

**IDENTIFIKASI PROSES PENGOLAHAN DAN ANALISIS
MUTU SERTA KAJIAN ASPEK FINANSIAL USAHA
KERIPIK PISANG DI KABUPATEN PADANG PARIAMAN**

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Identifikasi Proses Pengolahan dan Analisis Mutu serta Kajian Aspek Finansial Usaha Keripik Pisang di Kabupaten Padang Pariaman

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui proses pengolahan, menganalisis mutu keripik pisang dan mengetahui kelayakan finansial dari usaha keripik pisang di Kab. Padang Pariaman. Penelitian dilakukan dengan menggunakan metode *konklusif-deskriptif* dan teknik pengambilan sampel dengan metode *purposive sampling*. Usaha keripik pisang yang dijadikan sampel penelitian yaitu Usaha Keripik Pisang Aura, Usaha Keripik Pisang Alwaqiah, Usaha Keripik Pisang Dhea, Usaha Keripik Pisang Adek, dan Usaha Keripik Pisang Dua Putera Puteri. Penelitian diawali dengan melakukan survei lapangan untuk melakukan wawancara dan observasi kepada produsen keripik pisang untuk mengetahui proses pengolahan dan kelayakan finansial usaha. Keripik pisang diuji mutu berupa keutuhan produk, kadar air, kadar abu, kadar lemak dan angka lempeng total. Bahan baku pisang yang digunakan yaitu pisang masak sehari dan pisang tembaga. Proses pengolahan dimulai dari pengupasan kulit, pencucian, pengirisan, perendaman, penggorengan, penirisan, dan pengemasan. Keutuhan produk menunjukkan nilai antara 52%-87%, kadar air menunjukkan nilai antara 3,53%-4,30%, analisis kadar abu menunjukkan nilai antara 2,60%-3,10%, analisis kadar lemak memiliki nilai antara 33%-39%, angka lempeng total memiliki nilai antara $3,8 \times 10^3$ - $1,7 \times 10^4$ CFU/gram. Semua usaha keripik pisang layak untuk dilanjutkan karena memiliki nilai *Benefit Cost Ratio* >1.

Kata kunci - finansial, keripik pisang, mutu, pengolahan

Identification of Processing, Quality Analysis and Study of Financial Aspects of Banana Chips Business in Padang Pariaman Regency

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ABSTRACT

The purpose of this study was to identify the processing of banana chips, analyze the quality of banana chips and determine the financial feasibility of banana chip business in Kab. Padang Pariaman. The study used descriptive-conclusive methods and sampling techniques with purposive sampling methods. The study was conducted on 5 banana chips business: *Aura* Banana Chips Business, *Alwaqiah* Banana Chips Business, *Dhea* Banana Chips Business, *Adek* Banana Chips Business, and *Dua Putra* Banana Chips Business. The research was started with survey to collect data using interview and observation methods to determine the processing and financial feasibility. Quality analysis was carried out on banana chips in the form of product integrity, water content, ash content, fat content and total plate count. The raw material used was *pisang masak sehari* and *pisang tembaga*. The processing starts from peeling, washing, slicing, soaking, frying, draining, and packaging. Product integrity values ranged from 52% -87%, water content values ranged from 3.53% -4.30%, ash content values ranged from 2.60% -3.10%, fat content analysis values ranged from 33% -39%, the total plate count value ranged from 3.8×10^3 - 1.7×10^4 CFU/gram. All banana chips business is feasible to be continued because it has a benefit cost ratio value > 1 .

Keywords - banana, banana chips, financial, processing, quality