ABSTRAK

PENGARUH PENAMBAHAN RAGI (*Saccaromyces cerevesiae*) DAN JUMLAH LUBANG KOTAK PADA FERMENTASI BUAH KAKAO (*Theobroma cacao L.*) TERHADAP MUTU BIJI KAKAO KERING

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Produksi kakao yang tinggi di Provinsi Lampung belum diimbangi dengan penanganan pascapanen yang baik. Kurangnya penanganan pascapanen pada proses fermentasi menyebabkan mutu biji kakao kering menurun. Para petani tidak melakukan proses fermentasi dikarenakan membutuhkan waktu yang lama. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan ragi mikroba *S.cerevesiae* dan jumlah lubang kotak pada fermentasi buah kakao (*Theobroma cacao L.)* terhadap mutu biji kakao kering sesuai Standard Nasional Indonesia (SNI).

Bahan dan alat utama yang digunakan yaitu buah kakao varietas mulia, ragi mikroba *S.cerevesiae* dan kotak fermentasi berukuran 26 x 25 x 23 cm. Penelitian ini menggunakan RAK Faktorial. Faktor pertama yaitu penambahan ragi (3 g dan 5 g) dan faktor kedua yaitu jumlah lubang kotak (10, 20 dan 30) dengan tiga kelompok. Parameter yang diukur yaitu suhu, pH, kadar air, jumlah biji/100g,

kadar lemak, dan uji belah. Data diolah menggunakan analisis ragam dan uji lanjut BNT.

Hasil analisis ragam menunjukkan bahwa keragaman kelompok, interaksi penambahan ragi dan jumlah lubang kotak tidak memberikan pengaruh nyata terhadap semua parameter. Faktor penambahan ragi berpengaruh terhadap suhu, hasil uji belah dan kadar lemak. Sedangkan faktor jumlah lubang berpengaruh terhadap hasil uji belah dan kadar lemak. Berdasarkan hasil penelitian ini, penambahan ragi yang baik yaitu ragi 5g dan jumlah lubang kotak fermentasi yaitu 30 lubang.

Kata kunci : Kakao, penambahan ragi, jumlah lubang kotak fermentasi.

ABSTRACT

THE INFLUENCE OF ADDING YEAST (*Saccaromyces cerevesiae*) AND THE NUMER OF BOX'S HOLES IN COCOA (*Theobroma cacao L*) FERMENTATION TO THE QUALITY OF DRIED COCOA

By

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The high production of cocoa in Lampung has not been balanced with the good post-harvest handling. The lack of post-harvest handling on the fermentation process causes the low quality of cocoa Nib. The farmers did not do the fermentation process due to its time. This research aims to determine the effect of adding yeast (*Saccaromyces cerevesiae*) and the number of holes in the box of fermented cocoa (*Theobroma cacao L.*) on the quality of dried cocoa beans according to National Standardization.

The materials used were cocoa fruit of *mulia* variety, *Saccaromyces cerevesiae* and fermentation box (26 x 25 x 23 cm). This research was designed with the RAK Factorial. The first factor was yeast additions (3 grams and 5 grams) and the second factor was the number of holes in the box (10, 20 and 30) which divided into three groups. The measured parameters were temperature, pH, water content, number of seeds per 100 grams, fat content, and cut test. The data was processed using analysis of variance (ANOVA) and LSD for further testing

The result of ANOVA showed that the diversity of the group, addition interaction of yeast and the number of holes in the box was not significant to affect all parameters. The factor of adding yeast affected the temperature, Cut test results and fat content while the number of holes factors affectd the cut test results and fat content. Based on these results, the amount of yeast addition was 5 grams and the best number of holes of fermentation box was 30 holes.

Key words: Cocoa, yeast addition, number of holes of fermentation box.