

ABSTRACT

PHYSICAL AND CHEMICAL CHARACTERISTICS OF MANGROVE FRUIT FLOUR (*Rhizophora apiculata*)

By

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Rhizophora apiculata mangrove fruit can be processed into food products and to maintain its shelf life it is processed into flour. Currently there are not many studies that examine the properties, content, and benefits of it. Therefore, testing the physical and chemical characteristics of the flour needs to be done. The purpose of the study was to determine the physical and chemical characteristics of *Rhizophora apiculata* mangrove fruit flour, as well as to test the quality of the flour. The resulted of the study showed that the physical test of *Rhizophora apiculata* mangrove fruit flour had a water absorption capacity of 4.26%, solubility of 1.10%, swelling power of 2.84%, and whiteness of 10.24%. The chemical test showed that flour had a water content of 12.74%, ash 2.01%, fat 1.85%, protein 2.06%, carbohydrate 81.34%, and crude fiber 11.51%. The physical characteristics of *Rhizophora apiculata* mangrove fruit flour can affect quality of mangrove fruit flour.

Keywords : mangrove fruit, *Rhizophora apiculata*, physical characteristics, chemical characteristics

ABSTRAK

KARAKTERISTIK FISIK DAN KIMIA TEPUNG BUAH MANGROVE (*Rhizophora apiculata*)

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Buah mangrove *Rhizophora apiculata* dapat diolah menjadi produk pangan dan untuk mempertahankan umur simpannya maka diolah menjadi tepung. Saat ini belum banyak penelitian yang mengkaji sifat, kandungan, dan manfaat tepung buah mangrove *Rhizophora apiculata*. Oleh karena itu, pengujian terhadap karakteristik fisik dan kimia tepung tersebut perlu dilakukan. Tujuan dari penelitian adalah untuk mengetahui karakteristik fisik dan kimia tepung buah mangrove *Rhizophora apiculata*, serta menguji kualitas tepung tersebut. Hasil penelitian menunjukkan bahwa uji fisik tepung buah mangrove *Rhizophora apiculata* memiliki daya serap air sebesar 4,26 %, kelarutan 1,10%, swelling power 2,84%, dan derajat putih 10,24%. Hasil uji kimia menunjukkan bahwa tepung buah mangrove *Rhizophora apiculata* memiliki kadar air 12,74%, abu 2,01%, lemak 1,85%, protein 2,06%, karbohidrat 81,34%, dan serat kasar 11,51%. Karakteristik fisik tepung buah mangrove *Rhizophora apiculata* dapat mempengaruhi kualitas tepung buah mangrove.

Kata kunci : buah mangrove, *Rhizophora apiculata*, karakteristik fisik, karakteristik kimia