

## ABSTRAK

*AZQIA FAJRIYANI. Nilai TBA, FFA, Kadar Air dan Sifat Sensori Keripik Kentang Berdasarkan Jenis Kemasan dan Lama Penyimpanan. Dibimbing oleh WIKANASTRI HERSOELISTYORINI dan NURHIDAJAH*

Kentang (*Solanum tuberosum* L.) merupakan salah satu jenis umbi-umbian yang banyak dikonsumsi oleh masyarakat karena rasanya yang enak dan mengandung karbohidrat yang tinggi. Kentang mudah mengalami kerusakan hal tersebut terjadi karena kadar air pada kentang yang cukup tinggi yaitu 80 persen. Berdasarkan hal tersebut maka perlu dilakukan pengolahan untuk memperpanjang umur simpan kentang. Penelitian ini bertujuan untuk mengetahui pengaruh jenis kemasan dan lama penyimpanan terhadap nilai TBA, FFA, Kadar Air dan Sifat Sensori Keripik Kentang. Penelitian ini menggunakan rancangan acak lengkap faktorial yang terdiri dari 2 faktor yaitu jenis kemasan (PP, PE, dan aluminium foil) dengan ketebalan masing-masing 0,5 mm dan lama penyimpanan (0 hari, 7 hari, 14 hari, 21 hari dan 28 hari) dalam suhu ruang. Hasil uji statistik didapatkan bahwa jenis kemasan dan lama penyimpanan berpengaruh terhadap nilai FFA, Kadar air dan sifat sensori keripik kentang sedangkan pada nilai TBA tidak berpengaruh nyata. Kadar TBA keripik kentang diakhir masa simpan pada kemasan PP 2,412 mg malonaldehid/kg sampel, PE 3,365 mg malonaldehid/kg dan Aluminium foil 2,787 mg malonaldehid/kg sampel. Nilai FFA diakhir masa simpan pada kemasan PP 1,173 %ALB sampel, PE 1,548 %ALB sampel, dan Aluminium foil 1,173%ALB sampel. Kadar air diakhir masa simpan pada kemasan PP 7,040%, PE 3,933%, dan Aluminium foil 3,003%. Hasil uji statistik menunjukkan ada pengaruh jenis kemasan dan lama penyimpanan terhadap nilai FFA, kadar air dan sifat sensori keripik kentang.

Kata kunci : Keripik, Kentang, Penyimpanan, dan TBA

## **ABSTRACT**

*AZQIA FAJRIYANI. Value of TBA, FFA, Water Content and Sensory Character of Potato Chips by Type of Packaging and Storage Duration. Guided by HERSOELISTYORINI WIKANASTRI and NURHIDAJAH*

Potato (*Solanum tuberosum* L.) is one type of tubers are widely consumed by the community because it tastes good and contains high carbohydrates. Potato damage easily occurs because the water content in potatoes is high enough that is 80 percent. Based on that, it is necessary to do the processing to extend the life of the potato store. This study aims to determine the effect of packaging type and storage time to the value of TBA, FFA, Water Content and Sensory Character of Potato Chips. This study used a factorial completely randomized design consisting of 2 factors: packaging type (PP, PE, and aluminum foil) with each thickness of 0.5 mm and storage time (0 days, 7 days, 14 days, 21 days and 28 day) in room temperature. The result of statistical test showed that the type of packaging and storage time had an effect on FFA value, water content and sensory character of potato chips while the value of TBA had no significant effect. Level of potato chip TBA at end of shelf in packing PP 2,412 mg malonaldehyd / kg sample, PE 3,365 mg malonaldehyd / kg and aluminum foil 2,787 mg malonaldehyd / kg sample. FFA value at end of shelf life on packing PP 1,173% ALB sample, PE 1,548% ALB sample, and Alumunium foil 1,173% ALB sample. Water content at end of shelf life on PP 7.040%, PE 3,933%, and Alumunium foil 3,003%. The result of statistical test shows that there is influence of packaging type and storage time to FFA value, water content and sensory character of potato chips.

Keywords: Chips, Potatoes, Storage, and TBA

