

INTISARI

Di Indonesia, salah satu limbah salak yaitu biji salak sangat melimpah jumlahnya. Saat ini biji salak sudah diolah menjadi produk olahan pangan berupa bubuk biji salak sangrai yang dimanfaatkan sebagai minuman. Produk tersebut belum memiliki informasi resmi mengenai karakteristik (kimiawi, fisikawi, dan sensoris). Pengeringan matahari (*sun drying*) yang dilakukan dalam tahap pengolahannya menyebabkan terhambatnya jumlah produksi bubuk biji salak sangrai karena bergantung terhadap cuaca. Tujuan dari penelitian ini adalah mengetahui pengaruh cara pengeringan dan varietas salak terhadap sifat fisikokimia, sifat sensoris, dan aktivitas antioksidan pada bubuk biji salak sangrai.

Penelitian dilakukan dengan menganalisis kandungan proksimat, kandungan total fenol, aktivitas antioksidan pada biji salak segar dan bubuk biji salak sangrai, dan sifat fisik pada bubuk biji salak sangrai dengan variasi pengeringan (*sun drying* dan *cabinet drying*), dan variasi jenis salak (pondoh super, pondoh hitam, dan madu) kemudian menguji sifat sensoris bubuk biji salak sangrai.

Hasil penelitian menunjukkan bahwa cara pengeringan dan varietas salak tidak menghasilkan karakteristik fisikokimia dan sensoris yang berbeda, namun *sun drying* memberikan aktivitas antioksidan yang lebih tinggi dibandingkan *cabinet drying* pada bubuk biji salak sangrai yaitu kisaran 85,49-89,66 %RSA untuk *sun drying* dan kisaran 81,48-85,18 %RSA untuk *cabinet drying*.

Kata Kunci : salak, bubuk biji salak sangrai, cara pengeringan, *sun drying*, *cabinet drying*

ABSTRACT

In Indonesia, one of the snake fruit wastes means snake fruit seeds is abundant. This time, snake fruit seeds has been processed to be food product such as as functional beverage. The product didn't had legal information about characteristics (chemical, physical, and sensory properties) yet. Sun drying that is done in the stage of process causes inhibition in the production of roasted snake fruit seeds powder because it depends on weather. The aim of this study was to know the effect of drying methods and snake fruit varieties on physicochemical, sensory properties and antioxidant activity of roasted snake fruit seeds powder.

The study was run by analyzing proximate contents, total phenolic contents, and antioxidant activity of fresh snake fruit seeds and roasted snake fruit seeds powder and physical properties of roasted snake fruit seeds powder with varied drying methods (sun drying and cabinet drying), and varied snake fruit varieties (pondoh super, pondoh hitam, and madu) then analyzing sensory properties of roasted snake fruit seeds powder..

Result of the study showed that drying methods and snake fruit varieties didn't get different characteristic of physicochemical and sensory properties, but sun drying gave higher antioxidant activity than cabinet drying on roasted snake fruit seeds powder that is about 85,49-89,66 %RSA in sun drying and it's about 81,48-85,18 %RSA in cabinet drying.

Keywords: snake fruit, roasted snake fruit seed powder, drying methods, sun drying, cabinet drying