

## **ABSTRACT**

### **THE EFFECT OF SOLUTION OF LIME ORANGE FRUIT AND WULUH STARFRUIT JUICE ON PROXIMATE LEVELS OF PORANG CHIPS**

*(Amorphophallus muelleri Blume)*

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Porang tubers are plants that are very rich in benefits but are not yet popular and widely used by the people of Indonesia. The main content of porang tubers is glucomannan which is very useful 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 if consumed directly without processing, the calcium oxalate content in porang tubers can be reduced, one of which is by soaking porang tubers in a 5% lime juice solution and fruit juice solution. belimbing wuluh 5% for 15 minutes apart from calcium oxalate, another problem with porang tubers is that they have a high moisture content of between 70% and 80% so they are easily damaged 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 ordinary 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 solution of orange juice. 5% lime juice and 5% starfruit juice solution to reduce the reduction of calcium oxalate and the last stage is the drying process on porang tubers. This study aims to determine the effect of soaking a solution of 5% lime juice and 5% star fruit juice solution on the proximate levels of porang chips. The soaked porang tubers were then dried in the oven at 60°C for 11 hours. From this process, the lowest water content was obtained from the immersion process with 5% starfruit solution to produce porang chips with a water value of 54.53%, ash 1.86%, protein 2.24%, fat 0.36%, carbohydrates 41 0.01%, energy 176.24 kcal/100g, and calories 3.24% kcal/100g and with 5% lime solution immersion produces porang chips with a water content of 66.46%, ash 1.25%, protein 1,36%, fat 0.31%, carbohydrates 30.62%, energy 130.71 kcal/100g, and calories 2.79% kcal/100 g

**Keywords** : porang tubers, calcium oxalate, lime, starfruit, proximate levels.