

ABSTRAK

Fitri Mutia, NIM 4211210006 (2025). Pengaruh Waktu Pengeringan Dengan Microwave Terhadap Kualitas Tambar Tinuktuk Bubuk

Penelitian ini bertujuan mengetahui pengaruh waktu pengeringan *microwave* terhadap kualitas tambar tinuktuk bubuk dan menentukan waktu optimum. Pengeringan dilakukan pada daya 250 W selama 10, 15, 20, dan 25 menit dengan parameter uji organoleptik, pH, kadar air, kadar abu, aktivitas antioksidan (DPPH), Total Plate Count (TPC), serta skrining fitokimia. Hasil menunjukkan bahwa pengeringan 15 menit menghasilkan kualitas terbaik dengan pH 4,3, kadar air 5,01%, kadar abu 6,30%, nilai IC_{50} 137,3 ppm (kategori sedang), dan cemaran mikroba $1,7 \times 10^3$ CFU/g yang masih memenuhi standar. Uji organoleptik menunjukkan tingkat kesukaan tertinggi, serta terdeteksi senyawa alkaloid dan flavonoid. Dengan demikian, pengeringan *microwave* selama 15 menit merupakan kondisi optimum untuk menghasilkan tambar tinuktuk bubuk bermutu baik.

Kata kunci: tambar tinuktuk, *microwave*, waktu pengeringan



ABSTRACT

Fitri Mutia, Student ID 4211210006 (2025). The Effect of Microwave Drying Time on the Quality of Powdered Tinuktuk

This study aims to determine the effect of microwave drying time on the quality of powdered tinuktuk and to identify the optimum drying time. Drying was carried out at 250 W power for 10, 15, 20, and 25 minutes with organoleptic test parameters, pH, water content, ash content, antioxidant activity (DPPH), Total Plate Count (TPC), and phytochemical screening. The results showed that 15 minutes of drying produced the best quality, with a pH of 4.3, a water content of 5.01%, an ash content of 6.30%, an IC_{50} value of 137.3 ppm (moderate category), and a microbial contamination of 1.7×10^3 CFU/g, which still meets the standards. The organoleptic test showed the highest level of preference, and alkaloid and flavonoid compounds were detected. Thus, 15 minutes of microwave drying is the optimum condition for producing good-quality powdered tinuktuk.

Keywords: tinuktuk, microwave, drying time

