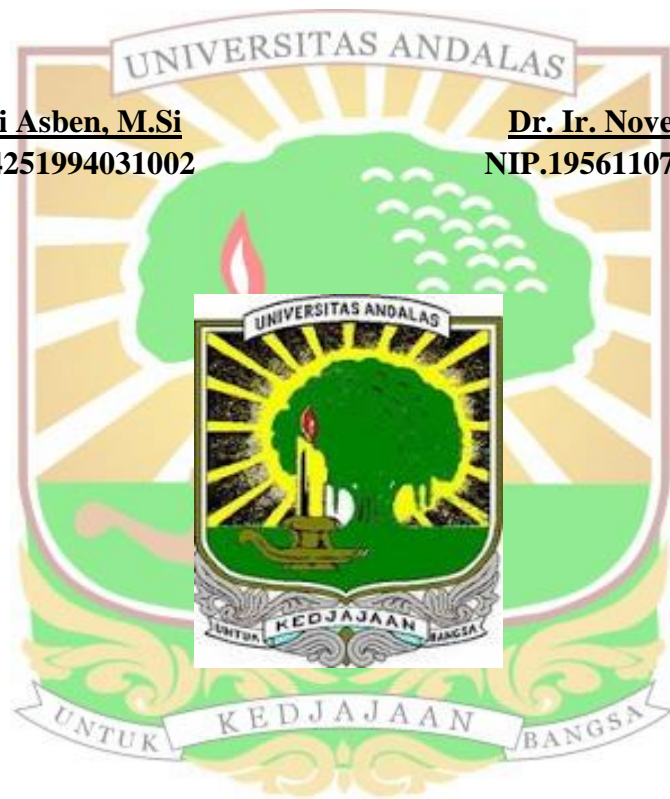


**IDENTIFIKASI PROSES PENGOLAHAN DAN ANALISIS  
MUTU ASAM DURIAN DI DAERAH KABUPATEN  
PADANG PARIAMAN**

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# Identifikasi Proses Pengolahan dan Analisis Mutu Asam Durian di Kabupaten Padang Pariaman

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## ABSTRAK

Penelitian bertujuan untuk mengetahui proses pengolahan asam durian dan mengetahui umur simpan asam durian dari hasil uji organoleptik yang terbaik. Penelitian ini dilakukan melalui 2 tahap sebagai berikut : Tahap 1. Terdiri : (1) Survei lapangan, pengumpulan data primer, dan data sekunder, (2) Uji organoleptik, analisis proksimat dan analisis angka lempeng total asam durian dari pengolahan terbaik. Tahap 2. Pembuatan asam durian dilaboratorium dengan pengamatan asam durian dimulai dari hari ke-0 sampai hari ke-15. Produk asam durian yang paling disukai adalah asam durian dari Kabupaten Padang Pariaman, Kecamatan Batang Anai yaitu hasil usaha dari kode (BA2), dan jenis buah durian yang digunakan adalah buah durian Taruang. Proses pengolahan asam durian dilakukan dengan cara yaitu buah durian dikupas dengan pisau, daging buah durian dipisahkan dari biji dan kulit buah durian. Daging buah durian dimasukkan kedalam baskom dan didiamkan selama 2 malam didalam baskom yang tertutup rapat. Pengamatan secara organoleptik asam durian bisa diterima sampai pengamatan hari ke-9, dengan kandungan protein 4,57%, karbohidrat 27,42%, kadar air 67,22%, total asam 3,46%, total padatan terlarut 17,00°Brix, pH 4,91, dan angka lempeng total  $2,6 \times 10^8$  cfu/gr.

*Kata kunci* – Asam Durian, Survei, Identifikasi, Analisis



# Identification Processing dan Analysis of the Quality of Asam Durian at Padang Pariaman Regency

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## ABSTRACT

The research aimed to know the processing of asam durian and discover its storage time from the result of the best sensory analysis. The research was conducted in two stages as follow : Stage 1. (1) Field survey, collecting primary and secondary data, (2) Sensory analysis proximate analysis, and total plate count analysis of durian pickle from the optimal processing. Stage 2. Asam durian was produced in the laboratory, and the observation of the asam durian was conducted from day 0 to day 15. The most preferred asam durian was from Padang Pariaman Regency, Batang Anai District code (BA2) and the type of durian used was “Durian Taruang”. The processing of asam durian was carried out through following steps: the durian were peeled with a knife, and then the durian flesh was separated from the seeds and skin. Next, the durian flesh was allowed to stand for 2 nights in a sealed basin. Based on the sensory parameter the asam durian could be observed until 9 days, with protein content of 4,57%, carbohydrate of 27,42%, water content of 67,22%, total acid of 3,46%, total dissolved solid of 17,00°Brix, pH 4,91, and total plate count  $2,6 \times 10^8$ cfu/gr.

*Keywords* – Asam Durian, Survey, Identifikasi, Analysis

