yaitu <10%, dan merujuk pada hasil uji hedonik, didapatkan F3 merupakan formula paling disukai untuk parameter warna, rasa, aroma, dan tekstur.

**Kata kunci :** Daun Karamunting, Gelatin, *Gelling Agent*, *Gummy Candies*, Infusa

**ABSTRACT****PREPARATION FORMULATION OF GUMMY CANDIES INFUSION OF KARAMUNTING LEAVES (*RHODOMYRTUS TOMENTOSA* (AITON) HASSK.) (By Diyana Supervisor M. Andi Chandra and Dyera Forestryana; 2024; 129 pages)**

Karamunting leaf plant (*R. tomentosa*) (Aiton) Hassk.) is a plant that can be used as a source of natural antioxidants. Natural sources of antioxidants are flavonoid active compounds, which are contained in caramunting plants. The purpose behind this study was to determine the physical characteristics of *caramunting leaf gummy candies* infusion preparations with differences in gelatin levels and determine the level of respondents' preference for *caramunting leaf gummy candies* infusion preparations. *Gummy candie formulations* are made with variations in gelatin concentrations of 7%, 9%, 10%, and 11%. Physical evaluations carried out include organoleptic tests, pH tests, moisture tests, weight uniformity tests, elasticity tests, and hedonic tests. Organoleptical results show F1 and F2 green color, not sweet taste, melon-flavored, semi-solid shape, texture easily destroyed or not chewy. F3 and F4 green color, less sweet and sweet taste, melon-flavored, semi-solid shaped, chewy texture, evaluation of *gummy candies preparations* showed pH 5.01-6.38, but the moisture content that exceeded the requirements was 92.59%-58.11% (<20%), the uniformity of weights by column A and column B was <10%, and based on the results of the hedonic test, F3 was found to be the most preferred formula for color parameters, taste, aroma and texture.

**Keywords:** Karamunting Leaf, Gelatin, *Gelling Agent*, *Gummy Candies*, Infusion