

**PENAMBAHAN BAWANG PUTIH  
DALAM MEMPERPANJANG MASA SIMPAN  
LARU MENJADI TUA SIK**

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**ABSTRAK**

Penelitian ini bertujuan untuk mengetahui penambahan bawang putih dalam memperpanjang masa simpan laru menjadi tua sik. Penelitian ini dilaksanakan di laboratorium Processing Fakultas Teknologi Pertanian Universitas Kristen Arta Wacana. Penelitian ini dilaksanakan menggunakan metode Rancangan Acak Lengkap (RAL). Variabel yang diamati adalah Uji kadar alkohol, uji organoleptik dan uji antimikroba.

Hasil analisa data menunjukkan bahwa nilai tertinggi kadar alkohol 2,63%, dan uji Antimikroba metode difusi Agar Cakram didapatkan nilai rata-rata 9,6 sedangkan, uji organoleptik dengan 6 perlakuan dan 3 ulangan, sehingga secara total terdapat 18 unit percobaan. Hasil penelitian menunjukkan bahwa dalam analisis ragam (ANOVA) menunjukkan bahwa Penambahan Bawang Putih Dalam Memperpanjang Masa Simpan Laru Menjadi Tua Sik berpengaruh sangat nyata pada taraf signifikan 5% ( $F > 0,05$ ) Terhadap warna, aroma dan rasa Tua Sikk yang dihasilkan. Perlakuan yang tepat dalam menghasilkan Tua Sikk yang baik terdapat pada perlakuan A dengan jumlah penambahan bawang putih sebesar 1 gr yang menghasilkan nilai rata-rata warna sebesar 4,61 (sangat suka), aroma dengan nilai sebesar 4,68 (sangat suka) dan rasa minuman 4,76 (sangat suka) dan rasa nasi dengan nilai sebesar 4,82 (sangat suka).

**Kata Kunci :** Bawang putih, laru, tua sik.

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# **THE ADDITION OF GARLIC IN EXTENDING THE STORAGE LIFE LARU BECOME TUA SIK**

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## **ABSTRACT**

This study aims to determine the addition of garlic in extending the shelf life laru become tua sik. This research was conducted in the Processing Laboratory of the Faculty of Agricultural Technology, Universitas Kristen Arta Wacana. This research was conducted using a completely randomized design (CRD). The variables observed were alcohol content test, organoleptic test and antimicrobial test.

The results of data analysis showed that the highest value of alcohol content was 2.63%, and the Antimicrobial test with the Agar Disc diffusion method obtained an average value of 9.6 while the organoleptic test with 6 treatments and 3 replications, so that in total there were 18 experimental units. The results showed that in the analysis of variance (ANOVA) it was shown that the addition of garlic in extending the shelf life of Laru Old Sik had a very significant effect at a significant level of 5% ( $F > 0.05$ ) on the color, aroma and taste of the resulting Tua Sikk. Treatment The right method for producing good Tua Sik was found in treatment A with the addition of 1 gram of garlic which resulted in an average color value of 4.61 (liked it very much), aroma with a value of 4.68 (liked it very much) and 4.76 drink taste (liked it very much). ) and the taste of rice with a value of 4.82 (very like).

**Keywords :** Garlic, laru, tua sik

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