

**Kajian perbedaan jenis merek ragi dan penggunaan bumbu dapur terhadap kualitas kimia dan organoleptik tape singkong (*Manihot utilissima Pohl*). Study of different types of yeast brands and use of ingredients for quality chemistry and organoleptic of tapai cassava (*Manihot utilissima Pohl*). with the consulting Dr. Yossi Wibisono, S.Tp, MP and Ir. Abi Bakri, M.Si.**

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### **ABSTRACT**

The research study of the different types of yeast brands and ingredients use for quality chemistry and organoleptic of tapai cassava (*Manihot utilissima pohl*) has done with purpose of determining the best treatment of the use from this type of yeast brands and ingredients for results of chemical and organoleptic of tapai cassava, as well as determining proper formulation in the making of tapai. This research use Complete Random Design (RAL) factorial which is composed from two factors. The first factor is the type of yeast brand (ABC: A1 and NKL: A1) used as starter of making new yeast, the second factor i.e. ingredients (garlic, : B1, cinnamon: B2, anise: B3). Results of the use of ingredients suggest that reducing sugar content is highest in treatment A1B2 with value 5.23. The lowest levels of alcohol content on the treatment of different type yeast brands (A) i.e. A2 (a brand of yeast NKL) with value 7.33%. Ingredients treatment (B) to the lowest alcohol levels i.e. treatment B1 (kitchen garlic seasoning) with value 7.00%. Acid type of yeast brands yeast (A) lowest i.e. A1 value 0.23. Ingredients treatment (B) to the total of lowest acid i.e. B3 with a value 1.50. Results of its ingredients and yeast to organoleptic acceptance quality with parameters colour indicates that treatment have influence to ingredient B1 (garlic), with parameters taste indicates that treatment have influence to ingredient garlic (B1), parameters flavor indicates that treatment have influence to ingredient anise (B3) and parameters texture and appearance give no effect on quality of acceptance tapai cassava. The best formulation in the process of making yeast of tapai is 25 grams of rice flour, 1.25 grams of granulated sugar, 1 gram of garlic, 1 gram of cinnamon, 1 gram of anise and 0.25 gram of yeast brands for each ABC and NKL (Na Kok Liong).

**Keywords:** yeast, tapai of cassava, garlic, anise, cinnamon