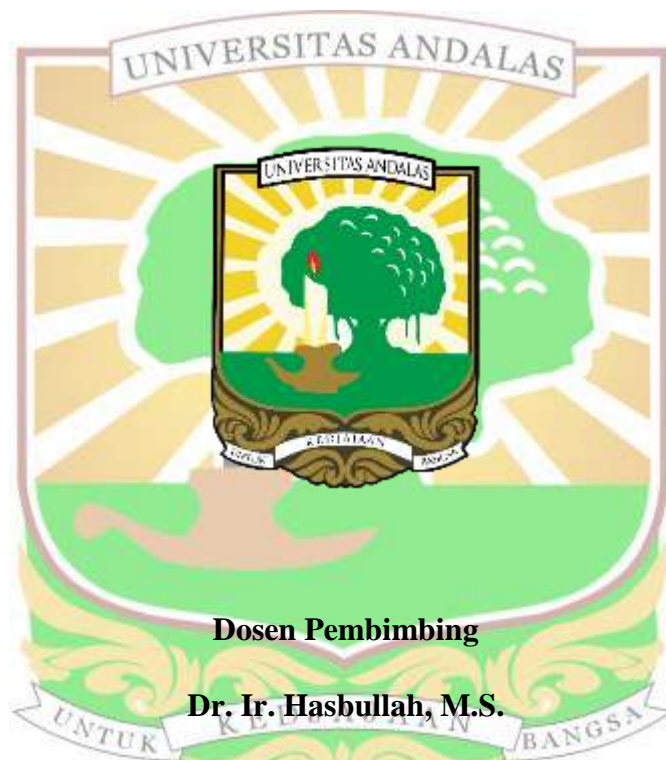


**PENGARUH PENAMBAHAN RAGI TAPE TERHADAP
KARAKTERISTIK TEPUNG TALAS BELITUNG (*Xanthosoma
sagittifolium*) MODIFIKASI**

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan ragi tape terhadap karakteristik tepung talas dan mengetahui tingkat penambahan ragi tape yang optimal berdasarkan uji fisik, kimia, mikrobiologi dan organoleptik tepung talas. Penelitian dirancang menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan yang diterapkan pada penelitian ini adalah A (penambahan ragi tape 0%), B (penambahan ragi tape 0,25%), C (penambahan ragi tape 0,5%), D (penambahan ragi tape 0,75%), dan E (penambahan ragi tape 1%). Kemudian data penelitian dianalisis secara statistik menggunakan Analysis of Variance (ANOVA) dan selanjutnya dilakukan uji Duncan's New Multiple Range Test (DNMRT) pada taraf signifikansi 5%. Hasil penelitian menunjukkan bahwa penambahan tepung talas berpengaruh nyata terhadap analisis serat kasar, kalsium oksalat, nilai pH, dan total asam titrasi produk. Namun tidak berpengaruh nyata terhadap uji warna, viskositas, kadar air, abu, dan aspek organoleptik seperti warna, aroma, dan tekstur produk. Perlakuan terbaik berdasarkan hasil analisis fisikokimia dan organoleptik tepung talas dengan penambahan ragi tape adalah perlakuan E (penambahan ragi tape 1%) dengan nilai rata-rata karakteristik sebagai berikut: viskositas (14cP,) warna (95,08 °Hue) , kadar air (12,15 %,) abu (0,87%), serat kasar (1,48%), kalsium oksalat (6,15 mg/100g), pH (6,10), total asam titrasi (1,76 %), angka lempeng total ($1,9 \times 10^5$ CFU/g), aroma 3,04 (suka), warna 3,64 (suka), dan tekstur 3,80 (suka).

Kata kunci: Perendaman, talas, tepung talas, ragi tape

The Effect of Adding Yeast Tape on the Characteristics of Modified Belitung Taro (*Xanthosoma sagittifolium*) Flour

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ABSTRACT

This research aims to determine the effect of yeast Tape addition on the characteristics of taro flour and to identify the optimal level of yeast tape addition based on physical, chemical, microbiological and organoleptic tests on the taro flour. The research was designed using a Completely Randomized Design (CRD) with 5 treatments and 3 replications. The treatments applied in this study were A (0% yeast tape addition), B (0,25% yeast tape addition), C (0,5% yeast tape addition), D (0,75% yeast tape addition), and E (1% yeast tape addition). Then the research data were statistically analyzed using Analysis of Variance (ANOVA) and subsequently subjected to Duncan's New Multiple Range Test (DNMRT) at the 5% significance level. The results of that study showed that the addition of taro flour significantly affected the analysis of crude fiber, calcium oxalate, pH value, and total titrated acid of the product. However, it did not significantly affect the color test, viscosity, water content, ash, and organoleptic aspects such as color, aroma, and texture of the product. The best treatment based on the results of physicochemical and organoleptic analysis of taro flour with the yeast tape addition was treatment E (1% yeast tape addition) with the following characteristics average values: viscosity (14cP,) color (95,08 °Hue), water content (12,15 %,) ash (0.87%), crude fiber (1,48%), calcium oxalate (6,15 mg/100g), pH (6,10), total titrated acid (1,76%), total plate number ($1,9 \times 10^5$ CFU/g), aroma 3,04 (like), color 3,64 (like), and texture 3,80 (like).

Keywords: Immersion, taro, taro flour, yeast Tape