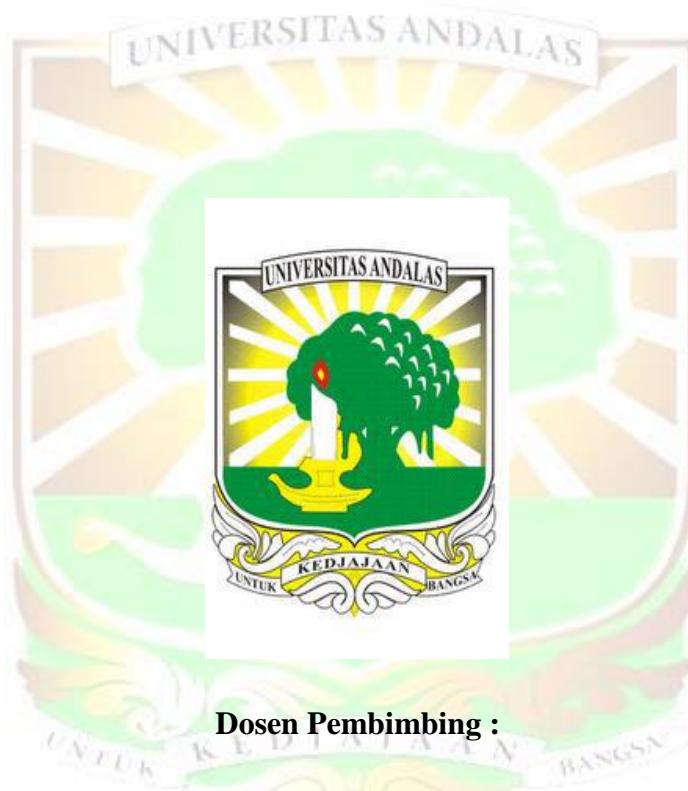


**“PENGARUH PENAMBAHAN EKSTRAK KEDELAI
TERHADAP KARAKTERISTIK TARO PAPER”**

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Pengaruh Penambahan Ekstrak Kedelai Terhadap Karakteristik *Taro Paper*

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan ekstrak kedelai terhadap karakteristik *taro paper* dan menentukan konsentrasi terbaik antara pati talas dan ekstrak kedelai berdasarkan analisis kimia, analisis fisika dan analisis sensori terhadap penerimaan *taro paper* sebagai pembungkus gelamai. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 kali ulangan. Data di analisis menggunakan *Analysis of Variant* (ANOVA) dan jika berbeda nyata dilanjutkan dengan uji *Duncan's Multiple Range Test* (DNMRT) pada taraf 5%. Penelitian ini menggunakan rasio pati talas dan ekstrak kedelai yaitu A (100 gram pati talas : 10 ml ekstrak kedelai), B (100 gram pati talas : 15 ml ekstrak kedelai), C (100 gram pati talas : 20 ml ekstrak kedelai), D (100 gram pati talas : 25 ml ekstrak kedelai) dan E (100 gram pati talas : 30 ml ekstrak kedelai). Hasil penelitian menunjukkan bahwa penambahan ekstrak kedelai pada pati talas terhadap *taro paper* berbeda nyata terhadap kadar air, ketebalan, daya rehidrasi, *tensile strength* dan elongasi serta protein, tidak berbeda nyata pada permeabilitas uap air. Karakteristik *taro paper* yang terbaik yaitu pada perlakuan A (penambahan ekstrak kedelai 10 ml) dengan nilai kadar air 11,76%; ketebalan 0,08 mm; daya rehidrasi 139,68%; *tensile strength* 23,34 MPa; elongasi 3,16%; protein 5,50%; permeabilitas uap air $4,48 \times 10^{-7}$ g s⁻¹ m⁻¹ Pa⁻¹; organoleptik warna 3,9 (suka); aroma 3,5 (suka) dan tekstur 4,1 (suka).

Kata kunci – *taro paper*, pati talas, ekstrak kedelai, karakteristik *taro paper*

The Effect of Soybean Extract Addition on Taro Paper Characteristics

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ABSTRACT

The research aims to determine the effect of the addition of soybean extract to characteristics of taro paper and to determine the best concentration of taro starch and soybean extract based on the chemical analysis, physics analysis and sensory analysis to acceptance of taro paper as a gelamai wrapper. The experimental design used was Completely Randomized Design (CRD) with 5 treatments and 3 replications. The data were analyzed statistically by ANOVA and if significantly different it will followed by duncan's New Multiple Range Test (DNMRT) at significance of 5%. The treatment in this research of taro paper were the ratio of taro starch and soybean extract, A (100 gram taro starch : 10 gram soybean extract), B (100 gram taro starch : 15 gram soybean extract), C (100 gram taro starch : 20 gram soybean extract), D (100 gram taro starch : 25 gram soybean extract) and E (100 gram taro starch : 30 gram soybean extract). The results showed that the addition of soybean extract on taro starch based taro paper had a significant effect on moisture content, thickness, rehydration, tensile strength, elongation and protein, but did not significant on water vapor permeability. The best treatment based on the results of chemical and physical analysis is treatment A (added 10 ml soybean extract) (100 gram taro starch : 10 gram soybean extract) with the average value of moisture content 11.76%, thickness 0.08 mm, rehydration 139.68%, tensile strength 23.34 MPa, elongation 3.16%, protein 5.50% and water vapor permeability 4.48×10^{-7} g s⁻¹m⁻¹Pa⁻¹, colour organoleptic 3.9 (like), aroma 3.5 (like) and texture 4.1 (like).

Keywords - taro paper, taro starch, soybean extract, characteristics taro paper