PENGEMBANGAN VLA SALAK (*Salacca zalacca*) BERDASARKAN KARAKTERISTIK FISIKOKIMIA: VARIASI PERLAKUAN PENDAHULUAN PERENDAMAN NATRIUM METABISULFIT DAN JUMLAH PURE SALAK

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ABSTRAK

Yogyakarta merupakan destinasi wisata dengan ciri khas oleh-oleh dan makanan manis, salah satunya buah salak. Salak merupakan potensi pangan lokal yang melimpah saat panen raya yaitu pada periode November- Januari, yang menyebabkan harga jual rendah, tidak terkonsumsi, terlewat matang, dan mengalami penurunan kualitas serta nutrisi. Pemanfaatan salak dilakukan dengan pengembangan vla salak sebagai pelengkap yang dapat digunakan sebagai isian atau toping aneka jenis kue. Tantangan pembuatan vla salak berupa pencoklatan salak dan tekstur vla yang dipengaruhi oleh rasio pure terhadap tekstur produk. Penelitian ini bertujuan untuk mencegah pencoklatan salak dengan *pre-treatment* perendaman larutan natrium metabisulfit dan menghasilkan vla salak bertekstur lembut dengan perbandingan pure salak dan tepung maizena. Variabel perlakuan yaitu perendaman buah salak pada larutan natrium metabisulfit (0, 500, dan 1000 ppm) dan perbandingan pure salak: tepung maizena (26:2,67%, 27,33:1,33%, dan 28,67:0%). Vla salak dievaluasi karakter fisikokimia berupa tekstur (*hardness, cohesiveness, adhesiveness*), warna (*browning index*), kadar air, kadar gula, dan kadar total fenol. Analisis data menggunakan *Two-way* ANOVA (α = 5%) dan uji lanjut DMRT. Penentuan perlakuan terbaik menggunakan Metode Perbandingan Eksponensial (MPE). Hasil menunjukkan natrium metabisulfit berpengaruh signifikan ($p<0,05$) terhadap *browning index*, kadar air, kadar gula, dan kadar total fenol. Pure salak: tepung maizena berpengaruh signifikan ($p<0,05$) terhadap *hardness*, kadar air, dan kadar gula. Perlakuan terbaik untuk menghasilkan vla salak dengan minimal *browning index* dan tekstur yang lembut dihasilkan pada perendaman buah salak pada larutan natrium metabisulfit 1000 ppm dan pure salak:tepung maizena 26: 2,67%.

Kata kunci: Natrium Metabisulfit, Pencoklatan, Salak, Vla

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DEVELOPMENT OF SNAKE FRUIT (*Salacca zalacca*) VLA BASED ON PHYSICOCHEMICAL CHARACTERISTICS: VARIATION IN PRE-TREATMENT SOAKING WITH SODIUM METABISULFITE AND SNAKE FRUIT PUREE RATIO

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ABSTRACT

Yogyakarta is a tourist destination characterized by its souvenirs and sweet foods, one of which is snake fruit. Snake fruit represents an abundant local food potential during peak harvest season from November-January, which leads to low selling prices, unconsumed produce, over-ripening, and a decline in quality and nutritional value. The utilization of snake fruit is pursued through the development of snake fruit as a complementray product, which can be used as filling or topping for various cakes. Challenges in making snake fruit vla include browning of the snake fruit and the influence of puree ratio on product texture. This study aims to prevent browning through snake fruit pre-treatment of sodium metabisulfite solution soaking and to produce a soft-textured snake fruit vla by varying the ratio of snake fruit puree to cornstarch. Treatment variables included sodium metabisulfite soaking of snake fruit (0, 500, and 1000 ppm) and snake fruit puree: cornstarch ratios (26:2.67%, 27.33:1.33%, and 28.67:0%). The snake fruit vla was evaluated for its physicochemical characteristics, including texture (hardness, cohesiveness, adhesiveness), color (browning index), moisture content, sugar content, and total phenolic content. Data analysis was performed using Two-way ANOVA (α = 5%) and DMRT post-hoc test. The best treatment was determined using the Exponential Comparison Method (ECM). The results showed that sodium metabisulfite significantly affected ($p<0,05$) the browning index, moisture content, sugar content, and total phenolic content. The snake fruit puree: cornstarch ratio significantly affected ($p<0,05$) hardness, moisture content, and sugar content. The best treatment in snake fruit vla with minimal in browning index and soft texture was found at 1000 ppm sodium metabisulfite soaking and a snake fruit puree: cornstarch ratio of 26:2.67%.

Keywords: Browning, Snake Fruit, Sodium Metabisulfite, Vla

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