

PENGARUH PENAMBAHAN EKSTRAK KULIT NANAS (*Ananas comosus Merr.*) DAN LAMA FERMENTASI TERHADAP KARAKTERISTIK TEPUNG MOCAF

INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh ekstrak kulit nanas dan lama fermentasi dalam meningkatkan kualitas fisik dan kimia pada tepung mocaf serta menentukan konsentrasi ekstrak kulit nanas dan lama fermentasi terbaik dalam meningkatkan kualitas fisik dan kimia pada tepung mocaf.

Penelitian ini disusun dalam RAL (Rancangan Acak Lengkap) dengan rancangan percobaan faktorial. Faktor pertama terdiri dari 4 aras, yaitu ekstrak kulit nanas 0% (N0), ekstrak kulit nanas 15% (N1), ekstrak kulit nanas 20% (N2), dan ekstrak kulit nanas 25% (N3). Faktor kedua terdiri dari 3 aras, yaitu fermentasi 72 jam (A1), fermentasi 120 jam (A2), dan fermentasi 168 jam (A3). Sehingga diperoleh 12 perlakuan dengan 3 ulangan. Uji karakteristik yang dilakukan meliputi analisis kadar protein, analisis kadar HCN, analisis kadar abu, analisis kadar air, analisis kadar lemak, analisis pati, analisis kadar serat dan uji organoleptik meliputi aroma, tekstur, dan warna.

Hasil penelitian menunjukkan penambahan konsentrasi ekstrak kulit nanas 25% dan lama fermentasi 72 jam memberikan hasil yang terbaik dalam kualitas fisik dan kimia pada tepung MOCAF meliputi kadar air sebesar 1,25%, kadar pati sebesar 84,37%, kadar serat sebesar 2,67%, kadar protein 2,33%, kadar HCN 2,58 ppm, kadar lemak 0,15%, kadar abu 0,03%, aroma netral, tekstur halus dan warna putih.

Kata kunci: Mocaf, fermentasi, kulit nanas

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ABSTRACT

This study was aimed to find out effect of pineapple skin extract content and length of fermentation in increasing physical and chemical quality of Mocaf flour. In addition, the research was conducted to determine the concentration of pineapple skin extract and the best fermentation time in increasing physical and chemical quality of Mocaf flour.

The experiment was prepared in a CRD (Completely Randomized Design) with factorial design. The first factor consists of 4 levels, namely pineapple skin extract 0% (N0), pineapple skin extract 15% (N1), pineapple skin extract 20% (N2), pineapple skin extract 25% (N3). The second factor consists of 3 levels, namely fermentation 72 hours (A1), fermentation 120 hours (A2), and fermentation 168 hours (A3). All together, there were 12 treatments with 3 replications. The characteristic test performed including protein content, HCN, ash, water, lipid, starch, fiber content, and indicated that Organoleptic test including smell, texture, and color.

The result showed the addition of pineapple skin extract concentration 25% and 72 hours of fermentation providing the best result in physical and chemical quality of Mocaf flour i.e, water content 1,23%, starch content 84,37%, fiber content 2,67%, protein content 2,33%, HCN content 2,58 ppm, lipid content 0,15%, ash content 0,33%, no smell, smooth texture, and the white color.

Keywords: Mocaf; fermentation; skin pineapple.