

ABSTRAK

KHOIRUNNISA ALIFFIA. Identifikasi Kadar Air dan Kadar pH Pada Tepung Sagu Basah Meranti. Dibimbing oleh Dra. Lily Restusari, M.Farm.Apt

Penelitian ini bertujuan untuk mengidentifikasi kadar air, kadar pH, dan karakteristik fisik sagu basah Meranti (*Metroxylon* spp.) setelah dilakukan pengeringan menggunakan tiga metode: oven 80°C selama 3 jam, sangrai 120 °C selama 5 menit, dan panas matahari 40 °C selama 8 jam. Metode penelitian yang digunakan adalah eksperimen deskriptif kuantitatif dengan pengukuran kadar air menggunakan metode gravimetri dan kadar pH menggunakan Ph meter. Hasil menunjukkan bahwa pengeringan dengan oven menghasilkan kadar air terendah sebesar 5,58% dan pH 4,10. Pengeringan dengan panas matahari menghasilkan kadar air 11,1% dan pH 4,94, sedangkan metode sangrai menghasilkan kadar air tertinggi 16,6% dan pH terendah 3,68. Secara fisik, metode oven dan panas matahari mampu mempertahankan warna putih gading, menghilangkan aroma dan rasa asam, serta menghasilkan tekstur kasar namun tidak menggumpal. Metode sangrai menghasilkan warna kecoklatan, aroma dan rasa sedikit asam, serta tekstur yang kasar dan menggumpal. Kesimpulannya, metode oven dan panas matahari lebih efektif untuk menurunkan kadar air dan mempertahankan mutu sagu basah.

Kata Kunci : sagu basah, kadar air, kadar pH, pengeringan, karakteristik fisik

ABSTRACT

KHOIRUNNISA ALIFFIA. Identification of Moisture Content and pH Level in Wet Sago Flour from Meranti. Supervised by Dra. Lily Restusari, M.Farm.Apt

This study aimed to identify the moisture content, pH level, and physical characteristics of wet sago from Meranti (*Metroxylon* spp.) after drying using three methods: oven 80 °C for 3 hours, roasting 120 °C for 5 minutes, and sunlight 40 °C for 8 hours. The research used a quantitative descriptive experimental method with moisture content measured by gravimetric method and pH using pH meter. Results showed that oven drying produced the lowest moisture content of 5.58% and pH of 4.10. Sunlight drying resulted in 11.1% moisture and pH 4.94, while roasting resulted in the highest moisture content (16.6%) and the lowest pH (3.68). Physically, oven and sunlight methods maintained the ivory-white color, eliminated sour aroma and taste, and produced a coarse but non-lumpy texture. Roasting produced a brownish-white color, slightly sour aroma and taste, and a coarse, lumpy texture. In conclusion, oven and sunlight drying are more effective in reducing moisture content and maintaining the quality of wet sago.

Keywords : wet sago, moisture content, pH level, drying, physical characteristics