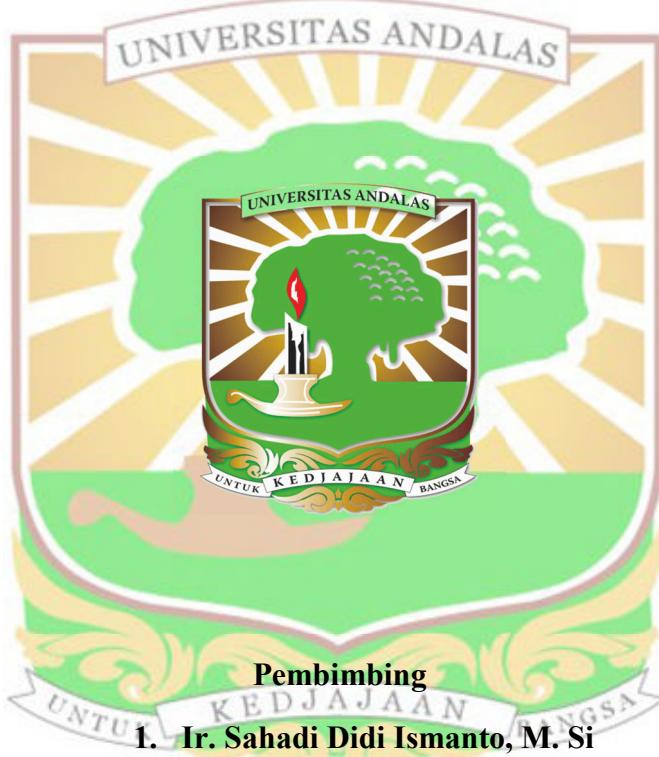


**ANALISA PERBANDINGAN MUTU KAKAO BUBUK
PRODUKSI LOKAL SUMATERA BARAT DAN PRODUK
YANG BEREDAR DI KOTA PADANG**

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Analisa Perbandingan Mutu Kakao Bubuk Produksi Lokal Sumatera Barat dan Produk yang Beredar di Kota Padang

Puja Ajunda, Sahadi Didi Ismanto, Gunarif Taib

ABSTRAK

Penelitian ini bertujuan untuk mengetahui analisa perbandingan mutu kakao bubuk produksi lokal Sumatera Barat dan produk yang beredar di Kota Padang. Hasil yang didapat dibandingkan dengan SNI Kakao Bubuk 3747-2013. Penelitian ini menggunakan metoda deskriptif-konklusif yang menggunakan 6 sampel kakao bubuk dari 6 industri yang berbeda (menggunakan kode sampel A, B, C, D, E, dan F). Pengamatan yang dilakukan adalah keadaan, kadar lemak, kadar air, kehalusan, kandungan kulit, Angka Lempeng Total (ALT) dan harga persatuan berat. Hasil menunjukkan kadar lemak adalah 8,3-23,61 %, kadar air adalah 3,76-8,63 %, kehalusan adalah 87,01-99,91 %, kandungan kulit adalah 0,02-0,52 %, Angka Lempeng Total (ALT) adalah $2,1 \times 10^3$ - $2,9 \times 10^4$ koloni/g, harga persatuan berat adalah 140-216,67 (Rp/g), dan keadaan sampel dibagi menjadi 3 bagian yaitu aroma dengan nilai 41,67-91,67 % panelis mengatakan normal, rasa 29,17-87,50 % panelis mengatakan normal dan warna 25-100 % panelis mengatakan normal. Hanya sampel E yang memenuhi seluruh kriteria karakteristik mutu yang diuji berdasarkan SNI Kakao Bubuk. Tidak ada kakao bubuk produksi lokal Sumatera Barat yang memenuhi seluruh kriteria mutu yang diuji berdasarkan SNI Kakao bubuk.

Kata kunci – Analisa perbandingan, kakao, kakao bubuk

Analysis Comparison Cocoa Powder Quality of Local Product in West Sumatera and The Product that Circulate in Padang City

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ABSTRACT

This research aimed to knew analysis comparison cocoa powder quality of local product in west sumatera and the product that circulate in padang city. The results were obtained and compared by cocoa powder on SNI 3747-2013. This research was descriptive-conclusive method that used 6 samples of cocoa powder from different industries (with code samples A, B, C, D, E, and F). The observations consisted of sample condition, fat content, water content, daintiness levels, shell content, total plate count and price/weight of the sample. The result showed the fat content was 8.3 to 23.61 %, water content was 3.76 to 8.63 %, daintiness levels was 87.01 to 99.91 %, shell content was 0.02 to 0.52 %, total plate count was 2.1×10^3 to 2.9×10^4 coloni/g, price/weight of the sample was 140 to 216.67 (Rp/g), and sample condition devided into 3 items that are aroma was 41.67 to 91.67 % panelist says normal, taste was 29.17 to 87.50 % panelist says normal and colour was 25 to 100 % panelist says normal. Only sample E was accepted all of the criteria quality characteristics based on SNI of cocoa powder. There was no product that produced in West Sumatera accepted criteria of quality based on SNI of cocoa powder.

Keywords – Analysis comparison, cocoa, cocoa powder