

**EFEK VARIASI SUHU DAN DURASI PENYIMPANAN TEPUNG  
PORANG DAN TEPUNG GLUKOMANAN TERHADAP STABILITAS  
VISKOSITAS DAN PENAMPAKAN VISUAL DI PT. SUMBER INTI  
PANGAN**

**INTISARI**

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Porang (*Amorphophallus muelleri* Blume) merupakan sumber utama glukomanan yang banyak digunakan dalam industri pangan, farmasi, dan kosmetik. Stabilitas viskositas dan penampakan visual tepung glukomanan serta tepung porang dipengaruhi oleh suhu dan lama penyimpanan. Penelitian ini bertujuan mengevaluasi pengaruh penyimpanan pada suhu ruang (22–25°C), suhu ruangan ber-AC (20–22°C), dan suhu chiller (4–10°C) selama 1–8 minggu terhadap stabilitas viskositas dan penampakan visual tepung porang dan tepung glukomanan. Metode penelitian menggunakan pendekatan kuantitatif dengan tiga kondisi suhu penyimpanan (suhu ruang, suhu ruangan ber-AC, dan suhu chiller) selama 8 minggu. Hasil menunjukkan bahwa penyimpanan pada suhu chiller menghasilkan stabilitas viskositas tertinggi dan perubahan warna serta munculnya blackspot yang minimal. Sebaliknya, penyimpanan pada suhu ruang menyebabkan penurunan viskositas yang signifikan dan peningkatan blackspot akibat degradasi termal dan kontaminasi mikroba. Lama penyimpanan juga berpengaruh terhadap stabilitas produk, dengan degradasi viskositas yang lebih cepat pada suhu tinggi. Dengan demikian, penyimpanan pada suhu chiller selama 8 minggu direkomendasikan untuk mempertahankan kualitas dan daya simpan glukomanan serta tepung porang di industri.

Kata kunci: Glukomanan, tepung porang, viskositas, suhu penyimpanan, stabilitas produk.

**THE EFFECT OF STORAGE TEMPERATURE AND DURATION  
VARIATIONS ON THE VISCOSITY STABILITY AND VISUAL  
APPEARANCE OF PORANG FLOUR AND GLUCOMANNAN FLOUR AT  
PT. SUMBER INTI PANGAN**

**ABSTRACT**

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Porang (*Amorphophallus muelleri* Blume) is a major source of glucomannan widely used in the food, pharmaceutical, and cosmetic industries. The stability of viscosity and visual appearance of glucomannan and porang flour is influenced by storage temperature and duration. This study aims to evaluate the effect of storage at room temperature (22–25°C), air-conditioned room temperature (20–22°C), and chiller temperature (4–10°C) over a period of 1–8 weeks on the viscosity stability and visual appearance of porang and glucomannan flour. A quantitative approach was used with three different storage conditions over 8 weeks. The results showed that storage in a chiller produced the highest viscosity stability and minimal color changes and blackspot formation. In contrast, storage at room temperature resulted in a significant decrease in viscosity and an increase in blackspots due to thermal degradation and microbial contamination. Storage duration also affected product stability, with faster viscosity degradation observed at higher temperatures. Therefore, storing glucomannan and porang flour at chiller temperature for up to 8 weeks is recommended to maintain their quality and shelf life in industrial applications.

**Keywords:** Glucomannan, porang flour, viscosity, storage temperature, product stability.