INTISARI

Penelitian ini bertujuan untuk mengetahui nilai kadar manis (brix) dan rasa manis aktual jagung manis ungu populasi eksperimen yang dipanen pada hari yang berbeda, menegakkan uji organoleptik dan penggunaan refraktometer tangan serta menilai kualitas agronomi (komponen hasil) populasi jagung manis ungu. Penelitian disusun dalam Rancangan Acak Kelompok Lengkap dengan 3 blok sebagai ulangan dan 4 perlakuan yaitu jagung manis ungu eksperimen, jagung pulut, jagung manis, dan jagung pipil. Pengamatan dilakukan terhadap beberapa karakter yang diamati saat panen muda dan panen tua selain itu terdapat uji organoleptik guna menguji rasa dan tekstur dari jagung. Selanjutnya data yang diperoleh di analisis menggunakan analisis varians (ANOVA) dengan taraf signifikansi $\alpha = 5\%$ dilanjutkan dengan uji HSD-Tukey apabila terdapat beda nyata antar perlakuannya namun hasil penelitian menunjukkan bahwa nilai kadar manis (brix*)* jagung ungu eksperimen tergolong sangat tinggi namun hasil uji organoleptik rasa manis jagung manis ungu hanya berkisar pada kategori “tidak manis” sampai dengan “sedang”. Komponen hasil jagung manis ungu eksperimen mempunyai panjang tongkol, bobot 1000 biji, bobot biji per tongkol, bobot tongkol berkelobot, bobot tongkol tanpa kelobot, dan bobot janggel paling rendah dibandingkan dengan tipe jagung lainnya.

Kata kunci : *brix,* jagung ungu, organoleptik.

ABSTRACT

The aims of this research were to know the brix value of sweet-purple maize and its actual sweetness in different harvest time compared to other maize types, using organoleptic and hand refractometer as maize's sweetness control and evaluate agronomic yield of sweet-purple maize. The research was arranged in Randomized Completed Block Design (RCBD) with three block as replicates and four different types of maize which contain sweet-purple maize, waxy maize, sweet maize, and field maize. The observation was conducted by several variables that done in early-period of harvesting and late-period of harvesting, nevertheless organoleptic test to evaluate the taste and texture of maize practically was done. Furthermore data were analyzed with Analysis of Variance (ANOVA) at $\alpha = 5\%$ significance level and consecutively analyzed with HSD-Tukey test whether there were significant differences among treatments. This research result showed that brix value of sweet-purple maize tends to be very high however organoleptic test showed that actual sweetness of sweet-purple corn was tasteless to moderate in sweetness. Crop yields of sweet-purple maize showed that this maize have lowest yield components as cobs length, 1000-grains weight, cobs-grains weight, ear weight, cobs weight, and corncob weight compared to other maize types.

Keyword : brix, purple corn, organoleptic