

PENGARUH PENAMBAHAN BAWANG DAYAK (*Eleutherine palmifolia*) TERHADAP KARAKTERISTIK PASTA BAWANG MERAH (*Allium cepa var. ascalonicum*)

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Pengaruh Penambahan Bawang Dayak (*Eleutherine palmifolia*) Terhadap Karakteristik Pasta Bawang Merah (*Allium cepa* var. *ascolinum*)

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bawang Dayak terhadap karakteristik fisik, kimia dan organoleptik pasta bawang merah. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan yaitu penambahan bawang dayak dengan konsentrasi 0%, 5%, 10%, 15%, dan 20%. Data penelitian dianalisis menggunakan ANOVA dan jika berpengaruh nyata dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa perlakuan memberikan pengaruh nyata terhadap kadar air, kadar abu, nilai pH, aktifitas antioksidan, antosianin, asam lemak bebas, analisa warna dan viskositas dari pasta yang dihasilkan. Perlakuan terbaik berdasarkan analisa organoleptik yaitu perlakuan E (250gr bawang merah dan 20% bawang dayak) dengan nilai rata-rata warna 4,20; aroma 3,20; rasa 3,50. Pasta bawang merah dengan perlakuan E tersebut memiliki kadar air 51,45%, kadar abu 3,33%, nilai pH 5,17, aktifitas antioksidan 30,95%, kadar antosianin 1,66 mg/L, analisis warna 347,6°Hue (*Red purple*) dan viskositas 103,50 dPa.

Kata kunci: antosianin, antioksidan, bawang dayak, bawang merah, pasta bawang merah

Effect of Dayak Onions (*Eleutherine palmifolia*) Addition to The Characteristics of Shallot Paste (*Allium cepa var. ascolinum*)

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ABSTRACT

This study aims to determine the effect of dayak onions addition to the physical, chemical and sensory characteristics of shallot paste. This study used a completely randomized design (CRD) with 5 treatments, namely the addition of dayak onions with a concentration of 0%, 5%, 10%, 15%, and 20%. The data were analyzed using ANOVA and followed by Duncan's New Multiple Range Test (DNMRT) at 5% level. The results showed that the treatment had a significant influence on moisture content, ash, pH, antioxidant activity, anthocyanin, free fatty acids, color analysis and viscosity of paste. The best treatment based on organoleptic analysis is treatment E (250gr of shallots with 20% dayak onion) with an average color value of 4,20; 3,20 aroma; taste of 3,50. The treatment E had moisture content of 51,45%, ash of 3,33%, pH 5,17, antioxidant activity 30,94%, anthocyanin levels of 1,66 mg/L, color analysis 347,6°Hue (Red purple) and viscosity of paste 103,50 dPa.

Keywords: anthocyanin, antioxidants, dayak onions, shallots, shallot paste