

## ABSTRAK

**Geulis Triamsyih, 2022. STUDI LITERATUR MENGENAI KUALITAS MADU TERHADAP KADAR AIR, KADAR GULA, KADAR ABU, KEASAMAN DAN MIKROBIOLOGI, SKRIPSI, FAKULTAS FARMASI, UNIVERSITAS SETIA BUDI SURAKARTA, Dibimbing oleh Dr. Nuraini Harmastuti, S.Si., M.Si. dan apt. Santi Dwi Astuti, S. Farm., M.Sc.**

Kualitas madu dapat menurun apabila disimpan terlalu lama. Kualitas madu ditentukan oleh sejumlah parameter, termasuk air, asam dan gula total, yang merupakan parameter penting untuk stabilitas dan resistensi terhadap kontaminasi mikroba selama masa penyimpanan. Penelitian ini bertujuan untuk mengetahui kualitas madu yang berada dipasaran.

Pengujian ini dilakukan dengan studi literasi dari berbagai artikel jurnal di internet. Strategi pencarian data menggunakan *electronic database* yaitu shcolar yang membahas tentang kualitas madu dengan menganalisis kadar air, kadar gula pereduksi, kadar abu, keasaman dan mikrobiologi madu sesuai dengan SNI maupun standar nasional lainnya. Data kemudian diskruining dan disusun berdasarkan metode SLR (*Systematic Literature Review*) dengan mengikuti protokol PRISMA.

Hasil penelitian dari beberapa literatur menunjukkan bahwa kualitas madu yang beredar dipasaran sangat beragam tergantung daerah budidaya madu, kelembapan serta cuaca dan tidak semua produk madu yang beredar dipasaran memenuhi standar yang telah ditetapkan.

**Kata kunci: Madu, kadar air, kadar gula pereduksi, keasaman, mikrobiologi**

## **ABSTRACT**

**Geulis Triamsyih, 2022. LITERATURE STUDY ON THE QUALITY OF HONEY ON WATER CONTENT, SUGAR CONTENT, ASH CONTENT, ACIDITY AND MICROBIOLOGY, SKRIPSI, FACULTY OF PHARMACEUTICAL, UNIVERSITY SETIA BUDI SURAKARTA, WAS GUIDED BY Dr. Nuraini Harmastuti, S.Si., M.Si. and apt. Santi Dwi Astuti, S. Farm., M.Sc.**

*The quality of honey can decrease if it is stored for too long. Honey quality is determined by a number of parameters, including water, acid and total sugar, which are important parameters for stability and resistance to microbial contamination during storage. This study aims to determine the quality of honey in the market.*

*This test is carried out with literacy studies from various journal articles on the internet. The data search strategy uses an electronic database, namely scholarship which discusses the quality of honey by analyzing the water content, reducing sugar content, ash content, acidity and microbiology of honey in accordance with SNI and other national standards. The data is then screened and compiled based on the SLR (Systematic Literature Review) method following the PRISMA protocol.*

*The results of research from several literatures show that the quality of honey circulating in the market varies greatly depending on the area of honey cultivation, humidity and weather and not all honey products circulating in the market meet predetermined standards.*

**Keywords: honey, moisture content, reducing sugar content, cost, microbiology**