

ABSTRAK

PENGARUH SUHU DAN VARIASI UKURAN TERHADAP MUTU KERIPIK JERUK BW (*Citrus reticulata* Blanco) DENGAN MENGUNAKAN PENGGORENGAN VAKUM (*VACUUM FRYING*)

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Jeruk BW merupakan komoditas hortikultura yang rentan mengalami penurunan kualitas, tetapi memiliki potensi untuk diolah menjadi keripik melalui penggorengan vakum. Dua faktor penting dalam penelitian ini adalah suhu penggorengan dan variasi ukuran buah. Penelitian ini bertujuan untuk menentukan pengaruh suhu penggorengan dan variasi ukuran buah terhadap karakteristik fisik (rendemen, kadar air, tekstur, dan warna) keripik jeruk BW yang dihasilkan melalui penggorengan vakum. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) Faktorial dengan dua faktor. Faktor pertama adalah suhu penggorengan (60°C, 70°C, dan 80°C), sedangkan faktor kedua adalah variasi ukuran buah, yaitu satu ruas, dua ruas, dan tiga ruas jeruk BW. Sampel dianalisis berdasarkan parameter yang mencakup rendemen, kadar air, lama penggorengan, tekstur, warna, serta uji organoleptik. Hasil penelitian menunjukkan bahwa suhu penggorengan berpengaruh signifikan terhadap rendemen, kadar air, warna, kerenyahan, dan waktu penggorengan keripik. Namun, suhu penggorengan tidak berpengaruh signifikan terhadap aroma dan rasa keripik. Variasi ukuran buah berpengaruh signifikan terhadap rendemen dan waktu penggorengan, tetapi tidak berpengaruh signifikan terhadap kadar air, aroma, rasa, warna, atau kerenyahan. Berdasarkan uji organoleptik, panelis lebih menyukai keripik jeruk BW dengan perlakuan T3P1 (suhu penggorengan 80°C dan ukuran buah satu ruas), dengan skor penerimaan keseluruhan sebesar 3,26 (agak suka).

Kata kunci: jeruk BW, keripik, penggorengan vakum, suhu, variasi ukuran

ABSTRACT

EFFECT OF TEMPERATURE AND SIZE VARIATION ON THE QUALITY OF BW ORANGE CHIPS (*CITRUS RETICULATA* BLANCO) USING VACUUM FRYING

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The BW orange is one of the horticultural commodities that is susceptible to quality deterioration but has the potential to be processed into chips using vacuum frying. There are important factors in this study, namely frying temperature and the size variation of the fruit used. The objective of this research is to determine the effect of frying temperature and fruit size variation on the physical characteristics (yield, moisture content, texture, and color) of BW orange chips produced through vacuum frying. The method used in this research is a Two-Factorial Randomized Block Design (RAL), with the first factor being frying temperature (60°C, 70°C, and 80°C) and the second factor being fruit size variation, which includes one segment, two segments, and three segments of BW orange. The sample testing was based on the parameters of yield, moisture content, frying time, texture, color, and organoleptic tests. Based on the results of the research, it was found that frying temperature significantly affected the yield, moisture content, color, crispness, and frying time of the chips. However, it did not have a significant effect on the aroma and taste of the chips. The fruit size variation significantly affected the yield and frying time of the chips, but it did not have a significant effect on moisture content, aroma, taste, color, and crispness. Based on the organoleptic test, panelists preferred the BW orange chips with the treatment T3P1 (frying temperature of 80°C and one segment fruit size), with a total acceptance score of 3.26 (slightly liked).

Keywords: bw oranges, chips, vacuum frying, temperature, size variation