

IKA WIDIYA CAHYANI. NIM 210331100081. Pengaruh Jenis Umur Kelapa Terhadap Kualitas Fisik Kimia dan Sensoris Minuman Fermentasi Air Kelapa (*Cocos nucifera L*) Selama Tahap Proses. Dibawah bimbingan **Prof. Ir. Umi Purwandari, M.App.Sc.,Ph.D. dan Nuralisa Lisdayana, S.TP., M.Si**

ABSTRAK

Air kelapa muda mudah mengalami penurunan mutu setelah terpapar udara serta sinar matahari dan air kelapa tua cenderung kurang dimanfaatkan dan sering dianggap limbah. Minuman fermentasi kelapa merupakan solusi alternatif dalam mengatasi kedua permasalahan tersebut. Tujuan dari penelitian ini adalah mengkaji pengaruh jenis air kelapa, dan tahapan proses (tanpa fermentasi, fermentasi, dan lama penyimpanan) terhadap karakteristik fisik, kimia dan sensoris. Penelitian ini dilakukan dengan menggunakan Rancangan Acak Lengkap (RAL) dengan dua faktor perlakuan yaitu jenis air kelapa (muda dan tua) dan tahapan proses (tanpa fermentasi, fermentasi 24 jam suhu 6°C, fermentasi dan penyimpanan 24 jam serta fermentasi dan penyimpanan 48 jam suhu 6°C). Parameter yang dianalisis yaitu *optical density*, derajat brix, keasaman total, pH, viskositas dan sensoris. Jenis air kelapa mempengaruhi nilai pada *optical density* dan total asam. Tahapan proses mempengaruhi nilai derajat brix, pH, *optical density*, total asam dan viskositas. Air kelapa tua dan muda mengalami peningkatan kesukaan pada warna dan kekentalan setelah mengalami fermentasi 24 jam. Tingkat kemanisan tidak dipengaruhi oleh jenis air kelapa, sedangkan tingkat kekentalan dipengaruhi oleh jenis air kelapa. Semakin lama fermentasi dan penyimpanan tingkat kemanisan dan kekentalan akan meningkat.

Kata kunci: Air kelapa, minuman fermentasi, tahap proses

IKA WIDIYA CAHYANI. NIM 210331100081. *Effect of Coconut Age Type on the Chemical Physical and Sensory Quality of Coconut Water (Cocos nucifera L) Fermented Beverage during the Process Stage.* Under the guidance of **Prof. Ir. Umi Purwandari, M.App.Sc., Ph.D. and Nurmalisa Lisdayana, S.TP., M.Si.**

ABSTRACT

Young coconut water easily deteriorates after exposure to air and sunlight and old coconut water tends to be underutilized and often considered waste. Fermented coconut drink is an alternative solution to overcome both problems. The purpose of this study was to examine the effect of coconut water type, and process stages (no fermentation, fermentation, and long storage) on physical, chemical and sensory characteristics. This research was conducted using a completely randomized design (CRD) with two treatment factors, namely the type of coconut water (young and old) and the stage of the process (no fermentation, 24 hours fermentation at 6°C, 24 hours fermentation and storage and 48 hours fermentation and storage at 6°C). The parameters analyzed were optical density, degree brix, total acidity, pH, viscosity and sensory. The type of coconut water affected the optical density and total acidity values. Process stage affected the values of brix degree, pH, optical density, total acidity and viscosity. Old and young coconut water increased in color and viscosity after 24 hours of fermentation. The level of sweetness was not affected by the type of coconut water, while the level of viscosity was affected by the type of coconut water.

Keywords: Coconut water, fermented beverage, process stage