STUDI PEMBUATAN TEPUNG UBI KAYU INSTAN (Manihot esculenta Crantz sin) (Kajian Lama Pengukusan, Suhu dan Lama Pengeringan)

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A long with growth of epoch, now a days cassava had been exploited to become other product or derivate product such as, glucoses syrups, dextrin, ethanol raw material, cassava fermentation, instant food, etc. At this research cassava was processed to become instant tapioca. Instant tapioca is expected can be applied to some products and instant food. The purpose of this research is to study the making of instant tapioca, to know the interaction between the draining duration and steaming duration which applied to quality of instant tapioca, and to know the effect of the draining duration and steaming duration draining to instant tapioca.

The research is executed on January-June 2007 in laboratory of agriculture product technology Muhammadiyah University of Malang. This research is done by randomly device that arranged in factorial, and each is done by three (3) times repetition and get 6 combination. The first factor is: steaming duration, L1 = 30 minutes, L2 = 60 minutes. The second factor is: temperature and draining duration, S1 = 50°C, 18 hours, S2= 75°C, 9 hours, S3=100°C, 4 hours.

The result of this research indicates that interaction is happened between steaming duration, temperature and draining duration to water content, extract rate, AAS (Assess Aqueous Solution), rendement, HCN, crude fiber and ash content. The best treatment is L1S2 (30 minutes steaming 75°C, 9 hours draining) that produce instant tapioca with water content of 7,37%, AWA (Assess Water Absorption) contain of 434,08%, AAS 6,78%, lightness 91,20, extract rate 78,78%, HCN 6,90 mg/kg, rendement 40,93%, ash content of 3,73%, crude fiber content of 6,30%, dan pH content of 6,74.

At organoleptic test from the flavour, aroma dan the best food product of instant tapioca point a view at treatment of 50% tapioca instant : 25% sugar : 25% skim milk with the score of 3,00-3,73, and AAS 69,92%. The highest AWA at treatment of 100% tapioca instant 41,45%.