

**PENGARUH VARIASI PENAMBAHAN RAGI DAN LAMA FERMENTASI
TERHADAP SIFAT FISIK, KIMIA DAN TINGKAT KESUKAAN
TAPE PISANG KEPOK KUNING (*Musa paradisiaca* Formatypica)**

INTISARI

Pembuatan tape pisang tidak berbeda dengan pembuatan tape singkong yaitu dengan penambahan ragi dan dilakukan fermentasi. Pengolahan tape pisang belum diketahui konsentrasi penambahan ragi dan lama fermentasi yang optimal. Penelitian ini bertujuan mengetahui pengaruh variasi penambahan ragi dan lama fermentasi terhadap sifat fisik, sifat kimia dan tingkat kesukaan tape pisang kepok.

Rancangan percobaan yang digunakan adalah Rancangan Acak Kelompok (RAK) pola faktorial dengan dua faktor menggunakan variasi penambahan ragi 1%, 1,5%, dan 2% dan lama fermentasi 1, 2 dan 3 hari. Parameter yang diamati adalah warna, tekstur, kadar air, gula reduksi, alkohol dan tingkat kesukaan. Data yang diperoleh dihitung statistik dengan *Univariate*, apabila ada beda nyata dilanjutkan uji DMRT.

Hasil penelitian yang disukai berdasarkan uji kesukaan yaitu tape pisang dengan penambahan ragi 1% dengan lama fermentasi 3 hari. Tape pisang yang paling disukai memiliki kandungan kadar air 73,42%, gula reduksi 14,21%, kadar alkohol 3,18%, tekstur 0,33 N dan nilai warna 65,08 (L), 3,25 (a), dan 18,62 (b).

Kata kunci : tape pisang kepok, ragi, fermentasi

**EFFECT OF VARIOUS YEAST ADDITION AND THE FERMENTATION
DURATION ON PHYSICAL, CHEMICAL PROPERTIES, AND THE
PREFERENCES LEVEL OF YELLOW KEPOK BANANA (*Musa
paradisiaca formatypica*) TAPAI**

ABSTRACT

The process of making banana tapai is similar with of cassava tapai which conducted by adding yeast and through a fermentation. The process of making banana tapai the optimal concentration of yeast addition and fermentation not available. The research objective is to determine the effect of the variation of the additions of yeast and the fermentation time towards physical properties, chemical properties, and the preferences level of kepok banana tapai.

The implemented experimental design was two-level factorial pattern of a Randomized Block Design by using the variation of 1%, 1.5%, and 2% yeast additions, and 1, 2, and 3 days of fermentation time. The observed parameters were colour, texture, moisture content, sugar reduction, alcohol, and the preferences level. The data acquired were calculated statistically through Univariate, if any significant deference is occurring, then the test followed by DMRT.

The best research result in accordance with the preferences level test is the banana tapai with 1% yeast addition which fermented in 3 days period. The most favored banana tapai has 68,26% of moisture content, 14,21% of sugar reduction, 3,18% of alcohol, 0,33 N of texture, and 65,08 (L), 3,01 (a), and 18,58 (b) of colour values.

Keywords: tapai, kepok banana, yeast, fermentation