

**PENGARUH METODE PENYIMPANAN UBI JALAR UNGU  
(*Ipomea batatas*) TERHADAP AKTIVITAS AMILASE**

**INTISARI**

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Ubi jalar adalah tanaman yang banyak dibudidayakan di Indonesia dan memiliki potensi enzim amilase *endogenous*. Tujuan dari penelitian ini adalah mempelajari pengaruh metode penyimpanan ubi jalar ungu terhadap aktivitas amilase. Ubi jalar ungu disimpan dalam berbagai penyimpanan, disimpan di ruang, pasir kering, dan *cool room*. Selama empat minggu penyimpanan, ubi jalar diukur aktivitas amilasanya setiap satu minggu setelah penyimpanan. Aktivitas amilase pada ekstrak ubi jalar diukur pada pH 6 dan suhu 50°C. Aktivitas amilase dari berbagai kondisi penyimpanan ubi jalar ungu meningkat tiga hingga 4 kali dari minggu ke-0 sampai minggu ke-4. Aktivitas amilase ubi jalar ungu yang disimpan di *cool room* dan ruang tidak berbeda nyata setelah penyimpanan selama empat minggu. Ubi jalar ungu juga mengalami perubahan fisik selama penyimpanan, seperti tumbuhnya tunas, akar, dan pengkerutan pada permukaan kulit.

Kata kunci : amilase, ubi jalar ungu, aktivitas amilase, penyimpanan

**STORAGE METHOD EFFECT OF PURPLE SWEET POTATO  
(*Ipomea batatas*) ON AMILASE ACTIVITY**

**ABSTRACT**

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Sweet potato is a plant that is widely cultivated in Indonesia and has the potential of endogenous amylase enzyme. The purpose of this research is to study the effect of purple sweet potato storage method on amylase activity. Purple sweet potatoes are stored in various storage, stored in the room, dry sand, and cool room. During four weeks of storage, sweet potatoes were measured amylase activity every one week after storage. The activity of the amylase in sweet potato extract was measured at pH 6 and temperature 50°C. Amylase activity from various conditions of purple sweet potato storage increased three to four times from week 0 to week 4. The purple sweet potato amylase activity stored in cool room and room did not differ significantly after four weeks of storage. The purple sweetpot also undergoes physical changes during storage, such as the growth of shoots, roots, and wrinkles on the surface of the skin.

Keywords: amylase, purple sweet potato, amylase activity, storage