

**ABSTRAK**  
**KANDUNGAN KARBOHIDRAT DODOL KULIT PISANG AMBON (*MUSA ACUMINATA*) YANG DIPEROLEH DARI DESA RETRAEN KECAMATAN AMARASI SELATAN KABUPATEN KUPANG**

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Pisang merupakan buah bergizi tinggi yang dikonsumsi oleh berbagai kalangan usia, namun kulitnya masih jarang dimanfaatkan dan sering dianggap sebagai limbah. Penelitian ini bertujuan untuk mengetahui kadar karbohidrat serta tingkat kesukaan panelis terhadap dodol berbahan kulit pisang ambon (*Musa acuminata*) yang berasal dari Desa Retraen, Kecamatan Amarasi Selatan, Kabupaten Kupang. Metode penelitian yang digunakan adalah deskriptif kuantitatif dengan Rancangan Acak Lengkap (RAL) terdiri atas empat perlakuan dan tiga ulangan. Kadar karbohidrat dianalisis menggunakan metode fenol-sulfat dengan spektrofotometer UV-Vis. Uji organoleptik dilakukan oleh 20 panelis tidak terlatih yang menilai warna, aroma, tekstur, dan rasa. Hasil penelitian menunjukkan bahwa perlakuan P3 (300 gram kulit pisang) menghasilkan kadar karbohidrat tertinggi sebesar 1,304%, sedangkan perlakuan P0 terendah sebesar 0,701%. Secara sensorik, perlakuan P3 paling disukai karena memiliki warna cokelat gelap merata, tekstur kenyal, aroma khas, dan rasa manis seimbang. Produk ini berpotensi sebagai pangan fungsional bernilai gizi dan ekonomi.

Kata kunci: Dodol, kulit pisang ambon, karbohidrat, organoleptik,

Keterangan: \* Peneliti

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## ABSTRACT

### **CARBOHYDRATE CONTENT OF DODOL FROM AMBON BANANA PEEL (MUSA ACUMINATA) OBTAINED FROM RETRAEN VILLAGE, SOUTH AMARASI DISTRICT, KUPANG REGENCY**

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Bananas are highly nutritious fruits consumed by people of all age groups; however, their peels are rarely utilized and are often considered waste. This study aimed to determine the carbohydrate content and panelists' preference level toward dodol made from Ambon banana peel (*Musa acuminata*) obtained from Retraen Village, South Amarasi District, Kupang Regency. The research employed a quantitative descriptive method using a Completely Randomized Design (CRD) consisting of four treatments with three replications. Carbohydrate content was analyzed using the phenol-sulfuric acid method with a UV-Vis spectrophotometer. Organoleptic testing was conducted with 20 untrained panelists who evaluated color, aroma, texture, and taste. The results showed that treatment P3 (300 grams of banana peel) produced the highest carbohydrate content at 1.304%, while treatment P0 had the lowest at 0.701%. Sensory evaluation indicated that P3 was the most preferred treatment due to its uniformly dark brown color, chewy texture, distinctive aroma, and balanced sweetness. This product has potential as a nutritious and economically valuable functional food.

Keywords: Dodol, ambon banana peel, carbohydrate, organoleptic

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