

INTISARI

PERUBAHAN KOMPONEN RASA DAN KECERNAAN PROTEIN PETAI (*Parkia speciosa*) SELAMA PENYIMPANAN SUHU KAMAR DAN 15°C

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Petai banyak dikonsumsi dalam bentuk segar sebagai teman makan nasi atau sebagai bumbu karena memiliki citarasa yang spesifik. Petai mempunyai cita rasa pahit, sedikit manis, umami dan memiliki kandungan protein yang cukup tinggi. Informasi perubahan komponen rasa dan pencernaan protein selama penyimpanan dalam suhu kamar dan suhu 15°C pada petai belum diketahui. Petai disimpan suhu kamar (4 dan 8 hari) dan pada suhu 15°C (6 dan 12 hari) kemudian dibuat bubuk petai untuk analisis. Analisis yang dikerjakan *taste activity value* (TAV) dari asam amino bebas, 5'-nukleotida, gula, asam organik, dan mineral dan pencernaan protein. Manosa merupakan gula terlarut dengan kadar tertinggi yang dapat menghalangi rasa manis pada petai. Metionin merupakan asam amino pembatas dan hanya terdeteksi pada suhu 15°C pada kadar 0,68 mg/g berat kering pada hari ke-6 dan 0,38 pada hari ke-12. Pencernaan protein petai sebesar 68,37% - 70,83%.

Kata kunci : Petai (*Parkia speciosa*), Penyimpanan, Rasa, Protein.

ABSTRACT

TASTE COMPONENT AND PROTEIN DIGESTIBILITY CHANGES OF PETAI (*Parkia speciosa*) DURING AMBIENT TEMPERATURE AND 15°C STORAGE

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Stink bean, locally known as petai, is widely consumed fresh as meals' side dish or as cooking spices due to its distinct taste of bitter, slightly sweet, and umami. However, there is no report on changes of its taste component and protein digestibility during both ambient temperature and cool 15°C storage. In this reseach, *petai* were stored in ambient temperature (4 and 8 days) and 15°C (6 and 12 days), then powdered prior to analysis. Taste activity value (TAV) of free amino acid, 5'-nucleotides, organic acids, sugars, minerals, and also digestibility protein were observed. Mannose was the highest soluble sugar which hampered sweetness of glucose due to their similar structure. Methionine was the limiting amino acid, only detected at 15°C, at 0.68 mg/g dry weigh during day-6 and at 0.38 mg/g dry weight during day-12. Protein digestibility of *petai* was in range of 68.37 – 70.83 %.

Keywords : *Petai* (*Parkia speciosa*), Storage, Taste Component, Protein Digestibility.