

## **SIFAT FISIKOKIMIA PATI DARI BERBAGAI BAHAN PANGAN UMBI-UMBIAN DI INDONESIA**

### **INTISARI**

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Sumber pati di Indonesia sangat berlimpah dan tersebar di seluruh Nusantara. Masih banyak pati yang berasal dari umbi-umbian yang belum diketahui sifat sisiknya, khususnya sifat termalnya. Oleh karena itu, pada penelitian ini dilakukan observasi sifat fisikimiawi dari berbarapa pati dari umbi-umbian Indonesia. Umbi yang digunakan sebagai bahan pati adalah: garut, kentang, kimpul, talas, ganyong, suweg, dan uwi kuning. Pati sagu dan ketela digunakan sebagai pembanding. Pati dipelajari sifat fisikomiawinya *swelling power & solubility*, granula pati, dan profil RVA. Hasil sifat fisikokimia tiap bahan pangan memiliki karakteristik bervariasi dan berbeda-beda. Beberapa pati seperti pati sagu, garut, suweg dan uwi kuning cocok sebagai bahan baku mie. Sedangkan pati dari garut, sagu, singkong dan uwi kuning cocok untuk bahan cookies.

Kata kunci : sifat fisikokimia, umbi Indonesia, pati, sagu, garut, singkong, uwi kuning

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## **PHYSICOCHEMICAL PROPERTIES OF STARCH FROM VARIOUS INDONESIAN STARCH FOOD INGREDIENTS**

### **ABSTRACT**

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Sources of starch in Indonesia are very abundant and spread throughout the archipelago. There is still a lot of starch that comes from tubers whose scale properties are not yet known, especially its thermal properties. Therefore, in this study, observations were made of the physicochemical properties of various starches from Indonesian tubers. The tubers used as starch are: arrowroot, potato, kimpul, taro, canna, suweg, and yellow yam. The starch of sago and cassava was used as a comparison. Starch was studied for its physicochemical properties of swelling power & solubility, starch granules, and RVA profile. The results of the physicochemical properties of each food ingredient have varied and different characteristics. Some starches such as starch from sago, arrowroot, suweg and yellow uwi are suitable as raw materials for noodles. Meanwhile, starch from arrowroot, sago, cassava and yellow yam is suitable for cookies.

Keywords: physicochemical properties, Indonesian tubers, starch, sago, arrowroot, cassava, yellow yam

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