

ABSTRACT

Sisi Sersia Saprina. B1710167. Physicochemical Characteristics of Horog-Horog. Supervised by Lia Amalia dan Tiana Fitrilia.

Horog-horog is a special food Jepara city from sugar palm starch with the steam process. The purpose of this research is to learn the physical and chemical characteristics of horog-horog. This study used a completely randomized design (CRD) one factor is steam with 2 treatment levels A1 (material horog-horog without steam) and A2 (horog-horog). The result of analysis showed that the steam provide effect on water content, crude fiber and total sugar, and no effect ash content and starch content horog-horog. Starch granule horog-horog irregular shaped and had an C-type starch gelatinization profile characterized by the absence of peak viscosity and breakdown viscosity showed to high heat resistance. Water content horog-horog A1 5,85%, ash content 0,16%, starch content 50,11%, crude fiber content 0,43% and total sugar content 6,94%. While water content horog-horog A2 2,94%, ash content 0,08%, starch content 50,99%, crude fiber content 0,23%, and total sugar content 5,28%.

Keywords: horog-horog, sugar palm starch, steaming

ABSTRAK

Sisi Sersia Saprina. B1710167. Karakteristik Fisikokimia Horog-Horog. Di bawah bimbingan Lia Amalia dan Tiana Fitrilia.

Horog-horog merupakan makanan khas kota Jepara yang bersumber dari pati aren dengan proses pengukusan. Riset ini bertujuan mempelajari karakter fisik dan kimia horog-horog. Penelitian ini menggunakan Rancangan Acak Lengkap satu faktor yaitu pengukusan dengan 2 taraf perlakuan A1 (bahan horog-horog tanpa pengukusan) dan A2 (horog-horog). Hasil analisis sidik ragam menunjukkan bahwa pengukusan memberikan pengaruh terhadap kadar air, serat kasar dan total gula, serta tidak memberikan pengaruh terhadap kadar abu dan kadar pati horog-horog. Butiran pati horog-horog berbentuk tidak beraturan dan memiliki profil gelatinisasi pati tipe C yang ditandai dengan tidak memiliki viskositas puncak serta viskositas *breakdown* yang menunjukkan ketahanan terhadap panas yang tinggi. Kadar air horog-horog A1 5,85%, kadar abu 0,16%, kadar pati 50,11%, kadar serat kasar 0,43% dan kadar total gula 6,94%. Sedangkan kadar air horog-horog A2 2,94%, kadar abu 0,08%, kadar pati 50,99%, kadar serat kasar 0,23% dan kadar total gula 5,28%.

Keywords: horog-horog, pati aren, pengukusan