

**IDENTIFIKASI PROSES PENGOLAHAN DAN  
KARAKTERISTIK KOLANG-KALING DI SUMATERA BARAT**

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**FAKULTAS TEKNOLOGI PERTANIAN  
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# Identifikasi Proses Pengolahan Dan Karakteristik Kolang-Kaling Di Sumatera Barat

Ahmad Syukron, Hasbullah, Fauzan Azima

## ABSTRAK

Penelitian ini bertujuan untuk mengetahui proses pengolahan dan karakteristik kimia dan sifat fisik kolang-kaling di wilayah Sumatera Barat. Penelitian ini dilakukan dengan menggunakan metode deskriptif dan teknik pengambilan sampel dengan metode *purposive sampling*. Penelitian ini dilakukan kepada 3 Usaha pengolahan kolang-kaling di Sumatera barat yaitu: usaha Janalfi, Titin Indriliani dan Yanaldi. Penelitian diawali dengan melakukan survei lapangan pada masing-masing usaha sampel untuk mengetahui proses pengolahan kolang-kaling. Kolang-kaling yang dihasilkan dari masing-masing usaha sampel dilakukan analisis kimia dan sifat fisik berupa kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat, nilai pH, nilai kekerasan dan kecerahan. Bahan baku yang digunakan dalam pengolahan kolang-kaling adalah buah aren dengan kriteria buah setengah matang, berwarna hijau pucat dan memiliki tekstur daging buah (*endosperm*) yang tidak terlalu keras dan tidak terlalu lunak. Proses pengolahan dimulai dari proses pemisahan buah, perebusan, pembelahan, pencongkelan, pencucian, penyortiran, perendaman, pemipihan, perendaman kembali dan pengemasan. Hasil analisis kimia dan sifat fisik didapatkan; kadar air 94,97 %-96,33 %; kadar abu 0,24 %-0,26 %; kadar protein 1,50 %-1,54 %; kadar lemak 0,37 %-0,44 %; kadar karbohidrat 1,44 %-2,90 %; nilai pH 3,47-3,63; nilai kekerasan 0,30 N/cm<sup>2</sup>-0,50 N/cm<sup>2</sup> dan kecerahan 50,46 – 52,45.

**Kata Kunci** - proses pengolahan, kolang-kaling, usaha, analisis kimia dan sifat fisik, Sumatera Barat.

# Identification of Processing Process and Characteristics of Kolang-Kaling in West Sumatra

Ahmad Syukron, Hasbullah, Fauzan Azima

## ABSTRACT

This study aims to determine the processing process and characterization of the physical and chemical properties of kolang-kaling in the West Sumatra region. This research was conducted using descriptive methods and sampling techniques using the purposive sampling method. This research was conducted on 3 kolang-kaling processing businesses in West Sumatra, namely: Janalfi, Titin Indriliani and Yanaldi. The research began with conducting a field survey on each sample business to find out the process of processing kolang-kaling. The kolang-kaling produced from each sample effort was carried out an analysis of physical and chemical properties in the form of water content, ash content, protein content, fat content, carbohydrate content, pH value, hardness values and lightness. The raw material used in the processing of kolang-kaling is a palm fruit with the criteria of a half-ripe fruit, pale green in color and having a texture of the pulp (*endosperm*) that is not too hard and not too soft. The processing process starts from the process of fruit separation, boiling, cleavage, prying, washing, sorting, soaking, picking, re-soaking and packaging. The results of the analysis of physical and chemical properties obtained water content 94.97 %-96.33 %; ash content 0.24 %-0.26 %; protein content 1.50 %-1.54 %; fat content 0.37 %-0.44 %; carbohydrate content 1.44 %-2.90 %; pH value 3.47-3.63; hardness values 0.30 N/cm<sup>2</sup>-0.50 N/cm<sup>2</sup> and lightness 50.46 – 52.45.

**Keywords** - processing process, kolang-kaling, business, analysis of physical and chemical properties, West Sumatra.