

PENGARUH TINGKAT KETUAAN BUAH KELAPA DAN KONSENTRASI KALSIUM KLORIDA (CaCl₂) TERHADAP MUTU KERIPIK KELAPA

[The Effect of the Aging Level of Coconut Fruit and the Concentration of Calcium Chloride (CaCl₂) On the Quality of Coconut Chips]

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ABSTRACT

Coconut chips quality is affected by raw materials and processing method. This aim of this study was to determine the effect of coconut maturity level and CaCl₂ concentration on the quality of coconut chips. The method used in this study was an experimental method with a Completely Randomized Design (CRD) with two factors, namely the age of coconut meat (young coconut [K1] and Half-Old Coconut [K2]) and the concentration of CaCl₂ solution (0% [L0], 1% [L1], 1.5% [L2], 2% [L3]). Each treatment was repeated 3 times in order to obtain 24 experimental units. Data obtained from the observation were analyzed using Analysis of Variance (ANOVA) at a significant level of 5% using the Co-Stat software. If there is a real difference, further test conducted using the Honest Real Difference Test (Tukey's HSD). The results showed that coconut maturity level had a significant effect on the moisture content, fat content and organoleptic levels of the aroma parameter using scoring method and the taste parameter using hedonic method. Meanwhile, concentration CaCl₂ has a significantly different effect on water content, fat content, organoleptic of the color and aroma parameters using scoring method, then the color parameters using hedonic method. The interaction between two treatments has a significantly different effect on water content, fat content, and organoleptic of aroma parameter using scoring method. Afterwards, the treatment concentration of 2% CaCl₂ and young coconut flesh that produced the best texture with a texture value of 0,3 kgm/s².

Keywords: *Chips, coconut, maturity level, CaCl₂, quality.*

ABSTRAK

Mutu keripik kelapa dipengaruhi oleh bahan baku dan cara pengolahan. Penelitian ini bertujuan untuk mengetahui pengaruh tingkat ketuaan kelapa dan konsentrasi CaCl₂ terhadap mutu keripik kelapa. Metode yang digunakan dalam penelitian ini adalah metode eksperimen Rancangan Acak Lengkap dengan dua faktor yaitu umur daging kelapa (Kelapa Muda [K1] dan Kelapa Setengah Tua [K2]) dan konsentrasi larutan CaCl₂ (0% [L0], 1% [L1], 1,5% [L2], 2% [L3]). Masing-masing perlakuan dilakukan 3 kali pengulangan sehingga diperoleh 24 unit percobaan. Data hasil pengamatan dianalisis menggunakan analisis keragaman (ANOVA) pada taraf nyata 5% dengan menggunakan software Co-Stat. Apabila terdapat beda nyata, maka diuji lanjut menggunakan Uji Beda Nyata Jujur (BNJ). Hasil penelitian menunjukkan bahwa ketuaan kelapa memberikan pengaruh yang berbeda nyata terhadap kadar air, lemak, aroma (metode skoring) dan rasa (metode hedonik). Sedangkan, konsentrasi CaCl₂ memberikan pengaruh yang berbeda nyata terhadap kadar air, lemak, warna (metode skoring dan hedonik) dan aroma (metode hedonik). Interaksi kedua perlakuan memberikan pengaruh yang berbeda nyata terhadap kadar air, kadar lemak dan aroma (metode skoring). Perlakuan konsentrasi kalsium klorida 2% dan tingkat ketuaan kelapa yang muda merupakan perlakuan terbaik yang menghasilkan keripik dengan nilai tekstur 0,3 kgm/s.

Kata Kunci: Keripik, kelapa, tingkat ketuaan, CaCl₂, mutu.