FERMENTASI ANGGUR(*WINE*) DARI MANGGA KUWINI *(Mangifera odorata)* MENGGUNAKAN *Saccharomyces cerevisiae*

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ABSTRAK

Mangga kuwini *(Mangifera odorata)* merupakan buah yang memiliki daging buah berserat dan beraroma menyengat sehingga selama ini kurang dimanfaatkan. *Wine* mangga Kuwini merupakan salah satu carauntuk meningkatkan nilai ekonomi dan pemanfaatan mangga Kuwini, serta meningkatkan keanekaragaman produk pangan. Pada penelitian ini daging buah mangga Kuwini diolah menjadi sari buah mangga Kuwini dengan perbandingan buah mangga Kuwini:air sebesar 1:2. Gula pasir ditambahkan dengan variasi 0%, 5%, 15%, dan 25%. Hasil penelitian menunjukkan bahwa penambahan gula pasir di awal fermentasi *wine* dapat meningkatkan kadar etanol pada *wine* mangga Kuwini, sehingga *wine* mangga Kuwini memenuhi Standar Nasional Indonesia (SNI). *Wine* mangga Kuwini dengan selisih peningkatan kandungan etanol optimum adalah dengan penambahan gula pasir sebanyak 15%, dengan peningkatan kadar etanol sebesar 8,47%. Selain itu juga diamati perubahan gula total, gula reduksi, total asam tertitrasi (TAT), pH, kadar etanol dan jumlah sel *Saccharomyces cerevisiae* sebelum dan setelah fermentasi. Hasil uji mikroba kontaminan *Salmonella* sp. dan koliform menunjukkan hasil negatif, dan uji jumlah total bakteri kontaminan berada di bawah batas maksimum cemaran ($< 1\times10^2$). Hasil uji hedonik/kesukaan menunjukkan bahwa *wine* mangga Kuwini dengan penambahan 25% gula pasir memiliki tingkat kesukaan paling tinggi dibandingkan dengan *wine* mangga Kuwini dengan penambahan gula pasir 0%, 5%, dan 15%.

Kata Kunci: mangga Kuwini, *wine*, fermentasi

WINE FERMENTATION FROM KUWINI MANGO *(Mangifera odorata)* USING*Saccharomyces cerevisiae*

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ABSTRACT

Kuwini mango (Mangifera odorata) is a fruit that has a fibrous fruit flesh and flavorful seared so far underutilized. Wine mango Kuwini is one way to increase the economic value and utilization of mango Kuwini, as well as increasing the diversity of food products. In this study Kuwini mango meat processed into juice mango mangoes Kuwini by comparison Kuwini: water 1:2. Granulated sugar is added to the variation of 0%, 5%, 15% and 25%. The results showed that the addition of sugar at the beginning of the fermentation of wine can increase the levels of ethanol in wine Kuwini mango, mango wine Kuwini thus meet the Indonesian National Standard (SNI). Wine mango Kuwini with a difference of optimum increase in the ethanol content is the addition of sugar as much as 15%, with an increase in ethanol content of 8.47%. It also observed changes in total sugar, reducing sugar, total acid tertitrasi (TAT), pH, ethanol and Saccharomyces cerevisiae cell count before and after fermentation. The test results of microbial contaminants Salmonella sp. and coliforms were negative, and a test of the total number of bacterial contaminants are below the maximum contaminant limit (<1 × 10^2). The test results hedonic / A indicates that the mango wine Kuwini with the addition of 25% sugar has the highest preference level compared with mango wine Kuwini with the addition of sugar 0%, 5% and 15%.

Keywords: Kuwini mango, wine, fermentation