

**PENGARUH TINGKAT KEMATANGAN PISANG TANDUK (*Musa
paradisiaca* fa. *corniculata*) TERHADAP SIFAT FISIK DAN KIMIA
PISANG KUKUS**

INTISARI

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Penelitian ini mempelajari tentang hubungan tingkat kematangan dengan kualitas pisang tanduk kukus. Pisang tanduk matang hasil pemeraman disimpan pada suhu kamar selama 9 hari. Pisang selanjutnya dikukus setiap interval 2 hari dan dilakukan terhadap pisang kukus dilakukan analisa kimia (kadar air, pati, amilosa, amilopektin, gula total, gula reduksi, pH, protein, dan lemak) dan fisik (warna dan tekstur). Penundaan proses pengukusan atau penyimpanan cenderung menyebabkan terjadi peningkatan kadar air, gula total, gula reduksi, dan pH. Selain itu terjadi penurunan kadar pati, amilosa, amilopektin, protein, lemak, warna, dan tekstur. Perubahan tekstur merupakan parameter yang paling menentukan waktu penyimpanan terbaik untuk menghasilkan pisang kukus. Berdasarkan perubahan tekstur, penundaan pisang hingga 5 hari merupakan waktu penyimpanan terbaik untuk menghasilkan pisang tanduk kukus.

Kata kunci: lima, pisang kukus, tekstur

EFFECT OF RIPENESS LEVEL TANDUK BANANA (*Musa paradisiaca* fa. *corniculata*) OF PHYSICAL AND CHEMICAL PROPERTIES STEAMED BANANA

ABSTRACT

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This research studied the relationship level of ripeness with steamed tanduk banana quality. Ripe tanduk bananas were stored at room temperature for 9 days. Banana was steamed every 2 days and then analyzed its change on chemical properties (moisture content, starch, amylose, amylopectin, total sugar, reducing sugar, pH, protein, and fat) and on physical properties (color and texture). Delayed steaming process or storage were likely caused an increase in the moisture content, total sugar, reducing sugar, and pH but a decrease in the levels of starch, amylose, amylopectin, protein, fat, color, and texture. Changes in texture was the most decisive parameter for the best storage time to produce steamed banana. Based on changes in texture, delay up to 5 days was the best storage time to produce steamed tanduk bananas.

Keyword: five, steamed banana, texture