



## ELECTRONIC THESIS AND DISSERTATION UNSYIAH

### TITLE

PENGARUH LAMA PERENDAMAN DALAM LARUTAN KALSIMUM HIDROKSIDA ( $\text{Ca}(\text{OH})_2$ ) PADA PEMBUATAN TEPUNG BIJI ALPUKAT

### ABSTRACT

Pengaruh Lama Perendaman Dalam Larutan Kalsium Hidroksida ( $\text{Ca}(\text{OH})_2$ )

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Pada Pembuatan Tepung Biji Alpukat

The influence of Soaking Time in Calcium Hydroxide ( $\text{Ca}(\text{OH})_2$ )

) solution

in Avocado Seed Flour Processing

Muhammad Nazir Shadiq

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, Raida Agustina

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, Rita Khathir

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Program Studi Teknik Pertanian, Fakultas Pertanian, Universitas Syiah Kuala

Abstrak. Penelitian ini bertujuan untuk mengetahui pengaruh variasi lama perendaman biji alpukat dalam larutan kalsium hidroksida dengan konsentrasi 3000 ppm terhadap mutu tepung biji alpukat. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) non faktorial dengan variasi lama perendaman 0, 20, 40 dan 60 menit. Parameter penelitian meliputi rendemen, kadar air, kadar abu, derajat keasaman (pH), kadar pati serta uji hedonik terhadap warna dan aroma. Uji hedonik dilakukan terhadap 30 orang panelis. Hasil dari penelitian ini menunjukkan bahwa variasi lama perendaman dalam larutan kalsium hidroksida 3000 ppm memberikan pengaruh nyata terhadap derajat keasaman (pH), tetapi tidak memberikan pengaruh nyata terhadap rendemen, kadar air, kadar abu, kadar pati, dan uji hedonik terhadap warna dan aroma. Berdasarkan hasil uji lanjut Beda Nyata Jujur (BNJ), dapat disimpulkan bahwa perlakuan terbaik didapatkan pada perlakuan lama perendaman selama 20 menit dimana diperoleh nilai pH sebesar 6,94. Pada perlakuan tersebut diperoleh rendemen sebesar 21,27%, kadar air 7,31%, kadar abu 1,25%, kadar pati 80,86%, skor kesukaan terhadap warna 3 (netral) dan skor kesukaan terhadap aroma 3 (netral).

Kata kunci : biji alpukat, lama perendaman, kalsium hidroksida, tepung biji alpukat

Abstract. The study aimed to determine the effect of soaking time calcium hydroxide solution with concentration of 3000 ppm to the quality of avocado seed flour. This study was conducted by using complete random design (CRD) non factorial under the variation of soaking time 0, 20, 40 and 60 minutes. The parameters observed were yield, moisture, ash, acidity, and starch content, and the hedonic perception on colour and flavour. The hedonic test was examined to 30 consumers. Results showed that the treatment had significant impact on acidity but did not give significant impact on other parameters. Based on the honestly significance difference (HSD) test, the best treatment was indicated at 20 minutes soaking time in the solution with the acidity of 6.94. At the condition it was determined that the yield of flour was 21.27%, the moisture content was about 7.31%, the ash content was 1.25%, the starch content was approximately 80.86%, and the consumers perceptions on colour and flavour were 3 (neutral).

Keywords : avocado seed, soaking time, calcium hydroxide, avocado seed flour.