

Perbedaan Metode Blansing Dan Lama Pengeringan Terhadap Karakteristik Cabai Merah (*Capsicum Annum. L*) Dengan Pengeringan Menggunakan Dehidrator, (The Difference Of Blanching Method And Drainage Long Term Toward The Characteristic Of Red Chili Pepper (*Capsicum Annum. L*) By Using Dehydrator For The Draginage)

Santi Susanti

Nutrition and Food Technology Concentration
Program Study of Agroindustry Management
Departement of Agribusiness Management

ABSTRACT

The research of Red chili pepper drainage with the difference of blanching method and drainage log term using dehydrator has been done by having purpose to know the influence of the difference of blanching method and drainage long term toward the characteristic of red chili pepper. Rancangan Acak Lengkap Faktorial (RALF) which consist of 2 factrs. First factor is treatment of blanching method (B) consist of 2 standards, they are (B1) Hot water blanching (B2) Steam blanching. Second factor is the drainage long term (L) which consists of 4 standards, they are (L1) 18 hours, (L2) 19 hours, (L3) 20 hours and (L4) 21 hours. The result of the research shows that the difference of blancing method and long term drainage influential toward the water degree, value of Aw, Rehydration Ratio, Vitamin C, Colour and Rendemen. Blanching method is influential toward the water degree, value of Aw, rehydratin ratio, colour and rendemen but is does not give a real influence toward the degree of vitamin C of dry red chili pepper. The long term of drainage is influential toward the water degree, value of Aw and rendemen but it does not give an influence toward the degree of vitamin C, rehydration ratio and the colour of dry red chili pepper. The research of the difference of blanching method and drainage long term of dry red chili pepper have been got the treatment to be method of Hot water blanching and long term drainage during 21 hours as the best treatment combination.

Keywords: Red Chili, Blanching, Drainage long term