

**FORMULASI BUMBU RENDANG DENGAN PENGGUNAAN PASTA
KRIM SANTAN KELAPA HASIL PERLAKUAN PENAMBAHAN
SURFAKTAN DAN PATI SAGU**

ABSTRAK

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Produk olahan kelapa banyak dimanfaatkan di bidang pangan misalnya santan pada produk olahan rendang. Produk olahan kelapa lainnya seperti krim santan kelapa memiliki potensi digunakan pada produk olahan rendang. Namun berbagai upaya masih perlu dilakukan dalam memperbaiki stabilitas krim santan, seperti penambahan pati atau surfaktan. Penelitian ini bertujuan untuk mengevaluasi pengaruh jumlah penambahan pati sagu dan surfaktan HLB (*Hydrophile-Lipophile Balance*) 5 (Span 80 dan Tween 80) terhadap stabilitas krim santan kelapa serta pemanfaatannya sebagai bahan pembuatan bumbu rendang. Metode yang digunakan dalam penelitian ini adalah pemisahan krim santan kelapa dengan menggunakan metode pendinginan (5°C selama ± 18 jam) dan penggunaan *cream separator*. Penambahan pati sagu (3 dan 5%) dan surfaktan HLB 5 (*Hydrophile-Lipophile Balance*) (1%) dalam krim santan kelapa untuk menghasilkan pasta krim santan kelapa, yang selanjutnya digunakan sebagai bahan pembuatan bumbu rendang. Parameter mutu krim santan seperti rendemen, protein, lemak, kadar air, asam lemak, asam amino, *creaming index*, kenampakan, viskositas, pH, ukuran globula, zeta potensial dan asam lemak bebas dievaluasi. Hasil menunjukkan bahwa penggunaan *cream separator* dengan variasi 1% surfaktan HLB (*Hydrophile-Lipophile Balance*) 5 dan 3% pati sagu menghasilkan pasta krim santan kelapa terbaik dengan hasil rendemen 24,47% dan dicirikan oleh kadar lemak 83,68% db, protein 2,33% db, kadar air 39,12%, viskositas 3432,33 cPs, pH 4,74, ukuran globula 44,08, zeta potensial -30 mV dan asam lemak bebas 0,1%. Metode tersebut cocok digunakan sebagai bahan pembuatan bumbu rendang yang ditunjukkan dengan viskositas sebesar 693,23 cPs, kecerahan 32,51 dan pH 4,41.

Kata kunci: krim santan, metode dingin, *cream separator*, pati sagu, surfaktan

HLB 5, bumbu rendang

ABSTRACT

Coconut processed products are widely used in the food field, for example coconut milk in rendang spices. Other processed coconut products such as coconut cream have potential to be used in rendang spices. However, various ways, such as adding starch and surfactants still need to be made to improve the stability of coconut cream. This study aimed to evaluate the addition of sago starch and surfactant HLB (Hydrophile-Lipophile Balance) 5 (Span 80 and Tween 80) on the stability of coconut cream and its use as an ingredient of rendang spices. The separation of coconut milk into coconut cream was conducted using the cold method (5°C for \pm 18 hours) and cream separator method. After that, sago starch (3 and 5%) and surfactan HLB (Hydrophile-Lipophile Balance) 5 (1%) were added to the coconut cream to produce a coconut cream paste, which was later used as an ingredient in the rendang spice. The quality parameters of coconut cream such as yield, protein, fat, moisture content, fatty acids, amoni acids, creaming index, appearance, viscosity, pH, globbule size, zeta potential and free fatty acid content were evaluated in this study. The results showed that the cream separator method with 1% surfactant HLB (Hydrophile-Lipophile Balance) 5 and 3% sago starch produced the best coconut cream paste with a yield of 24.47% was characterized by a fat content of 83.68% db, protein 2.33% db, moisture content 39.12%, viscosity 3432.33 cPs, pH 4.74, globbule size 44.08, zeta potential -30.5 mV and free fatty acid of 0.1%. This method was suitable for use as an ingredient of rendang spices indicated by a viscosity of 693.23 cPs, lightness of 32.51 and pH of 4.41.

Keywords: coconut cream, cream separator, cold method, sago starch, rendang spices