

**UNIVERSITAS AISYIYAH PALEMBANG FAKULTAS KESEHATAN  
DAN TEKNOLOGI PROGRAM STUDI S1 FARMASI**

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**Pengaruh Amilum Manihot Terhadap Karakteristik Fisik Formula *Edible Film Candy* Sebagai Inovasi Pangan Fungsional**

XXV, 40 Halaman, 9 Tabel, 4 Gambar, 9 Daftar singkatan, 10 Lampiran

**ABSTRAK**

**Latar belakang:** Pati singkong (*amilum manihot*) dengan sifat hidrokoloid berpotensi sebagai bahan utama *edible film candy* karena kandungan amilopektin yang tinggi, sehingga meningkatkan kekuatan, fleksibilitas, dan kejernihan *edible film candy*. Penambahan ekstrak buah mengkudu berperan sebagai agen bioaktif untuk membantu mengontrol tekanan darah pada penderita hipertensi. **Tujuan:** Mengetahui pengaruh amilum manihot terhadap karakteristik dan tingkat kesukaan *edible film candy* ekstrak mengkudu. **Metode:** Penelitian deskriptif dengan evaluasi keseragaman bobot, ketebalan, pH, daya lipat, disintegrasi, dan uji organoleptik. **Hasil:** Seluruh formula berwarna coklat kekuningan dan beraroma khas mengkudu. Formula 1 bertekstur tidak rata dan berongga sehingga tidak memenuhi uji fisik secara optimal, sedangkan formula 2 yang halus, rata dan memperoleh penilaian tertinggi. **Kesimpulan :** Formula 2 merupakan formulasi terbaik berdasarkan parameter fisik, organoleptik, dan penilaian responden terhadap rasa, aroma, warna dan tekstur.

**Kata kunci :** Amilum Manihot, Ekstrak Buah Mengkudu, *Edible Film Candy*.

**Daftar Pustaka :** 52 (2014-2023)

**AISYIAH UNIVERSITY PALEMBANG FACULTY OF HEALTH AND  
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**The Effect of Manihot Starch on the Physical Characteristics of Edible Film  
Candy Formula as a Functional Food Innovation**

XXV, 40 Pages, 9 Tables, 4 Images, 9 List of abbreviations, 10 Appendices

**ABSTRACT**

**Background:** Amilum manihot starch with its hydrocolloid properties has the potential to be the main ingredient in edible film candy due to its high amylopectin content, which increases the strength, flexibility, and clarity of the edible film candy. The addition of noni fruit extract acts as a bioactive agent to help control blood pressure in hypertensive patients. **Objective:** To determine the effect of manihot starch on the characteristics and level of preference for edible film candy made from noni extract. **Method:** Descriptive research with evaluations of uniformity of weight, thickness, pH, folding capacity, disintegration, and organoleptic tests. **Results:** All formulas were yellowish-brown and had a characteristic noni aroma. However, Formula 1 had an uneven and porous texture, which meant it did not optimally meet the physical tests. In contrast, Formula 2 was smooth and even, and it received the highest rating. **Conclusion:** Formula 2 is the best formulation based on physical parameters, organoleptic assessment, and respondents' evaluation of taste, aroma, color, and texture.

**Keywords :** Amilum Manihot, Noni Fruit Extract, Edible Film Candy.

**References:** 52 (2014-2023)