

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh suhu dan lama *blanching* terhadap karakteristik bubuk serai dapur. Penelitian ini menggunakan rancangan acak lengkap dengan 2 faktorial. Faktor pertama berupa suhu terdiri dari 60°C, 65°C, 70°C dan 75°C. Faktor kedua berupa lama 3, 6 dan 9 menit dengan 2 kali pengulangan sehingga mendapatkan 24 satuan percobaan. Parameter yang diamati yaitu warna color reader, rendemen, kadar air, aktivitas antioksidan dan organoleptik (mutu hedonik warna, mutu hedonik aroma, perbandingan jamak warna dan perbandingan jamak aroma). Hasil penelitian menunjukkan bahwa suhu *blanching* berpengaruh nyata terhadap Warna color reader a^* , $^{\circ}$ Hue, aktivitas antioksidan dan organoleptik, lama *blanching* berpengaruh nyata terhadap warna color reader L^* , b^* dan organoleptik serta tidak terdapat interaksi diantara suhu dan lama *blanching*.

Kata kunci: Bubuk serai dapur, Lama Blanching, Suhu Blanching

This research aims to determine the effect of temperature and blanching time on characteristics lemongrass powder. This study used a random design complete with 2 factorials. The first factor is temperature consisting of 60°C, 65°C, 70°C and 75°C. The second factor is 3, 6 and 9 minutes long with 2 repetitions to get 24 experimental units. The parameters observed were color reading, yield, air content, antioxidant and organoleptic activity (color hedonic quality, aroma hedonic quality, color plural comparison and aroma plural comparison). The research results showed that the blanching temperature had a significant effect on the color of the color reader a^* , $^{\circ}$ Hue, antioxidant and organoleptic activity, the blanching time had a significant effect on the color of the color reader L^* , b^* and organoleptics and there was no interaction between temperature and blanching time.

Keywords: Lemon grass powder, Duration of Blanching, Temperature of Blanching