WIRANTO RUSMAN, 04131511031 Karakteristik Kimia dan Organoleptik Cokelat Sulamina di Desa Wainin Kabupaten Kepulauan Sula

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RINGKASAN

Komoditas kakao di masyarakat terutama bagian biji dapat diolah menjadi diolah menjadi tiga olahan akhir, yaitu lemak kakao, bubuk kakao dan permen atau makanan cokelat (Rahim *et al.*, 2020). Kabupaten Kepulauan Sula merupakan salah satu sentral produksi kakao terbesar di Maluku utara (Direktorat Jenderal Perkebunan, 2015). Sebagian kakao yang dikelola oleh petani Kepulauan Sula di pasarkan di Sulawesi dan Ternate, sebagian lagi di olah menjadi produk olahan yang berbahan baku kakao, salah satunya adalah produk Cokelat Sulamina. Cokelat Sulamina banyak digemari masyarakat, karena mempunyai cita rasa yang khas praktis dan siap di konsumsi serta mempunyai karakteristik tersendiri. Penelitian ini bertujuan untuk mengetahui karakteristik kimia dan organoleptik Cokelat Sulamina di Desa Wainin Kabupaten Kepulauan Sula. Penelitian ini merupakan penelitian eksperimental dengan desain penelitian Rancangan Acak Lengkap (RAL) dan uji hedonik dengan atribut yang dinilai adalah keseluruhan produk *(overall)*.

Hasil penelitian menunjukkan Cokelat Sulamina pada tiap perlakuan tidak berpengaruh nyata terhadap kadar air, kadar abu, kadar lemak dan kadar protein. Dan memberikan pengaruh sangat nyata pada parameter karbohidrat, organoleptik (warna, aroma, rasa dan tekstur). Kandungan kimia Cokelat Sulamina memiliki kadar air 1.72-2.04%, kadar abu 1.45-1.57%, kadar lemak 39.68-40.36%, kadar protein 7.50-7.71% dan kadar karbohidrat 47.49-48.07%. Dan organoleptik meliputi tingkat kesukaan yaitu warna dengan nilai 3.57-4.45%, aroma 3.52-4.43%, rasa 3.91- 4.70% dan tekstur 4.16-4.91%.

Kata Kunci: Kadar Kimia, Organoleptik, Cokelat Sulamina

WIRANTO RUSMAN, 04131511031 Chemical and Organoleptic Characteristics of Sulamina Chocolate in Wainin Village, Sula Islands Regency

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SUMMARY

Cocoa commodities in the community, especially the seed part, can be processed into three final preparations, namely cocoa fat, cocoa powder and candy or chocolate food (Rahim et al., 2020). Sula Islands Regency is one of the largest cocoa production centers in north Maluku (Directorate General of Plantations, 2015). Some of the cocoa managed by Sula Islands farmers is marketed in Sulawesi and Ternate, some of it is processed into processed products made from cocoa, one of which is Sulamina Chocolate products. Sulamina chocolate is much loved by the public, because it has a distinctive taste that is practical and ready for consumption and has its own characteristics. This study aims to determine the chemical and organoleptic characteristics of Sulamina Chocolate in Wainin Village, Sula Islands Regency. This study is an experimental study with a Complete Randomized Design (RAL) research design and a hedonic test with the attributes assessed is the entire product (overall).

The results showed that Sulamine Chocolate in each treatment had no real effect on water content, ash content, fat content and protein content. And exerts a very noticeable influence on the parameters of carbohydrates, organoleptics (color, aroma, taste and texture). The chemical content of Sulamina Chocolate has a moisture content of 1.72-2.04%, ash content of 1.45-1.57%, fat content of 39.68-40.36%, protein content of 7.50-7.71% and carbohydrate content of 47.49-48.07%. And organoleptics include a favorability level, namely color with a value of 3.57-4.45%, aroma 3.52-4.43%, taste 3.91- 4.70% and texture 4.16-4.91%.

Keywords: Chemical Content, Organoleptic, Chocolate Sulamina