LAMA PERENDAMAN IRISAN REBUNG DALAM LARUTAN KAPUR PADA PEMBUATAN KERIPIK

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh lama perendaman rebung dalam larutan kapur sirih ($Ca(OH)_2$) terhadap kualitas organoleptik dan kadar air keripik rebung, serta menentukan lama perendaman terbaik yang menghasilkan produk dengan tingkat penerimaan panelis tertinggi. Penelitian menggunakan Rancangan Acak Lengkap (RAL) dengan empat perlakuan, yaitu P0 (tanpa perendaman), P1 (perendaman 6 jam), P2 (perendaman 12 jam), dan P3 (perendaman 18 jam), masing-masing diulang sebanyak tiga kali. Parameter yang diamati meliputi rasa, aroma, warna, tekstur, dan kadar air. Data dianalisis menggunakan analisis ragam (ANOVA) dan dilanjutkan dengan uji Beda Nyata Terkecil (BNT) pada taraf signifikansi 5%.

Hasil penelitian menunjukkan bahwa lama perendaman rebung dalam larutan kapur sirih tidak berpengaruh nyata ($P>0,05$) terhadap rasa, aroma, warna, dan kadar air keripik rebung, tetapi berpengaruh nyata ($P<0,05$) terhadap tekstur. Perlakuan P1 (perendaman selama 6 jam) menghasilkan mutu organoleptik terbaik dengan nilai rata-rata rasa sebesar 3,17, aroma 3,83, tekstur 3,25, dan kadar air 5,99%, sedangkan nilai warna tertinggi diperoleh pada perlakuan P3 sebesar 3,92. Berdasarkan hasil penelitian dapat disimpulkan bahwa perendaman rebung dalam larutan kapur sirih selama 6 jam merupakan perlakuan terbaik karena mampu menghasilkan keripik rebung dengan mutu organoleptik yang lebih disukai panelis serta kadar air yang memenuhi standar mutu produk keripik.

Kata kunci: keripik rebung, larutan kapur, sirih, organoleptik, kadar air

Soaking duration of bamboo shoot slices in lime solution during chip production

ABSTRACT

This study aimed to determine the effect of soaking time of bamboo shoots in lime solution ($Ca(OH)_2$) on the organoleptic quality and moisture content of bamboo shoot chips, and to identify the best soaking duration for producing the highest consumer acceptance. The study employed a Completely Randomized Design (CRD) consisting of four treatments: P0 (without soaking), P1 (6-hour soaking), P2 (12-hour soaking), and P3 (18-hour soaking), with three replications for each treatment. The observed parameters included taste, aroma, color, texture, and moisture content. Data were analyzed using Analysis of Variance (ANOVA) followed by the Least Significant Difference (LSD) test at a 5% significance level.

The results indicated that soaking time in lime solution had no significant effect ($P>0.05$) on taste, aroma, color, and moisture content of bamboo shoot chips, but had a significant effect ($P<0.05$) on texture. The P1 treatment (6-hour soaking) produced the best organoleptic quality with mean scores of 3.17 for taste, 3.83 for aroma, 3.25 for texture, and a moisture content of 5.99%, while the highest color score (3.92) was obtained in the P3 treatment. It can be concluded that soaking bamboo shoots in lime solution for 6 hours is the optimum treatment for producing bamboo shoot chips with better sensory quality and acceptable moisture content.

Keywords: bamboo shoot chips, lime solution, organoleptic properties, moisture content.