

***Long Effects of Blanching and Metabisulfite Sodium Concentration on Banana
Barlin Rice Characteristics with Food Drying Dehydrator***
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ABSTRACT

Banana rice is a product of the diversification of processed foods from genuine bananas. Banana barlin has a rich nutritional content, such as carbohydrates, proteins, vitamin C, calcium, vitamin A, and vitamin B. A banana is a fruit that belongs to the category of climate- or perishable fruit that is easy to damage or rot. During the drying process, banana rice is very easily bleached. This is due to both enzymatic and non-enzymatic reactions. In order to avoid bleaching, it is done by blanching the raw material and soaking it with a solution of natirum metabisulfite. The aim of this study was to find out the long-term effects of blanching and the concentration of sodium metabisulfite immersion on the characteristics of barlin banana rice and to determine the best treatment of banana rice processing with such treatment variations. The experimental design used a two-factor random group plan (RAK) with a difference in immersion concentration and three stages of long treatment time: 0 minutes, 5 minutes, and 10 minutes, repeated three times. The best treatment of this treatment variation was found in treatment B2L1, namely with a concentration of immersion sodium metabisulfite 300 ppm and a blanching time of 0 minutes, with a result of vitamin C 16.91%, carbohydrates 67.41%, BI value 13.23, water content 6.26%, and a yield of 15.51%.

Keywords: *Banana, Banana Rice, Blanching, Food Dehydrator*