

**FORMULASI BUMBU MARINASI BUBUK (*DRY RUB*) BERBAHAN
DASAR KELAPA DAN DAUN JERUK PURUT DI PT GASOL
PERTANIAN ORGANIK**

INTISARI

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Seiring berjalannya waktu, gaya hidup masyarakat cenderung lebih cepat, termasuk dalam kegiatan memasak. Hal tersebut menyebabkan semakin meningkatkan permintaan produk pangan praktis seperti bumbu marinasi instan dalam bentuk bubuk yang memiliki masa simpan lebih lama dan mudah digunakan. Penelitian ini bertujuan untuk mendapatkan formulasi dan karakteristik kimia bumbu marinasi bubuk dalam bentuk *dry rub* dengan bahan dasar kelapa dan daun jeruk purut. Penelitian ini dilakukan dengan tahapan pencarian referensi bumbu, pembuatan rempah bubuk, pembuatan formulasi, pengujian sensoris, dan analisis kimia. Hasil penelitian menunjukkan formulasi bumbu *dry rub* berbahan dasar kelapa dan daun jeruk purut terbaik adalah 40,35% kelapa parut kering, 18,18% daun jeruk purut bubuk, 8,35% santan, 2,33% ketumbar bubuk, 7,49% bawang merah bubuk, 12,85% bawang putih bubuk, 2,91% jahe bubuk, 4,07% paprika bubuk, dan 3,29% gula. Formulasi terbaik mengandung 5,21% air, 3,46% abu, 17,99% protein, 21,46% lemak, dan 57,10% karbohidrat.

Kata kunci: formulasi, kelapa, daun jeruk purut, dry rub, marinasi.

FORMULATION OF COCONUT AND KAFFIR LIME LEAF-BASED DRY RUB AT PT GASOL PERTANIAN ORGANIK

ABSTRACT

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As time goes by, society's lifestyle tends to be faster, including cooking activities. This has led to increasing practical food products demand, such as instant marinade in powder form that has a longer shelf life and easy to use. This research aims to obtain the formulation and chemical characteristics of powder marinade in the form of dry rub with coconut and kaffir lime leaves as the basic ingredients. This research was conducted using the stages of searching seasoning references, making powder ingredients, formulating, performing sensory tests, and conducting chemical analyses. The result of the research shows that the best coconut and kaffir lime leaf-based dry rub formulation is 40.35% desiccated coconut, 18.18% kaffir lime leaf powder, 8.35% coconut milk, 2.33% coriander powder, 7.49% shallot powder, 12.85% garlic powder, 2.91% ginger powder, 4.07% paprika powder, and 3.29% sugar. The best formulation contained 5.21% water, 3.46% ash, 17.99% protein, 21.46% fat, and 57.10% carbohydrate.

Keywords: formulations, coconut, kaffir lime leaf, dry rub, marination.