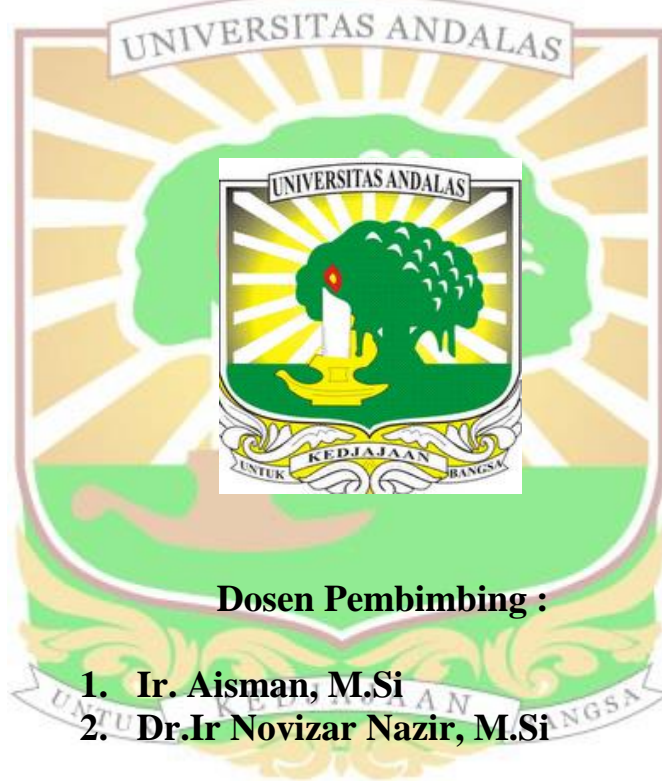


**ANALISIS SIFAT FISIK DAN KIMIA BIJI KAKAO LOKAL KLON  
BL 50 DI NAGARI MODEL KAKAO SUMATERA BARAT**

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UNIVERSITAS ANDALAS  
PADANG  
2018**

# **Analisis Sifat Fisik dan Kimia Biji Kakao Lokal Klon BL 50 di Nagari Model Kakao Sumatera Barat**

Norsyeki Syakira, Aisman, Novizar Nazir

## **ABSTRAK**

Penelitian ini dilaksanakan pada bulan Juni sampai dengan Agustus 2017 di Laboratorium Kimia dan Biokimia Hasil Pertanian dan Laboratorium Teknologi dan Proses Rekayasa Fakultas Teknologi Pertanian Universitas Andalas, Padang. Penelitian ini bertujuan untuk mengetahui mutu fisik dan kimia biji kakao lokal klon BL 50 di Nagari Model Kakao Sumatera Barat. Penelitian ini menggunakan metode konklusif-deskriptif dengan pengambilan sampel secara *purposive sampling* di tiga Kabupaten yaitu Kabupaten Tanah Datar, Kabupaten Lima Puluh Kota dan Kota Payakumbuh. Pengamatan yang dilakukan terdiri dari analisis sifat fisik, kimia dan organoleptik biji kakao. Analisis sifat fisik berdasarkan standar mutu biji kakao SNI 2323:2008. Analisis sifat kimia terdiri dari total gula, pH, kadar air, kadar abu, kadar lemak total, kadar asam lemak bebas, kadar teobromin, total polifenol dan aktivitas antioksidan. Uji organoleptik terdiri dari parameter warna, rasa, aroma dan tekstur. Analisis sifat fisik diperoleh mutu terbaik terdapat di Kabupaten Tanah Datar, berdasarkan ukuran biji termasuk golongan AA dan berdasarkan standar SNI 2323:2008 termasuk golongan IB. Analisis sifat kimia menunjukkan adanya hasil bervariasi masing-masing daerah. Analisis total gula berada direntang 9,78-12,82%, kadar air 6,14-7,01%, kadar abu 2,44-2,99%, uji pH 5,85-5,88%, kadar lemak total 48,75-59,22%, kadar asam lemak bebas 1,32-1,74%, kadar teobromin 0,97-1,31%, total polifenol 27,98-47,98%, aktivitas antioksidan 27,98-47,50%. Uji organoleptik terhadap rasa, aroma, warna dan tekstur diperoleh sampel terbaik dari daerah asal Kabupaten Lima Puluh Kota.

**Kata kunci:** Kakao BL 50, Nagari Model Kakao, biji kakao, mutu

***Physical and Chemical Analysis of Local Clone Cocoa Seeds BL 50 in Nagari Model Kakao West Sumatra***

Norsyeki Syakira, Aisman, Novizar Nazir

**ABSTRACT**

This research was implemented on Jun until August 2017 in the Laboratory of Chemistry and Biochemistry Agriculture Product and Laboratory of Technologies and Process Engineering Agricultural Faculty of Agricultural Technology Andalas University, Padang. The research was aimed to discover the quality of physical and chemical from local clone cocoa seeds BL 50 in the Nagari Model Kakao West Sumatera. This research uses a conclusive descriptive method with technical sample according to purposive sampling at three regencies, there are Tanah Datar Regency, Lima Puluh Kota Regency, and Payakumbuh City. The observations on this research are physical, chemical and organoleptic cocoa seeds. The physical analysis about identification based on standard of cocoa seeds quality 2323:2008. The chemistry analysis are sugar content, pH, water content, ash content, total fat content, theobromin content, polyphenol total, antioxidant activity. Organoleptic analysis (colour, taste, flavor, and texture). The best quality of physical analysis is Tanah Datar Regency based on the seed size (AA classify) and SNI standard 2323:2008 (IB classify). Chemistry analysis indicated that there is variation from that each regencies. The total sugar analysis range from 9.78-12.82 %, water content 6,14-7,01 %, ash content 2,44-2,99%, pH analysis 5,85-5,88%, fat content 48,75-59,22%, free fatty acid 1,32-1,74%, theobromin analysis 0,97-1,31%, polyphenols total 27,98-47,98%, and antioxidant activity 27,98-47,50%. The best sample organoleptic test from place of origin Kabupaten Lima Puluh Kota Regency

***Keywords:*** cocoa BL 50, Nagari Model Kakao, cocoa seeds, quality.