

INTISARI

Pengaruh Suhu Pengovenan Komoditi Beras Terhadap Pengujian Meter Kadar Air

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Telah dilakukan penelitian pengaruh suhu pengovenan komoditi beras terhadap pengujian meter kadar air. Pengukuran kadar air beras bertujuan untuk mengetahui pengaruh suhu pengovenan beras terhadap meter kadar air dalam pengujian, sejauh mana pengaruh dari suhu oven yang digunakan dalam satu kali pengujian terhadap hasil kadar air beras dan hasil kadar air beras dari meter kadar air dan pengaruh penurunan suhu pengovenan terhadap sifat metrologi.

Pengujian kadar air beras menggunakan metode pengovenan pada suhu 90° C sampai 150° C hasil dengan pengovenan selama 2 jam. Pada pengujian kadar air beras menggunakan metode pengovenan pada suhu 130° C sampai 150 ° C hasilnya mendekasti hasil pengukuran kadar air dengan cera tester. Pengujian kadar air beras menggunakan metode pengovenan pada suhu dibawah 130° C hasilnya memiliki selisih kisaran 3 % dengan hasil dari cera tester. Kesimpulan pengujian kadar air beras menggunakan metode oven suhu sangat berpengaruh dalam pengukurannya.

kata kunci : beras, meter kadar air, suhu, oven, cera tester

ABSTRACT

The Influence Of Rice Commodity Heating Toward Moisture Content Meter Testing

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A research about the influence of rice commodity heating toward moisture content meter testing has been done. Rice moisture content measurement aims to find out the influence of rice heating toward moisture content meter in context of testing as well as the influence of the heat that is applied in one time testing toward rice moisture content result and rice moisture result from moisture content meter and the influence of heat decrease toward metrology nature .

Rice moisture content testing uses oven method in 90° C - 150° C for 2 hours long of heating. The result of rice moisture content testing using oven method in 130° C- 150° C is close to the result of rice moisture content testing using cera tester. Meanwhile . It is considered as the great result. In that heat baking for 2 hours long, the whole water content and other contents evaporate maximally. Meanwhile, the result of rice moisture content testing using oven method of less than 130° C heat has 3% differences with cera tester result. The conclusion is the heat of rice moisture content testing using oven method strongly influences its measurement.

Keywords : rice, moisture content meter, heat, oven