

PENGARUH KONSENTRASI KALSIMUM HIDROKSIDA TERHADAP MUTU KERIPIK KELAPA

[The Effect of Calcium Hydroxide Concentration on Quality of Coconut Chips]

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ABSTRACT

The aims of this study was to determine the effect of calcium hydroxide concentration on quality of coconut chips. The method used in this research was Randomized Completely Block Design (RCBD) with six treatments which were 0%, 0,5%, 1%, 1,5%, 2% and 2,5% of calcium hydroxide concentration. The parameters that observed in this study were moisture content, fat content, yield, brittleness, °Hue, L color, organoleptic quality (hedonic and scoring) on texture, flavor, aroma, and color. Data obtained were analyzed by ANOVA with Co-Stat Software. If there was any difference, the data tested further by Orthogonal Polynomial Method (OPM) for moisture content, fat content, L color, and tested by Honestly Significant Difference (HSD) for organoleptic evaluation at 5% level. The result showed that the concentration of calcium hydroxide gave a significant difference on chemical quality which were (moisture content and fat content), physical quality (L color) and organoleptic quality (texture, flavor and color). The concentration of calcium hydroxide at 2% was the best treatment which produced moisture content 0,94%; fat content 62,12%; yield 41,57%; °Hue 98,90, L color 76,59; brittleness 2,1 N; slightly crunchy texture, slightly savory aroma, slightly coconut flavor, and yellowish white color.

Keywords: calcium hydroxide, coconut chips, concentration, quality.

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh konsentrasi kalsium hidroksida terhadap mutu keripik kelapa. Rancangan yang digunakan pada penelitian ini adalah Rancangan Acak Kelompok (RAK) dengan dengan 6 perlakuan yaitu konsentrasi kalsium hidroksida 0%, 0,5%, 1%, 1,5%, 2% dan 2,5%. Parameter yang diamati meliputi kadar air, kadar lemak, rendemen, daya patah, °Hue, warna L, mutu organoleptik (secara hedonik dan skoring) tekstur, rasa, aroma dan warna. Data hasil pengamatan dianalisis menggunakan ANOVA *software Costat*. Apabila terdapat perlakuan yang berbeda nyata diuji lanjut dengan menggunakan uji Polinomial Ortogonal untuk uji kadar air, kadar lemak, nilai L, serta Beda Nyata Jujur (BNJ) untuk organoleptik dengan taraf 5%. Hasil penelitian menunjukkan bahwa konsentrasi kalsium hidroksida memberikan pengaruh yang berbeda nyata terhadap mutu kimia (kadar air dan kadar lemak), mutu fisik (nilai L) dan mutu organoleptik (tekstur, rasa dan warna). Konsentrasi kalsium hidroksida 2% merupakan konsentrasi terbaik yang menghasilkan kadar air 0,94%; kadar lemak 62,12%; rendemen 41,57%; °Hue 98,90, warna L 76,59; daya patah 2,1 N; tekstur agak renyah, rasa agak gurih, agak beraroma kelapa, warna putih kekuningan.

Kata kunci: kalsium hidroksida, keripik kelapa, konsentrasi, mutu.