journalhomepage:http://chimie-biologie.ubm.ro/carpathian_journal/index.html

QUALITY CHARACTERISTIC ANALYSIS OF BADUY PALM SUGAR

Dwining Putri Elfriede^{1⊠}, Fransisca¹, Rike Tri Kumala Dewi¹, Ni Nengah Ari Widiastuti¹

¹Department of Food Business Technology, School of Applied Science, Technology, Engineering, and Mathematics, Universitas Prasetiya Mulya, Tangerang, Indonesia

[™]dwiningputrie@gmail.com

https://doi.org/10.34302/crpjfst/2023.15.1.4

Article history:

Received:

15 March 2022

Accepted:

15 December 2022

Keywords:

Baduy; Palm sugar; Chemical Characteristic; Sensory Analysis; SNI.

ABSTRACT

The palm sugar center of Banten Province, Indonesia, is in Lebak Regency with a production contribution of approximately 70%. Baduy's palm sugar has the potential to be the best palm sugar in Banten. The quality of palm sugar is based on chemical and organoleptic properties such as water insoluble material, water content, ash content, reducing sugar and saccharose sugar as well as sensory tests. The distribution of variance and deviation of its standard was analyzed by statistical means, such as, histogram, control chart and Pareto chart. The results of this study are expected to increase the confidence of the domestic and foreign people to consume it so that it becomes one of the food tourism destinations in Banten. This study aims to determine: the characteristics of product quality, the diversity and the deviation of chemical characteristic compared to Indonesian National Standard (abbreviated SNI) Palm Sugar.

The average value of Baduy's palm sugar chemical characteristic, namely water content, ash content, water insoluble content, reducing sugar content and saccharose sugar content, respectively were 8.3749 %bb, 1.6773%bb, 0.5946%bb, 0,5625 %bb and 85.78%bb. The percentage of discrepancy from the chemical characteristics analysis of Baduy palm sugar with SNI, namely the sugar content as saccharose reached 63%, ash content reached 15% and water content reached 12%. While the results of reducing sugar content and water insoluble content analysis were in accordance with SNI. Based on the Pareto diagram, the results of the chemical characteristic analysis of Baduy palm sugar that most do not comply with SNI were the sugar content as saccharose. The average saccharose sugar content reached 85.78% bb, did not meet the SNI at 77% bb. In the sensory analysis, Baduy palm sugar had characteristics that were close to ideal compared to other commercial palm sugar.