

RINGKASAN

ANDREAS UMBU MUKA SABAKODI (19390029): Analisis Kualitas Garam Krosok Sebagai Bahan Pembuatan Garam Konsumsi di Kelompok Tunas Baru, Desa Bipolo, Kecamatan Sulamu, Kabupaten Kupang. Pembimbing I: Dr. Ir. Welma Pesulima, MP Pembimbing II: Yunialdi H. Teffu, S.Pi, M.Si. Program Studi Teknologi Hasil Perikanan, Fakultas Perikanan dan Ilmu Kelautan Universitas Kristen Artha Wacana, Kupang.

Garam merupakan komoditas strategis yang dibutuhkan secara luas, baik untuk konsumsi rumah tangga maupun kebutuhan industri. Produksi garam rakyat di Indonesia, khususnya di Provinsi Nusa Tenggara Timur, masih dilakukan secara tradisional sehingga kualitas garam yang dihasilkan umumnya belum memenuhi Standar Nasional Indonesia (SNI). Salah satu sentra produksi garam rakyat di Kabupaten Kupang adalah Desa Bipolo, Kecamatan Sulamu, yang dikelola oleh Kelompok Tunas Baru dengan metode penguapan air laut secara tradisional. Penelitian ini bertujuan untuk mendeskripsikan proses produksi garam krosok serta menganalisis kualitasnya sebagai bahan baku pembuatan garam konsumsi berdasarkan parameter organoleptik (warna dan bau), kadar air, dan kandungan Natrium Klorida (NaCl). Penelitian dilaksanakan di Kelompok Tunas Baru Desa Bipolo, dan pengujian kualitas garam krosok dilakukan di Laboratorium Eksakta Universitas Kristen Artha Wacana Kupang. Metode penelitian yang digunakan adalah metode deskriptif, dengan pengambilan sampel garam krosok dari meja kristalisasi geomembran (MKG) dan meja kristalisasi tanah (MKT). Uji organoleptik dilakukan secara visual oleh 25 panelis, analisis kadar air dan kadar NaCl dilakukan menggunakan metode Argentometri (Mohr) berdasarkan SNI 3556:2010. Data dianalisis secara deskriptif dan dibandingkan dengan standar mutu garam konsumsi menurut SNI 4435: 2017.

Hasil penelitian menunjukkan proses produksi garam krosok masih bersifat tradisional dan sangat bergantung pada kondisi cuaca. Alur proses produksi dimulai dari pengambilan air baku dari air laut, ditampung dan dialirkan pada kolam peminihan, kolam air muda, kolam air tua, dan dikristalisasi pada meja kristal geomembran (MKG) dan meja kristal tanah (MKT). Garam krosok yang dihasilkan pada MKG dan MKT berturut-turut dengan warna normal (68%) dan kecokelatan (33,33%); bau normal tidak berbau (66,67%) dan berbau (32%); kadar air (7,3%) dan (8,7%), serta kadar NaCl (82,32%) dan (79,72%). Kualitas garam krosok yang dihasilkan oleh Kelompok Tunas Baru masih belum memenuhi persyaratan mutu garam krosok untuk dijadikan garam konsumsi menurut SNI 4435-2017. Alur proses produksi garam krosok yang dihasilkan untuk dijadikan garam konsumsi harus menerapkan persyaratan standar tingkat salinitas atau kepekatan air laut, terutama pada saat pengaliran air laut dari kolam air tua harus mencapai 25°Be sebelum dialirkan ke meja kristalisasi.

Kata kunci: Garam krosok, geomembran, derajat Baume (°Be), penguapan, kristalisasi

SUMMARY

ANDREAS UMBU MUKA SABAKODI (19390029) : Analysis of Coarse Salt Quality as Raw Material for Consumption Salt Production at Tunas Baru Group, Bipolo Village, Sulamu Sub-district, Kupang Regency Supervisor I: Dr. Ir. Welma Pesulima, MP, Supervisor II: Yunialdi H. Teffu, S.Pi, M.Si. Study Program of Fishery Product Technology, Faculty of Fisheries and Marine Science Artha Wacana Christian University, Kupang.

Salt represents a strategic commodity that is widely needed for both household consumption and industrial requirements. Small-scale salt production by local farmers in Indonesia, particularly in East Nusa Tenggara Province, is still conducted traditionally, resulting in salt quality that generally does not meet the Indonesian National Standard (SNI). One of the key production centers for small-scale salt in Kupang Regency is Bipolo Village, Sulamu Sub-district, managed by the Tunas Baru Group using traditional seawater evaporation methods. This research aims to describe the coarse salt production process and analyze its quality as raw material for consumption salt production based on organoleptic parameters (color and odor), moisture content, and Sodium Chloride (NaCl) content. The study was conducted at the Tunas Baru Group in Bipolo Village, with coarse salt quality testing performed at the Eksakta Laboratory of Artha Wacana Christian University Kupang. The research method used was descriptive, involving sampling of coarse salt from geomembrane crystallization tables (MKG) and clay crystallization tables (MKT). Organoleptic tests were conducted visually by 25 panelists, while moisture content and NaCl analyses were performed using the Argentometry (Mohr) method based on SNI 3556:2010. Data were analyzed descriptively and compared with consumption salt quality standards according to SNI 4435: 2017.

The production process of coarse salt is still traditional and highly dependent on weather conditions. The production process begins with taking raw water from the sea, collecting and flowing it into a screening pond, a young water pond, a mature water pond, and crystallizing it on a geomembrane crystal table (MKG) and a soil crystal table (MKT). The coarse salt produced at MKG and MKT has a normal color (68%) and a brownish color (33.33%), a normal odor (66.67%), and an odor (32%), water content (7.3%) and (8.7%), and NaCl content (82.32%) and (79.72%). The quality of coarse salt produced by the Tunas Baru Group still does not meet the quality requirements for coarse salt to be used as consumption salt according to SNI 4435-2017. The production process for coarse salt produced to be used as consumption salt must apply standard requirements for the salinity level or concentration of seawater, especially when the seawater is flowed from the old water pool, it must reach 25°Be before being flowed to the crystallization table.

Key words: Coarse salt, geomembrane, Baume degree, evaporation, crystallization