

Pengaruh Tingkat Ketebalan Cetak Pasta Gambir dan Metode Pengeringan Terhadap Mutu Gambir (*Uncaria gambir*, Roxb) Kering Yang Dihasilkan

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh tingkat ketebalan cetak pasta gambir dan metode pengeringan terhadap gambir kering yang dihasilkan. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) Faktorial dengan 2 faktor dan 3 ulangan. Data dianalisa menggunakan statistik ANOVA dan dilanjutkan dengan uji lanjut Duncan's News Multiple Range Test (DNMRT) dengan taraf 5%. Faktor A adalah tingkat ketebalan cetak pasta gambir dengan 5 taraf yaitu, A1 (1,4 cm), A2 (1,8 cm), A3 (2,2 cm), A4 (2,6 cm), A5 (3,0 cm) dan Faktor B adalah metode pengeringan dengan 2 taraf yaitu, B1 (metode cahaya matahari) dan B2 (metode pengasapan). Parameter pengujian yang digunakan adalah lama waktu proses pengeringan dan rendemen gambir kering, sifat fisika gambir kering meliputi ; ketebalan, bentuk, warna, dan aroma, dan analisis kimia gambir kering meliputi ; kadar air, kadar abu, kadar katekin, kadar bahan tak larut air dan alkohol, dan kadar tanin perlakuan terbaik. Perlakuan terbaik adalah A3B1 berdasarkan lama waktu proses pengeringan dan kerapuhan gambir kering, dengan lama waktu pengeringan 32,15 jam, rendemen 23,01%, ketebalan 1,61 cm, bentuk utuh persegi empat, warna kuning kecoklatan, aroma khas gambir, kadar air 16,52%, kadar abu 2,48%, kadar katekin 78,90%, kadar bahan tak larut air 7,38%, kadar bahan tak larut alkohol 9,40%, kadar tanin (metode titrasi) 18,86%, kadar tanin (metode gravimetri) 14,12%.

Kata Kunci - pasta gambir, ketebalan, pengeringan, gambir kering

The Effect of Thickness Level of Gambier Paste and Drying Methods toward Quality of Dry Gambier (*Uncaria gambier*, Roxb) that is Produced

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ABSTRACT

The purpose of this research were to know the effect of thickness level of gambier paste and drying methods toward dry gambier that is produced. This research used Completely Randomized Factorial Design (CRD) with 2 factors and 3 replication. Data analysis used ANOVA statistically and be continued by advanced test of Duncan's News Multiple Range Test (DNMRT) at 5%. The A factor is the thickness level of gambier paste with 5 levels are, A1 (1,4 cm), A2 (1,8 cm), A3 (2,2 cm), A4 (2,6 cm), A5 (3,0 cm) and B factor is two methods with two levels are, B1 (Sunlight Method) and B2 (Curing Method). This research parameter analysis that is used are the time of drying process and rendemen of dry gambier, physical characteristic of dry gambier such as ; the thickness, shape, color, flavor, and chemical analysis of dry gambier such as ; water content, dust content, catechin content, undissolved of substance that is content by water and alcohol, and tannin content with good cures. This research good cures are A3B1 based on the time of drying process and fragility of dry gambier, by drying time 32,15 hours, rendemen 23,01%, the thickness 1,61 cm, square shape, yellow-brown color, specific flavor of gambier, water content 16,52%, dust content 2,48%, catechin content 78,90%, undissolved of substance that is content by water 7,38%, undissolved of substance that is content by alcohol 9,40%, tannin content (titration method) 18,86%, tannin content (gravimetric method) 14,12%.

Keywords – gambier paste, thickness, drying, dry gambier