

ABSTRAK

Tujuan penelitian tugas akhir ini untuk mengetahui pengaruh konsentrasi garam dan pengaruh konsentrasi gula pada pembuatan piksel tomat serta untuk mengetahui interaksi antara garam dan gula dalam proses fermentasi.

Rancangan percobaan yang digunakan pada penelitian ini adalah pola faktorial (3x6) dalam Rancangan Acak Kelompok (RAK) dengan 2 kali ulangan. Rancangan perlakuan terdiri dari dua faktor yaitu konsentrasi garam (G) terdiri dari 3 taraf (10%, 12,5% dan 15%) dan konsentrasi gula (S) terdiri dari 6 taraf (1%, 1,5%, 2%, 2,5%, 3%, 3,5%), sehingga diperoleh 36 satuan percobaan ulangan.

Hasil penelitian pendahuluan menunjukkan stadia kematangan tomat yang paling banyak disukai berdasarkan uji hedonik yang dilakukan oleh 30 orang panelis adalah tomat berwarna kuning kemerahan. Berdasarkan hasil penelitian utama, konsentrasi garam (G) berpengaruh terhadap atribut aroma dan tekstur. Dan juga berpengaruh terhadap respon kimia yaitu kadar gula dan kadar garam. Konsentrasi gula sukrosa (S) berpengaruh terhadap atribut rasa dan juga berpengaruh terhadap respon kimia yaitu kadar gula dan kadar garam. Interaksi konsentrasi garam dan konsentrasi gula sukrosa berpengaruh terhadap respon kimia kadar gula dan kadar garam.

ABSTRACT

The purpose of research for knowing effect of concentration salt and for knowing effect of concentration sugar to produce the tomato pickles and also for founding interaction between salt and sugar in fermentation process. The produce can give up economy for tomato, can make kind for tomato produce.

Experimental design was used in this research is the pattern of factorial (3x 6) in a Randomized Design Group (RDG) with two replicates. The design of the treatment will be carried out in this study consisted of three factors, variation of concentration salt (G) which consist of 3 levels concentration 10%, 12,5%, and 15% and variation concentration sugar (S) which consist of 6 level 1%, 1,5%, 2%, 2,5%, 3%, and 3,5%. So retrieved 36 experiment unit of replicates.

The result of introduce research show tomato mature condition in produce tomato pickles that the most liked base on hedonic test with 30 panelis is color tomato turning red. The result of first research concentration salt (G) give an effect of flavor and texture. And also give an effect chemical analysis of ability sugar and salt. Concentration sugar (S) give an effect of taste and also give an effect chemical analysis of ability sugar and salt. Interaction concentration salt and sugar give an effect of chemical analysis of ability sugar and salt