

KARAKTERISTIK FISIK DAN KIMIA KERUPUK BIJI SALAK (*Salacca edulis Reinw cv Pondoh*) DENGAN PERLAKUAN FORMULASI, KETEBALAN, DAN SUHU PENGERINGAN

INTISARI

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Limbah biji salak belum banyak dimanfaatkan oleh masyarakat Indonesia. Produksi buah salak di Yogyakarta yang meningkat berpotensi menimbulkan peningkatan jumlah limbah biji salak. Penelitian ini bertujuan untuk mengetahui karakteristik fisik (kadar air, warna, pengembangan, dan tekstur) dan kimia (kadar fenolik) kerupuk biji salak dengan perlakuan formulasi, ketebalan kerupuk, dan suhu pengeringan. Proses penelitian ini terdiri dari beberapa tahap, yaitu pembuatan tepung biji salak, pembuatan adonan kerupuk biji salak, pengeringan kerupuk biji salak, penggorengan kerupuk biji salak dan pengambilan data. Formulasi atau banyaknya tepung biji salak yang digunakan dilakukan pada tahap pembuatan adonan kerupuk biji salak sebesar 20%, 30%, dan 40%. Ketebalan kerupuk dilakukan pada tahap prapengeringan sebesar 2 mm, 3 mm, dan 4 mm. Selain itu, pada tahap pengeringan dilakukan perlakuan suhu pengeringan dengan suhu 40°C, 50°C, dan 60°C.

Hasil penelitian menunjukkan kadar air kerupuk biji salak berkisar 6,87% hingga 32,46%, nilai *lighness*, *redness*, dan *yellowness* berturut-turut berkisar 55,29 hingga 62,07, 5,45 hingga 9,26, dan 17,66 hingga 21,79, besar pengembangan berkisar -5,92% hingga 116,96%, nilai tekstur berkisar 8,05 hingga 68,19 N/mm², kadar fenolik kerupuk kering dan matang berturut-turut berkisar 0.0425 hingga 0.1115 mg/GAE g dan 0.0485 hingga 0.117 mg/GAE g. Hasil perhitungan ANOVA *Three-Way* menunjukkan perlakuan berpengaruh signifikan terhadap karakteristik fisik dan kimia kerupuk biji salak.

Kata kunci : kerupuk, biji salak, kadar air, warna, pengembangan volume, tekstur, fenolik

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**PHYSICAL AND CHEMICAL CHARACTERISTICS OF SNAKEFRUIT
SEED CRACKERS (*Salacca edulis Reinw* cv Pondoh) WITH
FORMULATION, THICKNESS, AND DRYING TEMPERATURE
TREATMENTS**

ABSTRACT

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Snakefruit seed waste has not been widely utilized by the Indonesian society. The increasing production of snakefruit in Yogyakarta has the potential to lead to an increase in the amount of snakefruit seed waste. This research aims to determine the physical characteristics (moisture content, color, expansion, and texture) and chemical characteristics (phenolic content) of snakefruit seed crackers with formulations, cracker thickness, and drying temperature treatments. This research process consists of several stages: making snakefruit seed flour, making snakefruit seed cracker dough, drying snakefruit seed crackers, frying snakefruit seed crackers, and data collection. The formulation or amount of snakefruit seed flour used was carried out at the stage of making the snakefruit seed cracker dough with 20%, 30%, and 40%. The thickness of the crackers was carried out at the predrying stage with 2 mm, 3 mm, and 4 mm. In addition, during the drying stage, drying temperature treatments were carried out at temperatures of 40°C, 50°C, and 60°C.

The research results show that the moisture content of snakefruit seed crackers ranges from 6.87% to 32.46%, lightness, redness, and yellowness values range from 55.29 to 62.07, 5.45 to 9.26, and 17.66 to 21.79, respectively, the expansion ranges from -5.92% to 116.96%, the texture values range from 8.05 to 68.19 N/mm², and the phenolic content of dried and cooked crackers ranges from 0.0425 to 0.1115 mg/GAE g and 0.0485 to 0.117 mg/GAE g. The results of the Three-Way ANOVA calculations show that the treatments significantly affect the physical and chemical characteristics of snakefruit seed crackers.

Keyword : crackers, snake fruit seeds, moisture, color. volume expansion, texture, phenolic

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