



INTISARI

Mutu biji kakao merupakan hal yang sangat penting dalam produksi kakao dan olahannya. Pengamatan mutu biji kakao sangat penting dilakukan untuk mengetahui sifat unggul kakao, termasuk di dalamnya varietas atau klon-klon baru hasil pemuliaan tanaman. Salah satu faktor penentu keberhasilan pengembangan kakao adalah dukungan ketersediaan bahan tanam unggul dan bermutu. Analisis mutu biji khususnya kadar lemak dilakukan untuk menentukan nomor-nomor aksesori yang mempunyai potensi keunggulan dan dapat digunakan sebagai sumber bahan tanam dengan sifat kadar lemak >50%. Selain kadar lemak total, sifat komponen buah yang diamati meliputi bobot buah segar, panjang buah, lebar buah, tebal kulit buah, jumlah biji perbuah, bobot basah biji per buah, dan bobot kering biji per buah. Pengamatan dilakukan terhadap 19 nomor pohon di kebun induk PT. Pagilaran Unit Samigaluh, Kulon Progo, Yogyakarta. Hasil analisis menunjukkan bahwa kadar lemak total tidak berbeda nyata, keragaman genetik kadar lemak total sangat rendah. Sifat komponen buah yang mempunyai pengaruh terhadap kadar lemak total adalah bobot basah biji per buah.

Kata kunci: kadar lemak total, mutu, kakao, sifat



ABSTRACT

The bean quality is very important in the production of cocoa and its processed products. Observation of cocoa bean quality is very important to know the advance characteristics of cocoa plant, including varieties or new clones of plant breeding results. One of success determinants of cocoa development is the availability of superior planting materials. Analysis of seed quality, especially fat content is done to determine the best accession numbers that have potential advantages and can be used as a source of planting materials. Beside of total fat content, fruit component characteristics include fresh fruit weight, fruit length, fruit width, fruit skin thickness, number of seeds/fruit, wet weight of seed per fruit, and dry weight of seed per fruit were observed. Observations were made on 19 tree numbers in the main gardens of PT. Pagilaran Unit Samigaluh, Kulon Progo, Yogyakarta. The results showed that the total fat content was not significantly different, the genotype diversity of total fat content was very low. The characteristic of the fruit component that has an effect on the total fat content is the wet weight of the seed per fruit.

Keywords: total fat content, quality, cocoa, characteristic