

ABSTRAK

IDENTIFIKASI PENANGANAN PASCA PANENKAKAO (*Theobroma cacao* L) TINGKAT PETANI ABSTRAK

IDENTIFIKASI PENANGANAN PASCA PANENKAKAO (*Theobroma cacao* L) TINGKAT PETANI (Studi Kasus Petani Kakao Di Kecamatan Oba Kota Tidore Kepulauan)

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Penelitian ini bertujuan untuk mengetahui mutu biji kakao yang ada di kecamatan Oba, Tidore Kepulauan berdasarkan SNI 2323-2008. Bahan baku yang digunakan dalam penelitian adalah biji kakao kering dari petani di Kecamatan Oba yang terdiri dari Desa Payahe, Toseho, Bale. Biji kakao yang telah dikeringkan dengan dijemur di bawah sinar matahari, selanjutnya dianalisis di Laboratorium Dasar Universitas Khairu dan Laboratorium Program Studi Teknologi Hasil Pertanian, Fakultas Pertanian, Universitas Khairun Ternate. Kegiatan pascapanen yang dilakukan petani kakao di Kecamatan Oba mulai dari tahapan pemetikan buah hingga menghasilkan biji kakao kering pada prinsipnya memiliki persamaan dengan kegiatan pascapanen yang dilakukan petani kakao pada umumnya. Hanya saja tahapan proses fermentasi masih diabaikan dan pada umumnya setelah pengupasan atau pembelahan, biji kakao yang masih diselimuti pulp langsung dikeringkan dengan penjemuran. Proses pascapanen kakao yang dilakukan petani di Kecamatan Oba meliputi kegiatan pemetikan buah, pengupasan buah, penggeringan dan pengemasan, belum sepenuhnya mengikuti Standar Operasional Prosedur (SOP) penanganan pascapanen kakao berdasarkan SNI 01-2323-2008 Berdasarkan standar ukuran, biji kakao kering yang dihasilkan petani di Kecamatan Oba termasuk kedalam grade A, sedangkan untuk standar kadar air, jumlah biji berserangga, jumlah biji berjamur dan kandungan benda asing masih belum memenuhi persyaratan yang diinginkan.

Kata Kunci: biji kakao, kadar air, mutu, SNI 2323-2008

ABSTRACT

IDENTIFICATION OF POST HARVEST HANDLING CAKAO (*Theobroma cacao* L) LEVEL OF FARMERS

(Case Study of Cocoa Farmers in Oba Subdistrict, Tidore Island City)

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This study was to determine the quality of cocoa beans in Oba, Tidore islands based on SNI 2323-2008. The raw materials used in the study were dry cocoa beans from farmers in Oba Subdistrict, which consisted of Payahe, Toseho, Bale villages. The cocoa beans that have been dried in the sun were then analyzed at the Khairu University Basic Laboratory and the Agricultural Product Technology Study Program Laboratory, Faculty of Agriculture, Khirun Ternate University. Post-harvest activities carried out by cocoa farmers in Oba District, starting from the fruit picking stage to producing dry cocoa beans, and the principle were similar to post-harvest activities carried out by cocoa farmers in general. In this stages the fermentation process was still neglected in general, after stripping or splitting, the cocoa beans which are still covered in pulp are immediately dried by drying. From the results of identification The post-harvest cocoa process carried out by farmers in Oba District includes fruit picking, fruit peeling, grinding and packaging activities, not yet fully following the Standard Operating Procedures (SOP) for post-harvest handling of cocoa based on SNI 01-2323-2008. Based on the size standard, the dry cocoa beans produced by farmers in Oba Subdistrict are classified as grade A, while for the water content standard, the number of insects, the number of moldy beans and the content of foreign matter still do not meet the desired requirements.

Keywords: *cocoa beans, moisture content, quality, SNI 2323-2008*