

Pengaruh Penambahan Agar-Agar Sebagai Bahan Pengisi Dalam Pembuatan Cabai Kopay (*Capsicum annum*, L.) Lembaran

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan agar-agar sebagai bahan pengisi terhadap karakteristik mutu cabai lembaran yang dihasilkan dan untuk mengetahui tingkat penerimaan panelis terhadap produk yang dihasilkan. Pada penelitian ini digunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan dengan penambahan agar-agar: A (0%), B (0,50%), C (1,00%), D (1,50%) dan E (2,00%). Pengamatan yang dilakukan terhadap cabai kopay lembaran adalah kadar air, kadar abu, vitamin C, capsaicin, rendemen, angka lempeng total (ALT), dan organoleptik. Data pengamatan yang diperoleh menggunakan uji F, bila berbeda nyata dilanjutkan dengan uji lanjutan Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa tingkat penambahan bahan pengisi (agar-agar) dalam pembuatan cabai kopay lembaran berpengaruh nyata terhadap kadar abu, vitamin C. Produk cabai kopay lembaran yang terbaik adalah perlakuan B (penambahan agar-agar 0,5%), hasil nilai terhadap warna (3,6), aroma (3,8), tekstur (4,0), rasa (3×10^2) (SHU), serta kandungan kadar abu (3,42%), vitamin C (4,75%), kadar air (8,30%), rendemen (19,40%), capsaicin (3,33%), dan angka lempeng total ($1,1 \times 10^4$ cfu/g).

Kata kunci - cabai *kopay*, cabai lembaran, agar-agar, capsaicin, mutu



Effect of Addition of agar-agar as a Filler material in the Making of Chili Kopay (*Capsicum annum*, L.) Sheet

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ABSTRACT

This study was conducted to find out effect of addition agar-agar as filler in chili kopay sheet characteristic and to determine the panelist acceptance of the products produced. The design using in this research was completely randomized design (CRD) with 5 treatments and 3 replications. Treatmen with the addition of agar agar: A (0%), B (0,50%), C (1,00%), D (1,50%), and E (2,00%). Observations made against chili kopay sheet is moisture content, ash content, vitamin C, capsaicin, yield, total plate count, and organoleptic test. Observation data obtained using the F test, when different real continued with further test Duncan's New Multiple Range Test (DNMRT) at 5% level. The results showed that addition of agar-agar in the making of chili kopay sheet influential real against to ash content, vitamin C. The most preferred products is the treatment B (the addition of agar-agar 0,5%), with average against to (3,6) color, (3,8) aroma, (4,0) texture, taste (3×10^2) (SHU), (3,42%) ash content, (4,75%) vitamin C, (8,30%) moisture content, (19,40%) yield, (3,33%) capsaicin, and ($1,1 \times 10^4$) cfu/g total plate count.

Keywords – chili *kopay*, chili sheet, agar-agar, capsaicin, total quality



