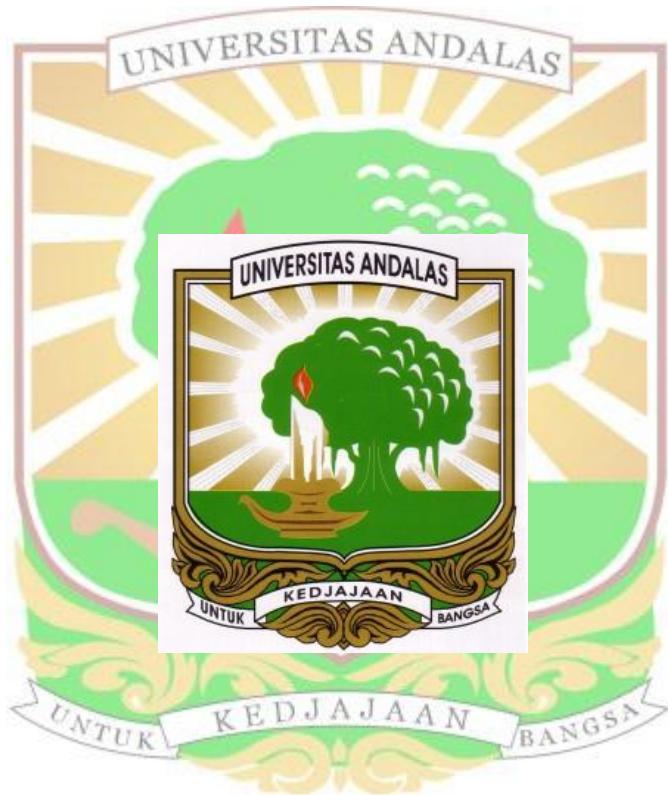


PENGARUH SUHU PENGGORENGAN HAMPA (VACUUM FRYING) TERHADAP KARAKTERISTIK KERIPIK LABU SIAM (*Sechium edule*)

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The Effect of Vacuum Frying Temperature on the Characteristics of “Siam” Pumpkin (*Sechium edule*) Chips

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ABSTRAK

The aim of this study was to find out the effect of the frying temperature on the physical, chemical and organoleptic of the “siam” pumpkin chips. This research was implemented on July until August 2017 in urban villages Binuang Kampung Dalam Village, Pauh District in Padang City, the Laboratory of Chemistry and Biochemistry Product Agriculture and Laboratory of Technology and Process Engineering, Faculty of Agricultural Technology Andalas University, Padang. This study was conducted from July until September 2017. This research used Completely Randomized Design (CRD) method. This method consist of 5 treatments that is 70⁰C, 75⁰C, 80⁰C, 85⁰C, and 90⁰C frying temperature with 3 repetitions. Data were analyzed with statistically using Analysis of Variant (ANOVA) followed by Duncan’s New Multiple Range Test (DNMRT) at 5% levels. The result shows that the most preferred products based on the organoleptic test of “siam” pumpkin chips on the treatment D (frying temperatures 85⁰C) with the value of color 3.57, taste 4.13, texture 4.37, flavors 4.10, yield 8.13%, texture 17.80N/cm², color L* 50,84, a* 0,22, b* 22,78, (Hue) 76,14, frying time 57 minutes, moisture content 7,68%, ash content 3.25%, fat content 22,07%, protein content 9,75%, carbohydrate content 57,25%, oil absorption 21,78%, vitamin C content 0,19 mg and potassium content 2,65 ppm.

Key Words – “siam” pumpkin, vacuum frying, characteristics, chips.



Pengaruh Suhu Penggorengan Hampa (*Vacuum Frying*) terhadap Karakteristik Keripik Labu Siam (*Sechium edule*)

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui perbedaan suhu penggorengan hampa terhadap sifat fisik, kimia dan organoleptik keripik labu siam, serta untuk mengetahui suhu penggorengan hampa yang optimum dalam pembuatan keripik labu siam. Penelitian ini dilaksanakan pada bulan Juli sampai dengan Agustus 2017 di Kelurahan Binuang Kampung Dalam, Kecamatan Pauh, Kota Padang, Laboratorium Kimia dan Biokimia Hasil Pertanian dan Laboratorium Teknologi dan Rekayasa Proses Hasil Pertanian Fakultas Teknologi Pertanian Universitas Andalas, Padang. Metode yang digunakan dalam penelitian ini adalah Rancangan Acak Lengkap (RAL) dengan 5 perlakuan yaitu suhu penggorengan 70°C , 75°C , 80°C , 85°C dan 90°C dengan 3 kali ulangan. Hasil penelitian menunjukkan bahwa produk yang paling disukai berdasarkan uji organoleptik adalah keripik labu siam pada perlakuan D yaitu suhu penggorengan 85°C dengan kriteria mutu nilai rata-rata kesukaan terhadap warna 3,57, rasa 4,13, tekstur 4,37, aroma 4,10, rendemen 8,13%, kekerasan $28,33\text{N/cm}^2$, warna L^* 50,84, a^* 0,22, b^* 22,78, (^0Hue) 76,14, waktu penggorengan 57 menit, kadar air 7,68%, kadar abu 3,25%, kadar lemak 22,07%, kadar protein 9,75%, kadar karbohidrat 57,25%, serapan minyak 21,78%, kandungan vitamin C 0,19 mg dan kadar kalium 2,65 ppm.

*Kata Kunci – labu siam, *vacuum frying*, karakteristik, keripik*