

ABSTRACT

THE EFFECT OF AQUADES TEMPERATURE AS A SOLUTION OF PORANG (*Amorphophallus muelleri* Blume) TUBER SOAKING ON OXALATE LEVELS

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Porang tubers have the benefit of lowering cholesterol because they contain glucomannan. However, porang tubers cannot be consumed directly because they can cause itching and irritation of the lips and tongue when consuming them. This irritation is caused by the presence of calcium oxalate compounds in porang tubers. This study aims to determine the effect of temperature on the decrease in compound levels in porang tubers. The research was conducted by soaking porang tubers that had been cut into aquadest solution with variations in temperature, room temperature, 45, and 60°C for 15 minutes. The result of this research is that the percentage of decrease in oxalate levels is highest at 60°C, which is 25.29%.

Kyewords: Porang, Oxalate, Temperature