

**PENGARUH PENAMBAHAN SARI RIMPANG KUNYIT
(*Curcuma domestica*, Vahl) SEBAGAI SUMBER ANTIOKSIDAN
KERUPUK BIJI DURIAN (*Durio zibethinus*, Murr)**

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Dosen Pembimbing:

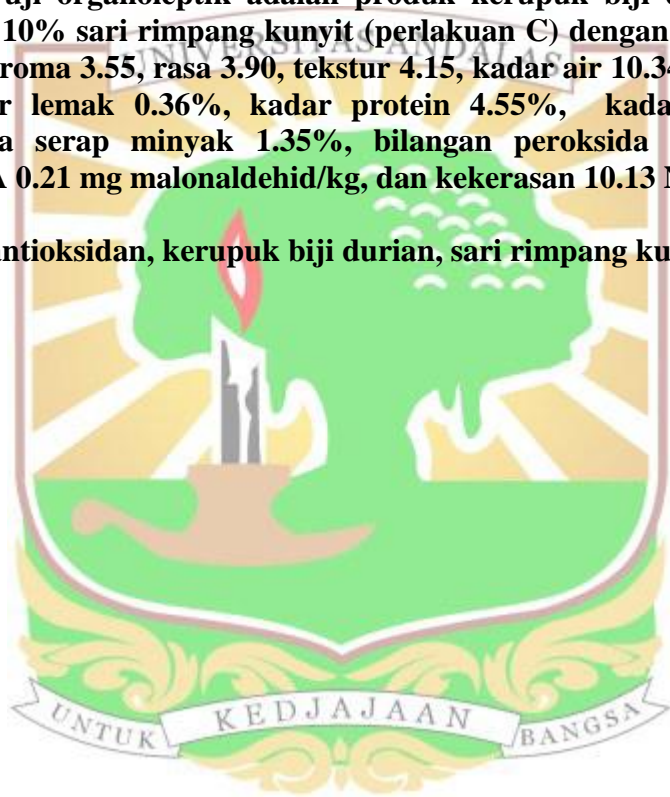
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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan sari rimpang kunyit sebagai sumber antioksidan dalam mencegah proses oksidasi terhadap karakteristik kimia dan fisik kerupuk biji durian. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 kali ulangan. Perlakuan yang digunakan adalah penambahan sari rimpang kunyit sebanyak 0%, 5%, 10%, 15%, dan 20%. Data yang diperoleh dianalisis dengan menggunakan sidik ragam, jika berbeda nyata dilanjutkan dengan uji Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa perbedaan penambahan sari rimpang kunyit berpengaruh nyata terhadap kadar abu dan bilangan peroksida, serta organoleptik warna, dan rasa dari kerupuk yang dihasilkan. Produk terbaik berdasarkan uji organoleptik adalah produk kerupuk biji durian dengan penambahan 10% sari rimpang kunyit (perlakuan C) dengan nilai rata-rata warna 3.85, aroma 3.55, rasa 3.90, tekstur 4.15, kadar air 10.34%, kadar abu 2.86%, kadar lemak 0.36%, kadar protein 4.55%, kadar karbohidrat 81.89%, daya serap minyak 1.35%, bilangan peroksida 23.96 meq/kg, bilangan TBA 0.21 mg malonaldehid/kg, dan kekerasan 10.13 N/cm².

Kata kunci – antioksidan, kerupuk biji durian, sari rimpang kunyit



ABSTRACT

The purpose of this research was to determine the effect of turmeric (*Curcuma domestica*, Vahl) juice addition as a source of antioxidant for preventing oxidation process at durian (*Durio zibethinus*, Murr) seed crackers. This research used completely randomized design (CRD) with 5 treatments and 3 replications. The treatments were the addition of turmeric juice: 0%, 5%, 10%, 15%, and 20%. The data collected were analyzed the variance using F-test at 5% level of significance. If the $F\text{-calculated} > F\text{-table}$ (significantly different), the test was continued using Duncan's New Multiple Range Test (DNMRT) at 5% level of significance. The result of this research showed that different additions of turmeric juice significantly affected the ash content and the peroxide number of crackers, as well as the organoleptic colour and taste. The best product according to organoleptic test, was durian seed crackers from addition of 10% turmeric juice (treatment C). This composition had average value of color 3.85, aroma 3.55, flavor 3.90, texture 4.15, moisture content 10.34%, ash content 2.86%, fat content 0.36%, protein content 4.55%, carbohydrate content 81.89%, oil absorption 1.35%, peroxide number 23.96 meq/kg, TBA number 0.21 mg malonaldehyd/kg, and hardness 10.13 N/cm².

Keywords – antioxidant, durian seed crackers, turmeric juice

