

RINGKASAN

Hendrikus Bella. 2021340008. Pengaruh perbandingan labu kuning dan kelapa parut terhadap karakteristik madu mongso tape singkong serta analisa usahanya: Dr. T. Budi Santosa, MP. Pembimbing Pendamping Dr. Lorine Tantalu, S.Pi., M.P., M.Sc.

Rata-rata kadar serat madu mongso tape singkong dari perbandingan labu kuning dan kelapa parut berkisar antara 0,25% sampai dengan 0,29%. Hasil analisis kadar serat madu mongso tape singkong dengan perbandingan labu kuning dan kelapa parut menunjukkan nilai tertinggi pada perlakuan tape singkong 50% + labu kuning 10% + kelapa parut 40% sebesar 0,29% dan nilai terendah pada perlakuan tape singkong 50% + labu kuning 40% + kelapa parut 10%; perlakuan tape singkong 50% + labu kuning 20% + kelapa parut 30% dan; perlakuan tape singkong 50% + labu kuning 20% + kelapa parut 10% sebesar 0,25%.

Hasil penelitian menunjukkan jika kadar serat dari perbandingan labu kuning dan kelapa parut tidak pengaruh terhadap madu mongso tape singkong karena teknik pengolahan yang lama atau proses pemasakan yang lama hingga kental sehingga melunakkan komponen serat dalam labu kuning dan kelapa parut sehingga tidak menimbulkan tekstur kasar. Ditambahkan kelapa parut juga akan menyatu dengan sempurna selama proses pengadukan yang intensif, dan labu kuning yang digunakan juga sudah bertekstur lunak dan kandungan airnya yang tinggi membuatnya mudah menyatu dan tidak membuat madu mongso menjadi berserat atau kasar,

SUMMARY

Hendrikus Bella. 2021340008. The Effect of the Ratio of Pumpkin and Grated Coconut on the Characteristics of Mongso Cassava Tape Honey and Its Business Analysis: Dr. T. Budi Santosa, MP. Supervisor: Dr. Lorine Tantalu, S.Pi., M.P., M.Sc.

The average fiber content of Mongso Cassava Tape Honey based on the ratio of pumpkin and grated coconut ranged from 0.25% to 0.29%. The analysis of the fiber content of Mongso Cassava Tape Honey based on the ratio of pumpkin and grated coconut showed the highest value in the treatment of 50% cassava tape + 10% pumpkin + 40% grated coconut (0.29%), and the lowest values in the treatment of 50% cassava tape + 40% pumpkin + 10% grated coconut; the treatment of 50% cassava tape + 20% pumpkin + 30% grated coconut; and The treatment of cassava tape (50% cassava tape + 20% pumpkin + 10% grated coconut) amounted to 0.25%.

The results showed that the fiber content of the pumpkin and grated coconut ratio did not affect the cassava tape Mongso honey due to the long processing technique or the long cooking process until thick, which softens the fiber components in the pumpkin and grated coconut, preventing a rough texture. The addition of grated coconut also ensures a perfect blend during the intensive stirring process, and the pumpkin used is already soft and its high water content makes it easy to blend and prevents the Mongso honey from becoming stringy or rough.