

VERA SILVIANA. 04132011036. PENGARUH JENIS ANTI-BROWNING AGENT TERHADAP KARAKTERISTIK FISIKOKIMIA DAN ORGANOLEPTIK TEPUNG PISANG MULU BEBE (*Musa acuminata*).

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Penelitian ini bertujuan untuk mengetahui pengaruh jenis *anti-browning agent* terhadap karakteristik fisikokimia, organoleptik tepung pisang mulu bebe serta jenis *anti-browning* yang memberikan karakteristik fisikokimia dan organoleptik terbaik. Tahapan pembuatan tepung pisang mulu bebe meliputi penyortiran, pencucian, *blanching* 80°C selama 5 menit, pengupasan, pemotongan 2-4 mm, perendaman selama 30 menit dengan penambahan (Asam Sitrat 2.500 ppm, natrium metabisulfit 2.500 ppm, kapur sirih 0.15%, dan garam 1%), penirisan selama 5 menit, pengeringan 60°C selama 8-9 jam. Selanjutnya buah pisang kering digiling dan diayak menggunakan ukuran 60 mesh. Kemudian dilakukan pengujian fisik (*rendemen*, *lightness*, *redness*, *yellowness*), pengujian kimia (kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat), dan pengujian organoleptik (warna, tekstur, aroma). Data dianalisis menggunakan ANOVA apabila terdapat perbedaan diuji lanjut dengan metode Beda Nyata Terkecil (BNT) tingkat kepercayaan 5%. Hasil menunjukkan bahwa jenis *anti-browning agent* memberikan pengaruh nyata terhadap *rendemen*, *lightness*, *redness*, *yellowness*, kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat, dan warna namun tidak berpengaruh nyata terhadap tekstur dan aroma. Jenis *anti-browning agent* yang memberikan hasil terbaik yang ditentukan melalui metode perbandingan adalah natrium metabisulfit.

Kata kunci: *anti-browning agent*, tepung pisang mulu bebe

VERA SILVIANA. 04132011036. THE EFFECT OF ANTI-BROWNING AGENT TYPES ON THE PHYSICOCHEMICAL AND ORGANOLEPTIC CHARACTERISTICS OF MULU BEBE BANANA FLOUR (*Musa acuminata*).

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The aims of this study is to determine the effect of the type of anti-browning agent on the physicochemical and organoleptic characteristics of mulu bebe banana flour and the type of anti-browning agent that provides the best physicochemical and organoleptic characteristics. The steps of making mulu bebe banana flour include sorting, washing, blanching at 80°C for 5 minutes, peeling, cutting 2-4 mm, soaking for 30 minutes with the addition of (2.500 ppm Citric Acid, 2.500 ppm sodium metabisulfite, 0.15% betel lime, and 1% salt), draining for 5 minutes, drying at 60°C for 8-9 hours. Next, the dried bananas are grinded and sieved using a 60-mesh size. Then physical testing is carried out (yield, lightness, redness, yellowness), chemical testing (moisture content, ash content, protein content, fat content, carbohydrate content), and organoleptic testing (color, texture, aroma). Data were analyzed using ANOVA if there were differences and tested further using the Least Significant Difference (LSD) method with 5% confidence level. The results showed that the type of anti-browning agent had a real influence on yield, lightness, redness, yellowness, water content, ash content, protein content, fat content, carbohydrate content, and color but had no real effect on texture and aroma. The type of anti-browning agent that provides the best results determined through the ranking method is sodium metabisulfite.

Keywords: anti-browning agent, mulu bebe banana flour