

PERBEDAAN DAYA TERIMA TAPE UBI PADA BERBAGAI VARIASI DENGAN DAN TANPA PENAMBAHAN SARI BUAH NANAS

Tape merupakan salah satu makanan tradisional Indonesia yang dihasilkan dari proses fermentasi bahan pangan berkarbohidrat yang mempunyai tekstur lunak, rasa yang asam manis dan sedikit mengandung alkohol. Penelitian ini bertujuan untuk mengetahui rasa, warna, tekstur, aroma, total gula dan total asam yang disukai pada tape singkong, ubi jalar dan ubi jalar cilembu dengan dan tanpa penambahan sari buah nanas. Penelitian ini dilaksanakan di non institusi dan di Laboratorium Balai Besar Industri Argo (BBIA). Hasil uji daya terima terhadap rasa oleh panelis menunjukkan bahwa panelis paling menyukai rasa pada sampel singkong dengan penambahan sari buah nanas (P4) dengan nilai *Mean* 6,10. Pada uji daya terima warna, panelis paling menyukai warna pada sampel ubi jalar cilembu dengan penambahan sari buah nanas (P6) dengan nilai *Mean* 6,80. Pada uji daya terima tekstur, panelis paling menyukai tekstur pada sampel ubi jalar cilembu dengan penambahan sari buah nanas (P6) dengan nilai *Mean* 7,13. Pada uji daya terima aroma, panelis paling menyukai aroma pada sampel ubi jalar cilembu dengan penambahan sari buah nanas (P6) dengan nilai *Mean* 6,40. Hasil penelitian total gula pada tape singkong dengan penambahan sari buah nanas sebesar 25,2%, tape ubi jalar dengan penambahan sari buah nanas sebesar 12,4% dan tape ubi jalar cilembu dengan penambahan sari buah nanas sebesar 12,1%. Hasil total asam pada tape singkong dengan penambahan sari buah nanas sebesar 2,92 ml N, tape ubi jalar dengan penambahan sari buah nanas sebesar 8,65 ml N dan tape ubi jalar cilembu dengan penambahan sari buah nanas sebesar 2,92 ml N.

Kata Kunci : fermentasi, nanas, ragi, singkong, tape, ubi jalar, ubi jalar cilembu

THE DIFFERENCE RECEPTIVITY OF 'TAPE' FOR SWEET VARIETY WITH THE ADDITION OF PINEAPPLE JUICE

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Tape is one of the traditional foods Indonesia resulting from the fermentation of carbohydrate food which has the texture of soft, sweet and sour taste a little bit of alcohol. This research give an aims to know the flavor, colour, texture, aroma, total sugars and total acids are preferred on cassava fermented, tuber from cilembu with and without the addition of pineapple juice. This research was carried out in a non institutional and Laboratory in Large Industrial Halls Argo (BBIA). Power test results received against the taste by the panelists pointed out that most panelists liked the flavor on sample of cassava fermented with the addition of pineapple juice (P4) Mean value of 6.10. On test power accept colour, most panelists liked the colour on the sample of tuber from cilembu with the addition of pineapple juice (P6) to the value of the Mean 6.80. On test power received most panelists liked the texture, the texture on a sample of tuber from cilembu with the addition of pineapple juice (P6) to the value of the Mean 7.13. On test power received the scent, most panelists liked the scent on a sample of the tuber from cilembu with the addition of pineapple juice (P6) to the value of the Mean 6.40. The research results a total of sugar on a tape with the addition of cassava juice pineapple amounted to 25.2%, cassava fermented with pineapple juice with the addition of 12.4% and tuber from cilembu with the addition of pineapple juice of 12.1%. The results of the total cassava fermented with acid by the addition of pineapple juice 2.92 ml N, cassava fermented with pineapple juice in addition of 8.65 ml N and tuber from cilembu with the addition of pineapple juice 2.92 ml N.

Keywords: fermentation, pineapples, yeast, cassava, tape, tuber , tuber from cilembu