PENGARUH VARIETAS BUAH PISANG DAN LAMA PEMERAMAN TERHADAP KUALITAS VINEGAR BUAH PISANG (Musa paradisiaca)

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Vinegar is dilution which produced by pregnant raw material of sugar and extract through 2 phase process ferment, alcoholic and acetous, and pregnant at least 4% (w/v) of acetate. Cider Vinegar or vinegar is alcohol ferment product followed with sour ferment of acetate of juice. beverage of vinegar produced of old stuff apple and grape nowadays to Indonesia society, but its price progressively leap. On that account require to be strived by alternative fruit to overcome the mentioned, that is banana in the place of alternative fruit for the making of vinegar. This research aim to to know do combination between various banana varietas and long time of ferment have difference to quality of banana vinegar. this Research type is included in experiment true. By Using RAL (Complete Random Device), with factorial desain 2 factor. First factor is banana varietas (V) which consist of 3 V1 level (banana varietas of ambon) V2 (banana varietas of raja) V3 (banana varietas of mas). While second factor is long time of ferment (L) which consist of L1 (old of ferment 14 day) L2 (old of ferment 21 day) L3 (old of ferment 28 day) so that become 9 treatment combination by 3 restating times. In this research of used sampel counted 1500 gr, with technique of simple random sampling.

From result of research indicate that combination among various banana varietas and old of ferment to alcohol rate, highest treatment is treatment of V1L3 (banana varietas of ambon old of ferment 28 day) equal to 6,89%, combination between various banana varietas and old of ferment to acetate acid contents, highest result is treatment of V1L3 (banana varietas of ambon and old of ferment 28 day) equal to 4,13%, combination between various banana varietas and old of ferment to degree of acidity (highest pH) [is] V1L3 (banana varietas of ambon and old of ferment 28 day) equal to 3,31, combination between various banana varietas to highest treatment colour organoleptik of V1 (banana varietas of ambon) equal to 3,30, combination between various banana varietas and old of ferment to aroma organoleptik do not signifikan, and combination between various banana varietas to organoleptik feel highest treatment of V1 (banana varietas of ambon) equal to 3,33.