

**ANALISIS NILAI TAMBAH DAN MUTU GULA SAKA  
DI UMKM TIGA SAUDARA NAGARI TIGO BALAI  
KECAMATAN MATUR KABUPATEN AGAM  
SUMATERA BARAT**



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# **ANALISIS NILAI TAMBAH DAN MUTU GULA SAKA DI UMKM TIGA SAUDARA NAGARI TIGO BALAI KECAMATAN MATUR KABUPATEN AGAM SUMATERA BARAT**

Mutiara Qisty Derosa, Santosa, dan Risa Meutia Fiana

## **ABSTRAK**

Gula saka merupakan produk olahan tebu yang berpotensi meningkatkan nilai ekonomi bahan baku. Penelitian ini bertujuan untuk menganalisis nilai tambah dan mutu gula saka di Usaha Mikro, Kecil, dan Menengah (UMKM) Tiga Saudara, Nagari Tigo Balai, Kecamatan Matur, Kabupaten Agam, Sumatera Barat. Analisis nilai tambah dilakukan menggunakan metode Hayami, sedangkan analisis mutu mengacu pada SNI 01-6237-2000 melalui pengujian fisik, kimia, cemaran logam, dan organoleptik. Pengujian organoleptik melibatkan 25 panelis semi terlatih dan 3 panelis ahli untuk menilai kesukaan terhadap warna, aroma, rasa, dan tekstur gula saka. Hasil penelitian menunjukkan bahwa pengolahan tebu menjadi gula saka menghasilkan nilai tambah yang tergolong tinggi. Hasil pengujian mutu menunjukkan bahwa gula saka secara umum memenuhi persyaratan SNI. Kadar air, bagian yang tidak larut dalam air, dan sukrosa memenuhi persyaratan Mutu I, sedangkan kadar gula pereduksi belum memenuhi persyaratan Mutu I, tetapi masih memenuhi persyaratan Mutu II. Cemaran logam timbal, tembaga, seng, merkuri, dan arsen memenuhi batas maksimum yang dipersyaratkan. Hasil uji organoleptik menunjukkan bahwa gula saka disukai panelis berdasarkan atribut warna, aroma, rasa, dan tekstur.

**Kata kunci:** Gula Saka; Metode Hayami; Mutu; Nilai Tambah; Tebu

# **ANALYSIS OF ADDED VALUE AND QUALITY OF BROWN CANE SUGAR AT TIGA SAUDARA MSME, TIGO BALAI VILLAGE, MATUR DISTRICT, AGAM REGENCY, WEST SUMATRA**

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## **ABSTRACT**

Brown cane sugar is a processed sugarcane product that has the potential to increase the economic value of raw materials. This study aimed to analyze the added value and quality of brown cane sugar at Tiga Saudara Micro, Small, and Medium Enterprise (MSME), Tigo Balai Village, Matur District, Agam Regency, West Sumatra. Added value analysis was conducted using the Hayami method, while quality analysis referred to the Indonesian National Standard 01-6237-2000 through physical, chemical, heavy metal contamination, and organoleptic tests. The organoleptic test involved 25 semi-trained panelists and 3 expert panelists to evaluate the acceptability of color, aroma, taste, and texture of brown cane sugar. The results showed that sugarcane processing into brown cane sugar generated a high level of added value. The quality testing results indicated that brown cane sugar generally met the SNI requirements. Moisture content, water-insoluble matter, and sucrose content met the Grade I requirements, while reducing sugar content did not meet the Grade I requirements but still met the Grade II requirements. Heavy metal contamination by lead, copper, zinc, mercury, and arsenic met the specified maximum limits. The organoleptic test results showed that brown cane sugar was liked by the panelists based on the attributes of color, aroma, taste, and texture.

**Keywords:** Added Value; Brown Cane Sugar; Hayami Method; Quality; Sugarcane.