ABSTRACT

CHARACTERIZATION OF PHYSICAL PROPERTIES, CHEMICALS, AND SENSORY OF SWEET CASSAVA FLOUR (*Manihot esculenta Crantz*) FROM PALAS SOUTH LAMPUNG

By

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The aims of the research were to determine the effect of harvesting age, varieties and interaction between harvesting age and varieties on physical properties, chemical and sensory of sweet cassava flour in South Lampung. The research was arranged factorialy and in a Complete Randomized Block Design (RCBD) with two factor and four repetitions. The first factor was cassava varieties (Manalagi, Mentega, Krembi) and the second factor was the age of cassava harvest (7-8 months and 8-9 months). The data were tested for homogenly additivity use Bartlet test and Tuckey test, then the data were analyzed by variance and further tested using Duncan' Test at the level of 5%. The results showed that varieties (Manalagi, Mentega and Krembi) significantly affected water content, flour yield, peel percentage, *swelling power* temperature of 60°C, 70°C, 80°C, solubility temperature of 60°C, 70°C, starch content, amylose, amylopectin, colour and flavor. The age of cassava harvest significantly influenced water content, flour

yield, peel percentage, solubility temperature of 60°C, 70°C, 80°C, starch,

amylose, amylopectin. There was interaction between varieties and harvesting age

on flour yield, solubility temperature of 80°C, starch content and colour

Keywords: Cassava flour, harvesting age, krembi, manalagi, mentega.

ABSTRAK

KARAKTERISASI SIFAT FISIK, KIMIA, DAN SENSORI TEPUNG UBI KAYU (*Manihot esculenta Crantz*) JENIS MANIS DI KECAMATAN PALAS, KABUPATEN LAMPUNG SELATAN

Oleh

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Penelitian ini bertujuan untuk mengetahui pengaruh umur panen, varietas dan interaksi kedua faktor terhadap sifat fisik, kimia dan sensori tepung ubi kayu jenis manis di Lampung Selatan. Penelitian ini dilakukan dengan menggunakan Rancangan Acak Kelompok Lengkap (RAKL) Faktorial dengan 4 ulangan. Faktor pertama yaitu 3 varietas ubi kayu (Manalagi, Mentega, Krembi) dan faktor kedua yaitu umur panen ubi kayu (7-8 bulan dan 8-9 bulan). Data diuji kesamaan ragamnya dengan uji Barlet dan kemenambahan model diuji dengan uji Tuckey. Analisis sidik ragam digunakan untuk mendapatkan penduga ragam galat dan uji signifikan untuk mengetahui pengaruh perlakuan. Seluruh data diolah lebih lanjut dengan uji Beda Jarak Nyata Duncan (Duncan's Multiple Range Test/ DMRT) pada taraf 5%. Hasil penelitian ini menunjukan bahwa varietas (Manalagi, Mentega dan Krembi) berpengaruh nyata terhadap kadar air, rendemen tepung,

presentase kulit, *swelling power* suhu 60°C, 70°C, 80°C, kelarutan suhu 60°C, 70°C, kadar pati, amilosa, amilopektin, warna dan aroma. Umur panen ubi kayu berpengaruh nyata terhadap kadar air, rendemen tepung, presentase kulit, kelarutan suhu 60°C, 70°C, 80°C kadar pati, amilosa, amilopektin. Terdapat interaksi yang nyata antara varietas dan umur panen terhadap rendemen tepung, kelarutan suhu 80°C, kadar pati dan warna.

Kata kunci: Tepung ubi kayu, umur panen, krembi, manalagi, mentega.