

## **PENGARUH JENIS SINGKONG DAN STARTER FERMENTASI TERHADAP MUTU MOCAF**

### ***THE EFFECT OF CASSAVA TYPES AND FERMENTATION STARTER ON THE QUALITY OF MOCAF***

**Yulianida Tamala<sup>1)</sup>, Nazaruddin<sup>2)</sup>, Siska Cicillia<sup>1)</sup>**

<sup>1)</sup>Mahasiswa Fakultas Teknologi Pangan dan Agroindustri, Universitas Mataram,  
Nusa Tenggara Barat

<sup>2)</sup>Staff Pengajar Fakultas Teknologi Pangan dan Agroindustri, Universitas Mataram,  
Nusa Tenggara Barat

**\*Email : [yulianidatamala@gmail.com](mailto:yulianidatamala@gmail.com)**

#### **ABSTRACT**

*This study aims to determine the influence of cassava types and fermented starters on the quality of mocaf. The experimental design used was a Complete Randomized Design with two factors. Each factor was repeated 3 times, so that 18 times the experimental unit was obtained. The first factor was the type of cassava consisting of white cassava and yellow cassava. The second factor was the type of starter that was without a starter, *Lactobacillus plantarum* starter and Bimo-CF starter. The observed parameters were physical quality (yield and lightness), chemical quality (water content, ash content, crude fiber levels, Water Holding Capacity (WHC) and Oil Holding Capacity (OHC)), microbiological quality (total lactic acid bacteria (LAB)), and organoleptic quality (color and aroma). Observational data was analyzed with diversity analysis used the Co-Stat application, if the real difference was tested further with the Honestly Significance Difference (HSD) test at a real level of 5%. The results showed that cassava type treatment has a noticeable influence on yield, lightness, ash levels, crude fiber content, WHC values, organoleptic color (scoring) and organoleptic aroma (scoring). Starter type treatment had a noticeable effect on yield, lightness, fiber levels, organoleptic color scoring and organoleptic aroma scoring. Mocaf making using white cassava type treatment with Bimo-CF starter was the best treatment based on lightness 92.51%; ash levels 0.41%; coarse fiber levels 1.47%; WHC 3.61%; OHC 3.61%, and organoleptic aroma both scoring and hedonic most preferred by panelists.*

**Keywords:** *Bimo-CF, *Lactobacillus plantarum*, mocaf, types of cassava.*

#### **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh jenis singkong dan starter fermentasi terhadap mutu mocaf. Rancangan percobaan yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan dua faktor. Setiap perlakuan diulang 3 kali sehingga diperoleh 18 kali unit percobaan. Faktor pertama yaitu jenis singkong yang terdiri dari singkong putih dan singkong kuning. Faktor kedua yaitu jenis starter yaitu tanpa starter, starter *Lactobacillus plantarum* dan starter Bimo-CF. Parameter yang diamati yaitu mutu fisik (rendemen dan derajat putih), mutu kimia (kadar air, kadar abu, kadar serat kasar, *Water Holding Capacity* (WHC) dan *Oil Holding Capacity* (OHC)), mutu mikrobiologi (total bakteri asam laktat (BAL)), serta mutu organoleptik (warna dan aroma). Data hasil pengamatan dianalisis dengan analisis keragaman menggunakan aplikasi Co-Stat, apabila berbeda nyata diuji lanjut dengan uji Beda Nyata Jujur (BNJ) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa perlakuan jenis singkong memberikan pengaruh yang nyata terhadap rendemen, derajat putih, kadar abu, kadar serat kasar, nilai WHC, organoleptik warna skoring dan organoleptik aroma skoring. Perlakuan jenis starter memberikan pengaruh yang nyata terhadap rendemen, derajat putih, kadar serat, organoleptik warna skoring dan organoleptik aroma skoring. Pembuatan mocaf menggunakan perlakuan jenis singkong putih dengan starter Bimo-CF merupakan perlakuan terbaik berdasarkan derajat putih 92,51%; kadar abu 0,41%; kadar serat kasar 1,47%; WHC 3,61%; OHC 3,61%, serta organoleptik aroma baik skoring maupun hedonik yang paling disukai panelis.

**Kata Kunci :** Bimo-CF, jenis singkong, *Lactobacillus plantarum*, mocaf