

ABSTRAK

Piper Retrofractum Vahl., atau cabe jamu, memiliki manfaat kesehatan dan nilai ekonomi tinggi dengan harga pasar Rp. 80.000-100.000/kg dalam bentuk kering. Peluang ekspor mencakup Singapura, Malaysia, Cina, Timur Tengah, Eropa, dan Amerika. Penelitian ini bertujuan meningkatkan kualitas dan nilai ekonomi cabe jamu dengan memperbaiki proses pengeringan menggunakan oven dan mempelajari pengaruh *pre-treatment* berbasis ekstrak kulit jeruk dan nanas yang kaya asam askorbat terhadap kualitas cabe jamu. Penelitian ini menggunakan rancangan acak lengkap (RAL) dengan alternatif *pre-treatment* yang berbeda meliputi tanpa *pre-treatment*, *blanching* air panas 70°C, perendaman larutan ekstrak kulit jeruk 30°C, *blanching* ekstrak kulit jeruk 70°C, perendaman ekstrak kulit nanas 30°C, dan *blanching* ekstrak kulit nanas 70°C. Pengeringan dilakukan pada suhu oven konstan 70°C selama 18 jam dengan parameter penilaian kadar air, kadar piperin, dan parameter warna yang meliputi kecerahan (L^*), kemerahan (a^*) dan kekuningan (b^*). Hasil menunjukkan alternatif *pre-treatment* yang berbeda berpengaruh signifikan terhadap kadar air, piperin, dan warna (L^* , a^* , b^*). Hasil optimal dengan perlakuan perendaman ekstrak kulit nanas 30°C menghasilkan kadar air 9,551%, kadar piperin 0,945%, kecerahan (L^*) 43,983, kemerahan (a^*) 8,883, dan kekuningan (b^*) 15,260.

Kata Kunci: Cabe Jamu, Kulit Jeruk, Kulit Nanas, *Pre-treatment*, Rancangan Acak Lengkap

ABSTRACT

Piper Retrofractum Vahl., or herbal chili, has high health benefits and economic value with a market price of Rp. 80,000-100,000/kg in dried form. Export opportunities include Singapore, Malaysia, China, the Middle East, Europe, and the Americas. This study aims to improve the quality and economic value of herbal chili by improving the drying process using an oven and studying the effect of pre-treatment based on orange peel and pineapple extracts rich in ascorbic acid on the quality of herbal chili. This study used a complete randomized design (RAL) with different pre-treatment alternatives including no pre-treatment, blanching hot water at 70°C, soaking in orange peel extract solution at 30°C, blanching orange peel extract at 70°C, soaking pineapple peel extract at 30°C, and blanching pineapple peel extract at 70°C. Drying is carried out at a constant oven temperature of 70°C for 18 hours with the parameters of moisture content, piperin content, and color parameters which include brightness (L^*), reddish (a^*) and yellowish (b^*). The results showed that different pre-treatment alternatives had a significant effect on moisture content, piperin, and color (L^* , a^* , b^*). The optimal results with the treatment of soaking pineapple peel extract at 30°C resulted in a moisture content of 9.551%, a piperine content of 0.945%, a brightness (L^*) of 43.983, a reddish (a^*) of 8.883, and a yellowishness (b^*) of 15.260.

Keywords: *Chili Jamu, Orange Peel, Pineapple Peel, Pre-treatment, Complete Random Design*