

ABSTRACT

THE EFFECT OF A SOLUTION OF ACETIC ACID AND NaCl SALT AS A SOLUTION ON PROXIMATE COMPOSITION CHIPS PORANG (*Amorphophallus mulleri* Blume)

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Porang is a type of tuber from the Araceae family which has high economic value so it needs to be developed in Indonesia. Porang tubers have many benefits, including industrial use, laboratories as food ingredients, high glucomannan content which is used for industrial needs, chemical laboratories and medicine. Porang tubers also contain high calcium oxalate and can cause irritation, causing itching in the throat, mouth and palms. Calcium oxalate can be reduced by immersing a 5% acetic acid solution and 5% NaCl solution for 15 minutes. Porang tubers have a high water content of 70-80% so that porang tubers rot easily when stored in tuber form without processing. Therefore, so that porang tubers can be stored longer, porang tubers are processed into porang chips. The processing of porang chips is carried out by peeling the outer skin of the porang tubers and cleaning the buds then sliced into 2x2 cm sizes with a thickness of 0.5 cm, then the porang tubers are soaked with 5% acetic acid solution and 5% NaCl solution for 15 minutes and rinsed with The distilled water was then dried in an oven at 60°C for 11 hours. From this process, the lowest concentration of 5% acetic acid solution was obtained, namely were water content 37.84%, ash 2.08%, protein 2.18%, carbohydrates 57.38%, fat 0.49%, energy 242.65 kcal/ 100g, calories 4.41 kcal/100g. and 5% NaCl solution, namely water content 63.49%, ash 2.71%, protein 0.98%, carbohydrates 32.47%, fat 0.34% energy 136.90 kcal/100g, calories 3.06 kcal/ 100g.

Keywords: porang tubers, calcium oxalate, acetic acid solution, NaCl solution, proximate levels.