

Gambaran Tingkat Kecerahan dan Kadar Asam Sianida Tepung Rebung Bambu Ampel (*Bambusa vulgaris*) yang Direndam Berdasarkan Variasi Konsentrasi Larutan Natrium Metabisulfit

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ABSTRAK

Rebung merupakan tunas muda dari bambu. Ketersediaan rebung cukup melimpah karena rebung dapat tumbuh pada berbagai kondisi tanah dan iklim. Rebung segar mengandung enzim Polifenol Oksidase (PPO) yang menyebabkan terjadinya reaksi pencoklatan (*browning*). Rebung selain mempunyai kandungan zat gizi cukup tinggi juga mengandung racun alami asam sianida (HCN). Penelitian ini bertujuan untuk mengetahui gambaran tingkat kecerahan dan kadar asam sianida tepung rebung bambu ampel dengan variasi konsentrasi perendaman Natrium Metabisulfit.

Metode penelitian eksperimental dengan parameter yang diuji yaitu tingkat kecerahan dan kadar asam sianida pada tepung rebung bambu ampel yang direndam dengan variasi konsentrasi larutan Natrium Metabisulfit kontrol (0%); 0,15%; 0,3%; 0,45%. Tingkat kecerahan diukur dengan menggunakan alat *Colorimeter WR-10* dan kadar asam sianida diuji dengan metode Spektrofotometer.

Hasil penelitian menunjukkan tingkat kecerahan tepung rebung bambu ampel dengan nilai L berturut-turut (13,53; 14,24; 14,29; 14,66). Hasil pengukuran kadar asam sianida tepung rebung bambu ampel berturut-turut (31,27 ppm, 31,03 ppm, 31,25 ppm, 31,22 ppm).

Kesimpulan dari penelitian ini yaitu tingkat kecerahan tertinggi dicapai pada konsentrasilarutan Natrium Metabisulfit 0,45% dan terendah pada kontrol. Rata-rata kadar asam sianida pada tepung rebung bambu ampel yaitu 31,19 ppm, masih dibawah ambang batas (<40 ppm).

Kata kunci : rebung bambu ampel, tepung rebung, tingkat kecerahan, asam sianida

Description of Brightness and Cyanide Acid Ampel Bamboo Shoots Flour (Bambusa vulgaris) Soaked Based on Variations Concentration of Sodium Metabisulfite Solution

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ABSTRACT

Bamboo shoots are young shoots of bamboo. The availability of bamboo shoots is quite abundant because bamboo shoots can grow in various soil and climatic conditions. Fresh bamboo shoots contains Polyphenol Oxidase (PPO) enzyme that causes browning reaction. Bamboo shoots has a high content of nutrients also contains natural toxic acid cyanide. This study aims to determine the brightness level and cyanide acid content of bambo ampel flour with variations in the concentration of soaking sodium metabisulfite.

Experimental research methods with the parameters tested were brightness and cyanide acid levels in ampel bamboo shoots flour which were soaked with various concentrations of sodium metabisulfite solution (0%; 0.15%; 0.3%; 0.45%. The brightness level was measured using the Colorimeter WR-10 and cyanide acid levels were tested by the Spectrophotometer method.

The results showed the brightness level of ampel bamboo shoots flour with L values respectively (13.53; 14.24; 14.29; 14.66). The results of measurements of cyanide acid levels of ampel bamboo shoots flour were respectively (31.27 ppm, 31.03 ppm, 31.25 ppm, 31.22 ppm).

The conclusion of this study is that the highest brightness level was achieved at the concentration of 0.45% sodium metabisulfite solution and the lowest in the control. The average level of cyanide acid in ampel bamboo shoots flour is 31.19 ppm, still below the threshold (<40 ppm).

Keywords: *ampel bamboo shoots, bamboo shoot flour, brightness level, cyanide acid*