

INTISARI

Maksud dan tujuan penelitian ini adalah untuk mengetahui pengaruh bagian bahan dan metode pra penepungan terhadap kadar kurkuminoid pada tepung kunyit (*Curcumae domestica Vahl*) dengan metode UPLC (*Ultra Performance Liquid Chromatography*) yang memiliki sifat fungsional.

Metode rancangan percobaan yang digunakan dalam penelitian pembuatan tepung kunyit adalah Rancangan Acak Kelompok (RAK) dengan 2 (dua) faktor. Faktor pertama terdiri dari bagian bahan kunyit yaitu umbi induk dan rimpang serta metode pra penepungan sebagai faktor kedua yaitu diparut, diblender, dan diblender kemudian diperas. Respon yang dilakukan terhadap tepung kunyit ini adalah penentuan kadar kurkuminoid (kurkumin, desmetoksikurkumin dan bisdesmetoksikurkumin), serta penetuan kadar air sebagai respon kontrol terhadap kualitas.

Hasil penelitian yang didapat bahwa bagian bahan dan metode pra penepungan berpengaruh terhadap kadar kurkuminoid serta kadar air sebagai respon kontrol. Produk terbaik yang diperoleh yaitu pada perlakuan a1b3 (diblender dan diperas) dengan nilai kadar kurkumin 6,16 %, desmetoksikurkumin 4,95 % dan bisdesmetoksikurkumin 2,21 % atau memiliki kadar kurkuminoid total sebesar 13,32 % serta memiliki kadar air sebesar 9,16 %.

Kata Kunci: Bagian kunyit, *Curcumae domestica*, Kurkuminoid, Kadar air, Metode pra penepungan

ABSTRACT

The purpose of this research is to know the effect part of turmeric and pre-flouring method on content of curcuminoid from turmeric powder (*Curcumae domestica Vahl*) with UPLC method (Ultra Performance Liquid Chromatography) as for functional appearance.

The model of experimental design used in the research of making turmeric powder is Random Design Group (RAK) with 2 (two) factors, the first factor consisted of part of turmeric that is rhizome mains and secondary rhizomes as well as pre-flouring method that is grated, blended and blended then squeezed. Response conducted on turmeric powder are to determination on content of curcuminoid (curcumin, desmethoxycurcumin and bisdesmethoxycurcumin) as well as reponse of water content as quality control.

The research results obtained that the part of turmeric and pre-flouring method affect on content of curcuminoid as well as water content as quality control. The best products are obtained at treatment a1b3 (blended then squeezed) with the curcumin value 6.16 %, desmethoxycurcumin 4.95 % and bisdesmethoxycurcumin 2.21 % or have a total of curcuminoid content is 13.32 % and having water content value is 9.16 %.

Keywords: *curcumae domestica*, curcuminoid, part of turmeric ,pre-flouring method, turmeric powder