

**Pengaruh Suhu Dan Lama Pengeringan Terhadap Karakteristik
Beras Pisang Barlin (*Musa acuminata AA*)
Menggunakan *Food Dehydrator*
(*Effect of Temperature and Drying Time on the Characteistic
of Banana Rice (Musa acuminata AA)*
Using Food Dehydrator)**
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ABSTRACT

Banana rice is a new product for food diversification through size reduction and drying technology. The drying process uses a food dehydrator, within a time span of 6 to 10 hours with a temperature of 45°C to 65°C, so as not to damage the content in the banana. The purpose of this study was to determine the effect of temperature and duration of the drying process on the characteristics of banana rice and to determine the best treatment at temperature and duration of the banana rice drying process. The research method used was a Randomized Group Design (RAK) with 2 factors and 3 treatments repeated 3 times. The results showed that the length of time and temperature of food dehydrator drying had a significant effect on the L, a, b values, carbohydrate content, protein content, moisture content and vitamin C content of barlin banana rice. The best treatment is sample X2Y2 with 4 hours drying time and 60°C drying temperature. This is because the physical characteristics based on the L value of 36.32, a of 8.55, b of 45.96, chemical characteristics include carbohydrate content with a value of 77.94%, protein content of 3.02%, water content of 5.22, vitamin C content with a value of 3.60 mg/g and browning index 382.94,

Keywords: *Barlin Banana, Banana Rice, Diversification, Drying*