PENGARUH PENAMBAHAN SARI UMBI BIT (Beta Vulgaris, L) TERHADAP KARAKTERISTIK MARGARIN DARI VCO(Virgin Coconut Oil) DAN STEARIN KELAPA SAWIT

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Pengaruh Penambahan Sari Umbi Bit (Beta Vulgaris,L.) terhadap Karakteristik Margarin dari VCO (Virgin Coconut Oil) dan Stearin Kelapa Sawit

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan sari umbi bit terhadap karakteristik margarin yang dihasilkan. Metode penelitian adalah percobaan yang menggunakan Rancangan Acak Lengkap dengan 5 perlakuan 3 ulangan. Perlakuan pada penelitian ini adalah perbandingan sari umbi bit yaitu ; A(5%), B(10%), C(15%), D(20%), dan E (25%). Pengamatan yang dilakukan yaitu titik leleh, stabilitas emulsi, daya oles, kadar air, asam lemak bebas, bilangan iodium, kadar lemak, nilai IC_{50}, kadar betasianin dan uji sensori (warna, tekstur, aroma dan rasa). Hasil penelitian menunjukkan bahwa perlakuan penambahan sari umbi bit berpengaruh nyata terhadap titik leleh, stabilitas emulsi, daya oles, kadar air, asam lemak bebas, bilangan iodium, kadar lemak, nilai IC_{50}, kadar betasianin, nilai uji sensori warna, nilai uji sensori tekstur, dan nilai uji sensori rasa, tetapi tidak berpengaruh nyata terhadap nilai uji sensori aroma. Perlakuan terbaik penambahan 10 % sari umbi bit dengan karakteristik titik leleh 38,14^{o}C, stabilitas emulsi 90,43%, daya oles 7,05 cm, kadar air 8,3 %, asam lemak bebas 1,78%, bilangan iodium 12,41g iod/100 g, nilai IC_{50} 24,62 ppm, kadar betasianin 1,84 %, nilai analisis warna 4,00 (suka), nilai analisis tekstur 3,25(suka), nilai analisis aroma 4,04(suka), nilai analisis rasa 4,16(suka).

Kata Kunci – ekstrak, margarin, stearin kelapa sawit, umbi bit, VCO

The Effect Of Addition Extract Beet Root (*Beta Vulgaris L.*) On The Characteristik Of Margarine Combain with VCO (*Virgin Coconut Oil)* and Stearin Palm Oil

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ABSTRAK

Beet Root (*Beta Vulgaris L.*) is one of the species of shrub that is familiar to the people of Indonesia. To use extract beet root, it is processed into margarine. This study was designed using a completely randomized design (CRD) consisting of 5 treatments and 3 replications. The data obtained were analyzed using ANOVA if significantly different will be followed by the DNMRT test. The treatment of this study is the number of additions of extract beet root, namely A. (5%), B. (10%), C. (15%), D. (20%) and E. (25%). Observations made on extract beet root include chemical analysis (antioxidant activity) and extract beet root margarine chemical analysis (water content, total fatty, melting point, free fatty acids, iodin number, total antioxidant activity, total betasianin) physic analysis (melting point, emultion stability, topical ability). Research results are as follows. Antioxidant activity was obtained at 31.88 ppm, water content of VCO 0.17%, stearin 0.09% and extract beet root was 89.33%, free fatty acid of VCO was 0.26% and stearin was 0.12%, iodin number of VCO was 6.335 and stearin was 9.56. For the best extract beetroot margarine products, namely in treatments B, the addition (10%). The results obtained are melting point 38.14^{o}C, emultion stability 90,43%%, topical ability 7.05 cm, water content 8,3%, free fatty acid 1.78%, iodin number 12.41 g iod/100 g, total antioxidant activity 24.62, and total betasianin 1,84%, sensory color analysis 4,00 (likes), texture 3,25 (likes), aroma 4,04 (likes), taste 4,16 9likes).

Keywords - beetroot, extract, margarine, staerin palm oil, VCO