

**PENGARUH PENAMBAHAN EKSTRAK CASSIA VERA
TERHADAP KARAKTERISTIK MUTU DAN UMUR SIMPAN
BIKA AMBON**

**MELIA JUMIATI
1711121003**



- Dosen Pembimbing**
- 1. Prof. Dr. Ir Fauzan Azima, M.S**
 - 2. Prof. Dr. Ir. Rina Yenrina, M.S**

**DEPARTEMEN TEKNOLOGI PANGAN DAN HASIL PERTANIAN
FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2023**

**PENGARUH PENAMBAHAN EKSTRAK CASSIA VERA
TERHADAP KARAKTERISTIK MUTU DAN UMUR SIMPAN
BIKA AMBON**

**MELIA JUMIATI
1711121003**



**DEPARTEMEN TEKNOLOGI PANGAN DAN HASIL PERTANIAN
FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2023**

Pengaruh Penambahan Ekstrak Cassia Vera Terhadap Karakteristik Mutu dan Umur Simpan Bika Ambon

Melia Jumiati, Fauzan Azima, Rina Yenrina

ABSTRAK

Bika ambon adalah salah satu produk pangan semi basah yang memiliki umur simpan yang relatif singkat, yang mana pada suhu ruang bika ambon memiliki daya simpan sampai 3 hari sedangkan dalam suhu dingin bisa tahan sampai 7 hari. Pada penelitian ini suhu penyimpanan bika ambon yang adalah suhu ruang. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan ekstrak cassia vera terhadap karakteristik mutu bika ambon dan mengetahui umur simpan bika ambon. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 kali ulangan. Perlakuannya adalah: A (tanpa penambahan ekstrak cassia vera), B (penambahan ekstrak cassia vera 0,05%), C (penambahan ekstrak cassia vera 0,10%), D (penambahan ekstrak cassia vera 0,15%), dan E (penambahan ekstrak cassia vera 0,20%). Hasil penelitian menunjukkan perbedaan penambahan ekstrak cassia vera memberikan pengaruh nyata terhadap kadar protein, kadar lemak, nilai aktivitas antioksidan, bilangan peroksida, skor organoleptik warna, aroma dan rasa namun tidak berpengaruh nyata terhadap kadar abu dan skor organoleptik tekstur. Disamping itu selama penyimpanan terjadi penurunan kadar air dan Aw bika ambon yang mana persentase kadar air hari ke-0 berkisar antara 26,47-28,33% kemudian pada hari ke-9 menurun dengan rata-rata 18,93-18,99%, sedangkan Aw pada hari ke-0 berkisar antara 0,841-0,885 kemudian pada hari ke-9 menurun dengan rata-rata 0,767-0,778, namun terjadi peningkatan nilai asam lemak bebas yang mana pada hari ke-0 berkisar antara 0,34-0,47% dan pada hari ke-9 meningkat dengan rata-rata 0,74-0,88%. Bika ambon tanpa penambahan ekstrak cassiavera sampai hari ke 3 layak untuk dikonsumsi, penambahan ekstrak cassiavera 0,05% sampai 4 hari dan ekstrak cassiavera 0,01% sampai 5 hari, penambahan ekstrak cassiavera 0,15% sampai 6 hari dan ekstrak cassiavera 0,2% sampai 7 hari layak untuk dikonsumsi

Kata Kunci : Bika Ambon, Ekstrak Cassia vera , Karakteristik Mutu, Umur Simpan

Effect of the Addition of Cassia Vera Extract on the Quality Characteristics and Shelf Life of Bika Ambon

Melia Jumiati, Fauzan Azima, Rina Yenrina

ABSTRACT

Bika ambon is a semi-wet food product that has a relatively short shelf life, which at room temperature bika ambon has a shelf life of up to 3 days while in cold temperatures it can last up to 7 days. In this study, the storage temperature for Ambon bika was room temperature. This research aims to determine the influence of the addition of cassia vera extract to the characteristics of quality of bika ambon and to determine the shelf life of bika ambon. This research using completely randomized design with 5 treatments and 3 replications. The treatments were: A (without the addition of cassiavera extract), treatment B (addition of 0,05% cassia vera extract), treatment C (addition of 0,1% cassia vera extract), treatment D (addition of 0,15% cassia vera extract), treatment E (addition of 0,2% cassiavera extract). The results showed that the addition of cassia vera extract had a significant effect on protein content, fat content, antioxidant activity values, peroxide values organoleptic scores of colour, aroma and taste but had no significant effect on moisture content, ash content and texture organoleptic scores. Besides that during storage there was a decrease in water content, the water activity of bika ambon where the percentage of water content on the 0th day ranged from 26,47-28,33% then on the 9th day decreased with an average of 18,93-18,99%, while water activity on the 0th day ranged from 0,841-0,885 then on 9th day decreased with an average of 0,767-0,778, but there was an increase in the value of free fatty acid which on the 0th day ranged from 0,34-0,47% and on the 9th day increased by an average of 0,74-0,88%. Bika ambon without the addition of cassiavera extract can only be consumed until the 3th day. Bika ambon with the addition of 0,05% cassiavera extract can be consumed until 4th day and addition of 0,01% cassiavera extract can be consumed until 5th day. Bika Ambon without the addition of cassiavera extract until the 3th day is suitable for consumption, the addition of 0.05% cassiavera extract for up to 4 days and 0.01% cassiavera extract for up to 5 days, the addition of 0.15% cassiavera extract for up to 6 days and 0.01% cassiavera extract, 2% up to 7 days suitable for consumption

Keywords : Bika ambon, Cassia vera extract, Quality Characteristics, Self life