

**PENGARUH SUHU *BLANCHING* DAN KONSENTRASI ASAM SITRAT
TERHADAP KARAKTERISTIK MUTU TEPUNG GAYAM
(*Inocarpus fagifer*)**

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh variasi suhu *blanching* dan konsentrasi asam sitrat terhadap *whiteness index*, kadar air, dan kadar protein tepung gayam. Tahapan pembuatan tepung biji gayam ini meliputi pengupasan kulit, sortasi, penimbangan, *blanching* (70⁰C, 90⁰C) selama 10 menit dengan variasi penambahan asam sitrat (0%, 1%, dan 2%), pengirisan, pengeringan 70⁰C selama 3 jam. Selanjutnya biji gayam kering ditepungkan dan diayak hingga ukuran 80 mesh. Kemudian dilakukan pengujian warna, kadar air, dan kadar protein. Data dianalisis menggunakan ANOVA apabila terdapat perbedaan diuji lanjut dengan Duncan dengan tingkat kepercayaan 5%. Hasil penelitian menunjukkan bahwa perlakuan suhu *blanching* berpengaruh nyata ($\alpha=0.05$) terhadap *whiteness index*, kadar air, kadar protein. Perlakuan variasi konsentrasi asam sitrat berpengaruh nyata ($\alpha=0.05$) terhadap *whiteness index*, kadar air, kadar protein.

Kata kunci: *blanching*, asam sitrat, tepung gayam

**THE EFFECT OF BLANCHING TEMPERATURE AND
CONCENTRATION OF CITRIC ACID TO THE QUALITY
CHARACTERISTICS OF GAYAM FLOUR (*Inocarpus fagifer*)**

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ABSTRACT

The aims of this study is to determine the effect of blanching temperature variation and citric acid concentration on the whiteness index, water content and protein content. The steps of the manufacturing of this gayam flour are skin peeling, sorting, weighing, blanching (70⁰C, 90⁰C) for 10 minutes with variation of citric acid addition (0%, 1%, and 2%), slicing and 70⁰C drying for 3 hours. Furthermore dried gayam seeds are grinded and sieved to 80 mesh. Then tested the color, water content and protein content. Data is analyzed using ANOVA if there are differences tested further with Duncan with 5% confidence level. The outcome shows that blanching temperature treatment significantly effects ($\alpha = 0.05$) to the whiteness index, water content and protein content. The treatment of citric acid concentration variation also significantly effects ($\alpha = 0.05$) to the whiteness index, water content and protein content.

Key words: blanching, citric acid, gayam flour.