

Pengaruh Variasi Suhu Dan Lama Blansing Pada Pengeringan Cabai Merah (*Capcicum annum L*) Dengan Menggunakan Dehidrator, (*Effect of Temperatur and Blansing Time on Drying of Red Chilli Using Dehidrator*).

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ABSTRACT

The objective of this study was to assess the effect of drying temperature and blansing time. This study was conducted in the laboratory on february 2016 using a completely ran domized factorial design. The factor used in the experiment were temperature (80, 90 and 100°C) and blansing time (2,5 : 5 and 10 minutes). The research showed that temperature and blansing time significantly affect the water content, vitamin C and rehydration ratio but not for rendemen, water activity (Aw) and color of dried red chili. It can be concluded that the condition of 90°C of temperature and blansing time of 5 minute was the best threatment to make dried red chilli using dehydrator.

Keyword : red chili , temperature, blanching time