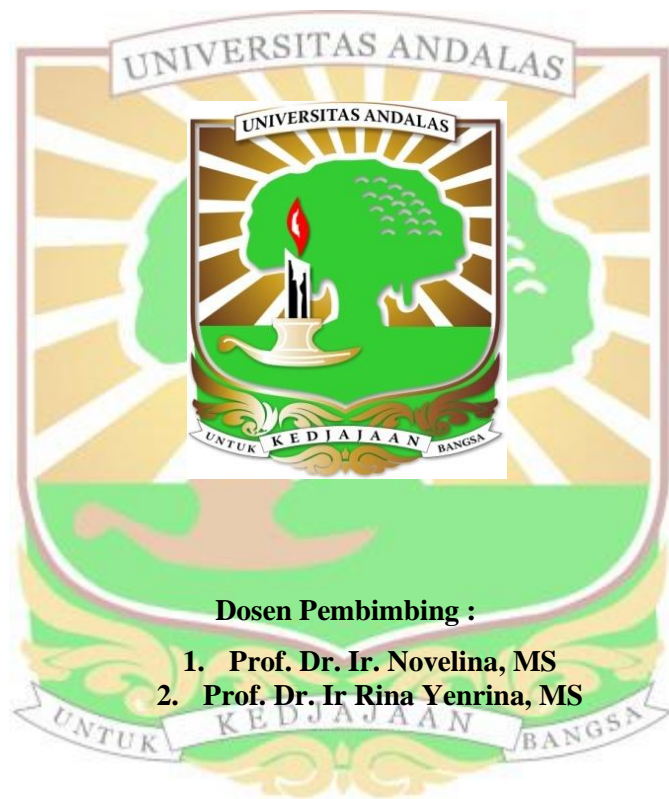


**PENGARUH PENAMBAHAN MINYAK GORENG
TERHADAP UMUR SIMPAN CABAI (*Capsicum annum L.*)
GILING**

**MULIATI
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**FAKULTAS TEKNOLOGI PERTANIAN
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Pengaruh Penambahan Minyak Goreng Terhadap Umur Simpan Cabai (*Capsicum annum L.*) Giling

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ABSTRAK

Cabai giling merupakan hasil olahan cabai segar yang memiliki umur simpan relatif singkat sehingga perlu upaya untuk memperpanjang masa simpan. Salah satunya dengan penambahan minyak goreng. Tujuan penelitian ini untuk mengetahui pengaruh minyak goreng terhadap umur simpan dan konsentrasi minyak goreng yang tepat untuk memperpanjang umur simpan cabai giling. Rancangan pada penelitian ini adalah Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 kali ulangan. Analisis data menggunakan *Analisis Of Variant* (ANOVA) dan hasil yang berbeda nyata dilanjutkan dengan uji DNMRT (*Duncan's New Multiple Range Test*) pada taraf 5%. Perlakuannya yaitu penambahan minyak dengan konsentrasi 0%, 5%, 10%, 15% dan 20%. Pengujian mutu cabai giling meliputi kadar air, pH, total asam tertitrasi, asam lemak bebas, angka lempeng total, total kapang dan khamir, warna, serta organoleptik. Mutu cabai giling diamati selama penyimpanan yang dilakukan pada hari ke-0, 5, 15, 20 dan 25. Hasil pengujian kadar air, pH, total asam tertitrasi, asam lemak bebas, dan warna menunjukkan penambahan minyak goreng berpengaruh nyata pada taraf nyata $\alpha = 5\%$. Penambahan minyak goreng sebanyak 5% sudah dapat memperpanjang umur simpan cabai giling pada suhu 12⁰C selama 25 hari, dengan kadar air 71,4%, pH 5,3, total asam tertitrasi 0,32%, asam lemak bebas 0,77%, angka lempeng total $1,4 \times 10^4$, total kapang khamir $1,1 \times 10^3$ dan warna (⁰Hue) 34,1/Red.

Kata kunci: Cabai segar, cabai giling, minyak goreng, umur simpan, penyimpanan

The Effect of Cooking Oil Addition on Shelf Life of Ground Chili (*Capsicum annum* L.)

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ABSTRACT

Ground chili is the result of fresh chili processed that has relatively short shelf life and need more effort to extend the shelf life. One of them was the addition of cooking oil. This study aims to determine the effect of cooking oil on ground chili shelf life and concentration of cooking oil that appropriate to extend the shelf life of ground chili. This study used completely Randomized Design (CRD) with 5 treatments and 3 replications. Data were analyzed using Analysis Of Variance (ANOVA) and followed by Duncan New Multiple range Test (DNMRT) at 5% level. The treatment was the addition of oil at 0%, 5%, 10%, 15% and 20% concentration. The quality of ground chili test includes water content, pH, total titrated acid, free fatty acids, total plate count, total mold and yeast, color and organoleptic. Grinded chili quality was observed during storage carried out on days 0, 5, 15, 20 and 25. Based on water content, pH, total titrated acid, free fatty acid, and color showed the addition of cooking oil at 5% has been able to extend the shelf life of ground chili for 25 days, with 71,4% water content, pH 5.3, 0.32% total titrated acid, 0.77% free fatty acid, 1.4×10^4 total plate count, 1.1×10^3 total mold and yeast, and color ($^{\circ}$ Hue) 34.1/Red.

Keywords: Fresh chili, ground chili, cooking oil, shelf life, storage

