

**PENGARUH TINGKAT KEMATANGAN PISANG TANDUK
(*Musa paradisiaca* fa. *corniculata*) TERHADAP KARAKTERISTIK
PISANG GORENG**

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INTISARI

Kualitas pisang goreng sangat dipengaruhi oleh tingkat kematangan pisang yang digunakan. Pada penelitian ini dipelajari hubungan tingkat kematangan buah pisang varietas Tanduk (*Musa paradisiaca* fa. *corniculata*) terhadap sifat fisik dan sifat kimia dari pisang goreng. Buah pisang varietas Tanduk diperam selama 24 jam dengan menggunakan gas karbit. Buah selanjutnya dibiarkan pada suhu kamar hingga hari ke-9. Pada hari penyimpanan ke-1, 3, 5, 7 dan 9 buah digoreng dengan menggunakan metode *deep frying* pada suhu 170°C selama 8 menit. Terhadap produk goreng dianalisa tekstur, warna, pH, kadar air, kadar gula total, kadar gula reduksi, kadar pati, kadar protein, dan kadar lemak. Hasil penelitian menunjukkan bahwa terjadi perubahan karakteristik fisik pada pisang tanduk goreng. Kekerasan pisang goreng akan semakin menurun dan warna pisang goreng akan semakin coklat seiring dengan lama penyimpanan buah pisang. Selain itu juga terjadi perubahan kimia pada pisang goreng. Peningkatan kadar air dan penurunan kadar pati membuat kandungan amilosa, amilopektin, dan pH menurun serta kandungan gula total dan gula reduksi meningkat. Proses penggorengan menyebabkan penurunan kadar protein akibat terjadinya denaturasi protein dan penurunan kadar lemak akibat terjadinya *case hardening*. Terjadi perubahan yang sangat drastis setelah penyimpanan hari kelima. Oleh karena itu penyimpanan hari kelima digunakan sebagai dasar pemilihan tingkat kematangan bahan baku. Penyimpanan hari kelima menjadi batas akhir penyimpanan apabila akan diolah menjadi pisang goreng.

Kata kunci : pisang tanduk, pisang goreng, *deep frying*, umur simpan

**THE EFFECT OF MATURITY STAGES OF BANANA VARIETY
TANDUK (*Musa paradisiaca* fa. *corniculata*) IN THE CHARACTERISTICS
OF FRIED BANANA**

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ABSTRACT

The quality of fried banana is strongly influenced by the maturity stages of banana. This research studied the correlation between the maturity stages of banana variety Tanduk (*Musa paradisiaca* fa. *corniculata*) with physical and chemical properties of fried banana. Banana variety Tanduk ripened for 24 hours by acetylene. Then banana placed at room temperature until day 9. On the 1, 3, 5, 7, and 9 day of storage, banana were fried with deep frying method at 170°C for 8 minutes. Texture, color, pH, water, total sugar, reduction sugar, starch, protein, and fat content were analyzed in fried banana. The result showed that there was a change in the physical characteristics of fried banana variety Tanduk. Hardness decreased and color (lightness) increased during storage of raw materials. There was also chemical changes in fried banana variety Tanduk. Increased water content and decreased starch content made amylose content, amylopectin content, and pH decreased and total sugar and reduction sugar increased. Frying process causes decreased in protein content due to denaturation of the protein and fat content decreased due to case hardening. Very drastic changes occurred after fifth day of storage. Therefore day fifth of storage became the deadline of banana will be processed into fried banana.

Keywords : banana variety tanduk, fried banana, *deep frying*, shelf life