

## **ABSTRACT**

### **THE EFFECT OF SOAKING TIME IN LIME (*Citrus aurantifolia*) FRUIT ON THE PROXIMATE COMPOSITION OF PORANG *Chips* (*Amorphophallus muelleri Blume*)**

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Indonesia has various types of tubers, one of which is porang tubers (*Amorphophallus muelleri Blume*). Porang tubers contain glucomannan which is one of the high-fiber foods, making this plant a commodity that is in great demand. In addition to glucomannan, porang tubers also contain calcium oxalate which makes porang tubers cannot be consumed directly because it will cause irritation to the palms and irritation in the mouth area. This study aims to determine whether there is a change in the proximate content of porang tubers after a decrease in calcium oxalate. The design of this research is to do the process of immersion in a solution of lime juice with a concentration of 5% within 15 and 30 minutes. Then it was dried in an oven for 11 hours at 60°C and then a proximate analysis was performed. The results of the analysis were obtained in every 100gr of porang *chips* soaking 15 minutes containing 63.20% water content, 1.16% ash content, 1.70% protein, 0.12% fat and 33.78% carbohydrates. porang for 15 and 30 minutes had a significant effect on the value of the proximate levels of porang chips. In this study, porang *chips* met the requirements for ash, fat, carbohydrate content but could not be used as an alternative food ingredient because the water content was still high, so a better method was needed to obtain proximate results according to SNI quality requirements.

Keywords: porang tubers, immersion time, proximate analysis