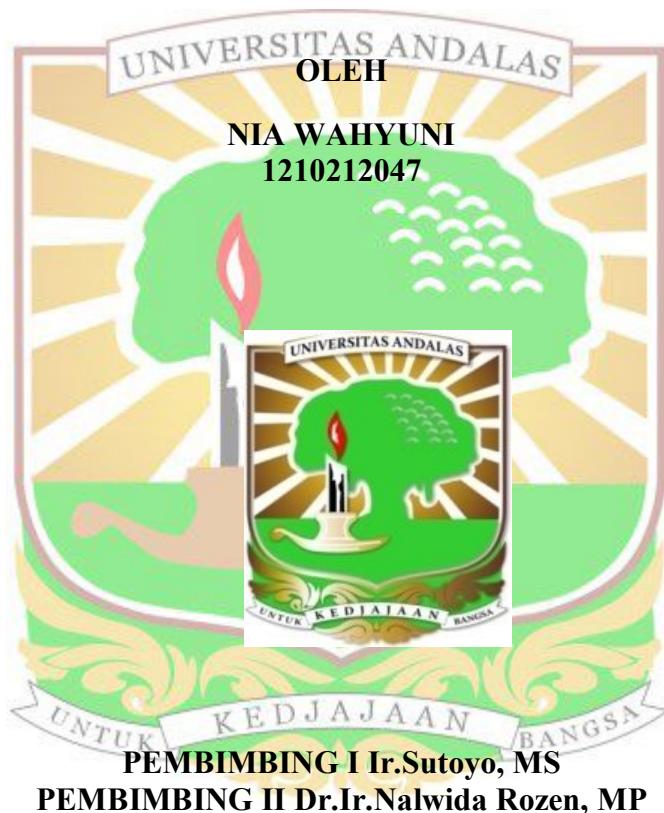


**PENGARUH UMUR PANEN TERHADAP SIFAT FISIK DAN
KIMIA UMBI DUA GENOTIPE UBI KAYU**

SKRIPSI



**FAKULTAS PERTANIAN
UNIVERSITAS ANDALAS
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PENGARUH UMUR PANEN TERHADAP SIFAT FISIK DAN KIMIA UMBI DUA GENOTIPE UBI KAYU

Skripsi S1 oleh Nia Wahyuni Pembimbing: 1. Ir. Sutoyo, MS 2. Dr. Ir. Nalwida Rozen, MP

ABSTRAK

Penelitian ini telah dilaksanakan di Kabupaten Padang Pariaman pada bulan September sampai Desember 2016. Penelitian bertujuan untuk menentukan umur panen yang tepat untuk ubi kayu Roti/Putih dan Lambau Jambi serta menjelaskan hubungan umur panen dengan sifat fisik dan kimia umbi ubi kayu. Umbi yang berumur 6 bulan, 7,5 bulan, 9 bulan, dan 12 bulan dilakukan pengujian. pengujian sifat fisik meliputi tekstur dan kerapuhan/kerenyahan umbi, sedangkan untuk sifat kimia umbi meliputi penetapan kadar air, kadar abu, kadar pati, kadar amilosa dan amilopektin. Perbedaan sifat fisik dan sifat kimia umbi diamati untuk kedua varietas. Berdasarkan rasio amilosa dan amilopektin umbi, ubi kayu Roti/Putih umur 9 bulan dan ubi kayu Lambau Jambi umur 6 bulan dan 9 bulan cocok diolah dengan cara dikukus/direbus. Sedangkan ubi kayu Roti/Putih dengan umur panen 6 bulan, 7,5 bulan dan 12 bulan serta umur 7,5 bulan dan 12 bulan untuk ubi kayu Lambau Jambi sebaiknya dijadikan bahan baku untuk pembuatan keripik karena akan menghasilkan keripik yang renyah. Kadar pati umbi mempunyai korelasi positif yang tinggi dengan kadar amilopektin ubi kayu.

Kata kunci : *umur panen, ubi kayu, sifat fisik, sifat kimia, kerenyahan keripik*

Skripsi ini telah dipertahankan didepan sidang penguji dan dinyatakan lulus tanggal 5 Juni 2017

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THE EFFECT OF AGE AT HARVEST ON THE PHYSICAL AND CHEMICAL CHARATERISTICS OF TUBERS OF TWO CASSAVA GENOTYPES

Thesis S1 by Nia Wahyuni, Supervisors: 1. Ir. Sutoyo, MS 2. Dr. Ir. Nalwida Rozen, MP

ABSTRACT

This research was conducted in Padang Pariaman from September to December 2016. The study aimed to determine the best age at harvest for cassava varieties Roti/Putih and Lambau Jambi and to determine the relationship between age at harvest and the physical and chemical properties of cassava tubers. Tubers aged 6, 7.5, 9, and 12 months were examined. Physical properties tested included texture and fragility/crispness. Chemical properties included water, ash, starch, amylose and amylopectin content. Differences in physical and chemical properties were observed for both varieties. Based on the amylose/amylopectin ratio cassava Roti/Putih aged 9 months at harvest and cassava Lambau Jambi aged 6 or 9 months is suitable for processing by steaming/boiling. Whereas cassava Roti/Putih aged 6, 7.5 and 12 months at harvest and Lambau Jambi aged 7.5 or 12 months should be used as raw material for the manufacture of chips because it will produce crispy chips. Tuber starch content has a high positive correlation with levels of amylopectin.

Keywords: harvesting, cassava, physical properties, chemical properties, crispy chips

This thesis has been defended and has passed on June, 5th 2017

Abstract Editor

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Abstract has been approved by the examiners :

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