

ABSTRAK

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STUDI AKTIVITAS RAGI ALE DAN RAGI LAGER DALAM PEMBUATAN MINUMAN FERMENTASI DARI KULIT ROTI TAWAR

Skripsi, Fakultas Sains dan Teknologi (2019)

(xvii + 60 halaman, 15 tabel, 10 gambar, dan 24 lampiran)

Kulit roti tawar merupakan limbah roti tawar yang masih dapat dimanfaatkan untuk diversifikasi pangan. Perbedaan jenis starter yang digunakan dan lama fermentasi yang berlangsung pada pembuatan minuman fermentasi akan menghasilkan karakteristik yang berbeda pada produk akhir minuman fermentasi yang dihasilkan. Dalam penelitian ini digunakan dua tipe ragi yaitu ragi ale dan ragi lager. Ragi ale (*top fermenting yeast*) merupakan ragi yang bekerja di bagian atas pada saat fermentasi berlangsung. Ragi lager (*bottom fermenting yeast*) merupakan ragi yang bekerja di bagian bawah saat fermentasi berlangsung. Masing-masing ragi memiliki karakteristik flavor yang berbeda. Tujuan dari penelitian ini adalah mengetahui aktivitas ragi ale dan ragi lager terhadap karakteristik minuman fermentasi yang dihasilkan. Substrat, jenis ragi, dan lama fermentasi mempengaruhi karakteristik minuman fermentasi. Ditemukan perbedaan secara signifikan terhadap nilai pH, total asam tertitrasi, total padatan terlarut, total gula pereduksi, kadar alkohol, kejernihan, total fenolik, total flavonoid, serta karakteristik sensori minuman fermentasi kulit roti tawar. Minuman fermentasi yang difermentasi selama 6 hari memiliki nilai hedonik tertinggi yaitu sebesar $6,12 \pm 0,73$. Minuman fermentasi ini memiliki karakteristik sedikit beraroma alkohol, rasa alkohol yang sedikit berasa, rasa manis yang sedikit tidak manis, dan rasa asam yang sedikit asam.

Kata kunci: minuman fermentasi, ragi ale, ragi lager

Referensi: 53 (2001-2017)

ABSTRACT

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STUDY ACTIVITY OF ALE AND LAGER YEAST IN THE MAKING OF FERMENTED DRINK FROM PLAIN BREAD SKIN

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(xvii+60 pages, 15 tables, 10 figures, dan 24 appendices)

Plain bread skin is a plain bread waste that can still be utilized for food diversification. The difference in the type of starter used and the duration of fermentation that takes place in the production of fermented drink will produce different characteristics in the final product of the fermented drink. In this study two type of yeast are use, there are ale yeast and lager yeast. Ale yeast (top fermenting yeast) is a yeast that works at the top during fermentation. Lager yeast (bottom fermenting yeast) is a yeast that works at the bottom of the wort during fermentation. Both have distinct flavor character. The purpose of this study was to determine the activity of ale yeast and lager yeast on the characteristics of the fermented drink produced. Substrates, types of yeast, and fermentation duration affect the characteristics of fermented drink. Significant differences were found in pH values, total titrated acid, total soluble solids, total reducing sugars, alcohol content, clarity, total phenolic content, total flavonoids content, and sensory characteristics of plain bread skin- fermented drink. Fermented drink incubated for 6 days found to have the highest sensory acceptability ($6,12 \pm 0,73$) with the characteristic of slightly alcohol flavor, slightly alcohol taste, a little not sweet, and slightly sour.

Keywords: fermented drink, ale yeast, lager yeast

Reference: 53 (2001-2017)