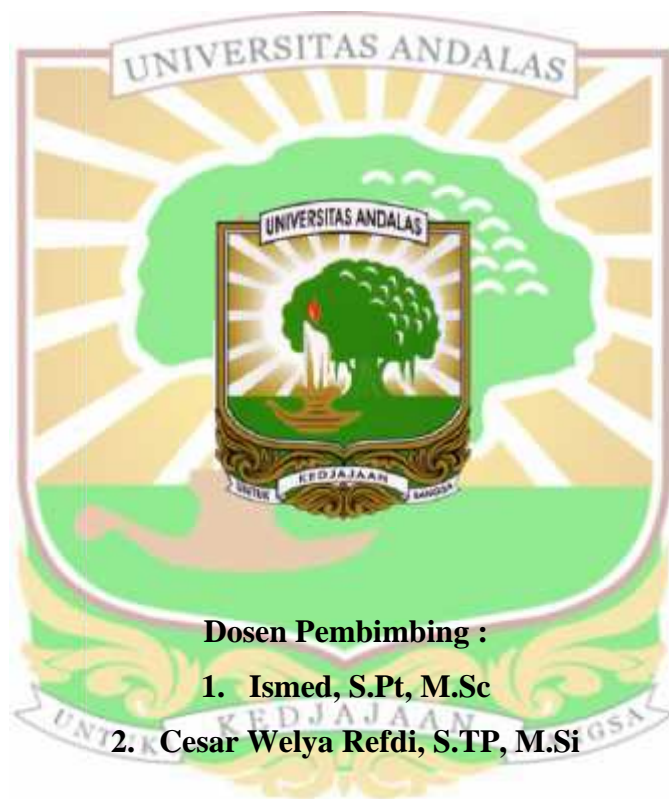


**PENGARUH KONSENTRASI PERENDAMAN DENGAN  
LARUTAN KAPUR SIRIH ( $\text{Ca}(\text{OH})_2$ ) TERHADAP  
KARAKTERISTIK KERIPIK KELAPA MUDA**

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# **Pengaruh Konsentrasi Perendaman dengan Larutan Kapur Sirih (Ca(OH)<sub>2</sub>) terhadap Karakteristik Keripik Kelapa Muda**

Mhd Gani Syafri, Ismed, Cesar Welya Refdi

## **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh konsentrasi perendaman dengan larutan kapur sirih (Ca(OH)<sub>2</sub>) terhadap karakteristik fisik, kimia dan organoleptik keripik kelapa muda dan memperoleh konsentrasi perendaman yang optimum. Rancangan percobaan yang digunakan pada penelitian ini adalah rancangan acak lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan pada penelitian ini adalah keripik kelapa muda tanpa perendaman dan perendaman dengan larutan kapur sirih (Ca(OH)<sub>2</sub>) konsentrasi A (0%), B (1%), C (2%), D (3%) dan E (4%). Data yang diperoleh kemudian dianalisis dengan ANOVA dan jika berbeda nyata dilanjutkan dengan uji Duncan's New Multiple Range Test (DNMRT). Hasil penelitian menunjukkan bahwa produk terbaik berdasarkan pengamatan fisik, kimia dan organoleptik adalah keripik kelapa muda pada perlakuan E (perendaman larutan kapur sirih (Ca(OH)<sub>2</sub>) konsentrasi 4% dengan kriteria mutu nilai rata-rata kesukaan terhadap warna 3,52 (suka), rasa 3,72 (suka), aroma 3,64 (suka), kerenyahan 3,72 (suka), rendemen 21,04%, °Hue 72,49 dengan warna *yellow red*, kekerasan 62,18 N/cm<sup>2</sup>, kadar air 1,00%, kadar abu 3,70%, kadar lemak 28,30%, kadar protein 8,14%, kadar karbohidrat 58,84%, kadar kalsium 22,78 mg/100g dan asam lemak bebas 0,59%.

Kata kunci: **kelapa muda, kapur sirih, karakteristik, keripik.**

# **The Effect of Immersion Concentration with a Solution of Whiting (Ca(OH)<sub>2</sub>) on Characteristics of Young Coconut Chips**

Mhd Gani Syafri, Ismed, Cesar Welya Refdi

## **ABSTRACT**

**This study aimed to determine the effect of immersion concentration with a solution of whiting (Ca(OH)<sub>2</sub>) on the physical, chemical and organoleptic characteristics of young coconut chips and obtain the optimum immersion concentration. The experimental design used in this study was a completely randomized design (CRD) with 5 treatments and 3 replications. The treatments in this study were young coconut chips without soaking and soaking in a solution of whiting (Ca(OH)<sub>2</sub>) with concentrations of A (0%), B (1%), C (2%), D (3%) and E (4%). The data obtained were then analyzed by ANOVA and if they were significantly different, it was continued with Duncan's New Multiple Range Test (DNMRT). The results showed that the best product based on physical, chemical and organoleptic observations was young coconut chips in treatment E (soaking in a solution of whiting (Ca(OH)<sub>2</sub>) with a concentration of 4% with the quality criteria of the average preference for color being 3.52 (like), taste 3.72 (like), aroma 3.64 (like), crispness 3.72 (like), yield 21.04%, °Hue 72.49 with yellow red color, hardness 62.18 N/cm<sup>2</sup>, water content 1.00%, ash content 3.70%, fat content 28.30%, protein content 8.14%, carbohydrate content 58.84%, calcium content 22.78 mg/100g, free fatty acids 0.59%.**

**Keywords: young coconut, whiting, characteristics, chips.**