

## **ANALISIS PERUBAHAN MUTU WINGKO BABAT MENGGUNAKAN ACTIVE PACKAGING PADA HOME INDUSTRY WINGKO PLESIR YOGYAKARTA**

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### **INTISARI**

Wingko Babat merupakan makanan tradisional yang berasal dari Babat, Lamongan berbahan dasar kelapa parut dengan bentuk bulat pipih. Makanan berbahan dasar kelapa cenderung memiliki kandungan lemak yang tinggi serta kandungan air yang juga sedikit tinggi karena bersifat makanan semi basah. Salah satu pengaruh kadar air dan lemak yang tinggi ini menyebabkan wingko babat mengalami ketengikan dan berlendir. Ketengikan yang disebabkan oleh reaksi oksidasi pada wingko ini meningkat setelah wingko dikemas dan mulai didistribusikan serta disimpan di outlet pusat oleh-oleh, dimana lingkungan tropis secara langsung berdampak pada perubahan mutu wingko babat. Tujuan dari penelitian ini adalah (1) Menganalisis perubahan mutu produk wingko babat dengan kemasan aktif selama penyimpanan di suhu ruang, (2) menentukan perlakuan terbaik berdasarkan analisis perubahan mutu produk wingko babat.

Wingko dikemas dengan menggunakan plastik polietilen berbahan nylon untuk ketiga perlakuan. Pertama, wingko dikemas tanpa vakum dan kemasan aktif. Kedua, wingko dikemas dengan kemasan aktif tanpa vakum. Ketiga, wingko dikemas dengan kemasan aktif dan vakum, serta wingko tanpa kemasan aktif dan vakum sebagai kontrol. Parameter analisis menagcu pada SNI No. 01-4311-1996 yang meliputi kadar air, pH, *hardness*, *free fatty acid*, angka lempeng total dan angka kapang khamir. Untuk melihat daya terima konsumen terhadap produk dilakukan uji sensoris atribut warna, aroma, rasa, tekstur, dan *overall*. Analisis data menggunakan SPSS 23.0 dengan pengolahan data paramaterik dan non parametrik.

Kemasan aktif tanpa vakum dapat memperlambat perubahan mutu untuk parameter kadar air, dan angka lempeng total. Sedangkan kemasan aktif yang di vakum dapat memperlambat perubahan pada parameter mutu pH, *hardness*, *free fatty acid*, dan angka kapang khamir. Nilai penerimaan panelis yang paling besar pada atribut warna, aroma, rasa, dan tekstur adalah kontrol penyimpanan hari ke 0, sedangkan pada atribut *overall* ialah wingko tanpa kemasan aktif dan vakum.

Kata Kunci : Kemasan aktif, Makanan tradisional, Mutu, Wingko

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## **ANALYSIS OF CHANGES IN QUALITY WINGKO BABAT USING ACTIVE PACKAGING AT HOME INDUSTRY WINGKO PLESIR YOGYAKARTA**

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### **ABSTRACT**

Wingko Babat is a traditional food originating from Babat, Lamongan made from grated coconut with a flat round shape. Coconut based foods tend to have a high fat content and a slightly high water content because they are soggy-foods. One of the effects of this high water and fat content causes wingko tripe to become rancid and slimy. The rancidity caused by the oxidation reaction in wingko increased after the wingko was packaged and started to be distributed and stored at souvenir outlets, where the tropical environment directly affected the changes in the quality of wingko babat. The objectives of this study were (1) to analyze changes in the quality of wingko tripe products with active packaging during storage at room temperature, (2) to determine the best treatment based on the analysis of changes in the quality of wingko tripe products.

Wingko is packaged using polyethylene plastic made from nylon for the three treatments. First, wingko is packaged without vacuum and active packaging. Second, wingko is packaged in an active package without vacuum. Third, wingko is packed with active and vacuum packaging, and wingko without active and vacuum packaging as controls. Menagcu analysis parameters on SNI No. 01-4311-1996 which includes moisture content, pH, hardness, free fatty acids, total plate numbers and yeast mold numbers. To see the consumer's acceptance of the product, a sensory test of the attributes of color, aroma, taste, texture, and carried out overall was. Data analysis used SPSS 23.0 with parametric and non-parametric data processing.

Active packaging without vacuum can slow down changes in quality for moisture content parameters and total plate count. Meanwhile, active packaging that is vacuumed can slow down changes in pH quality parameters, hardness, free fatty acids, and yeast mold numbers. The value of panelists' acceptance that was greatest in the attributes of color, aroma, taste, and texture was the 0th day of storage control, while the attribute *overall* was wingko without active and vacuum packaging.

**Key Words :** Active packaging, Quality, Traditional food, Wingko

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