

ABSTRACT

THE EFFECT OF DRYING TIME WITH SUN LIGHT ON THE COMPOSITION OF PROXIMATE *CHIPS* PORANG (*Amorphophallus muereilli Blume*) AFTER SOAKING IN LIME FRUIT SITE

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Porang tubers are plants that are very rich in benefits but are not yet popular and have not been widely used by the people of Indonesia. The main content of porang tubers is glucomannan which has many benefits for various industries, especially the food industry and is very beneficial for health when consumed. Porang tubers contain high calcium oxalate which can cause itching on the surface of the skin and mouth when consumed directly without processing, the calcium oxalate content in porang tubers can be reduced by soaking porang tubers in a 5% lime fruit site for 15 minutes in addition to Calcium oxalate, another problem with porang tubers, is that they have a high moisture content of between 70% and 80%, so they rot easily when stored in tuber form without any processing. One way to get a long shelf life is to process porang tubers into porang chips or commonly called porang chips, this can be done by thinly sliced porang tubers with a thickness of 0.5 cm then the porang tubers are soaked in a lime fruit site 5% for 15 minutes to reduce the calcium oxalate content and the last step is to carry out the drying process on the sliced porang tubers. This study aims to determine the effect of drying time on porang tubers after immersion in 5% lime fruit site on proximate levels of porang chips. Porang tubers that have been sliced thinly with a thickness of 0.5 cm and have gone through the process of soaking in a 5% lime fruit site are then dried in direct sunlight with a drying time of 4 and 6 days. From this process, the lowest water content was obtained from a 6-day drying process which produced porang chips with a moisture content value of 11,75%, ash 4,18%, protein 6,69%, fat 0,62%, carbohydrates 76,75%, 5,58% energy, 339,38% calories and 4 days of drying produced porang chips with a water content value of 15,08%, ash 4,21%, protein 6,6%, fat 0,61%, carbohydrates 73,6%, energy 5,49%, calories 325,89%.

Keywords: porang tubers, calcium oxalate, lime, sunlight, drying time, proximate content.