

**PENGARUH *CONDITIONING TIME* TERHADAP KUALITAS KADAR
AIR DAN KADAR ABU TEPUNG TERIGU SEGITIGA BIRU PADA
MILL M, N DAN O PT.INDOFOOD SUKSES MAKMUR TBK. DIVISI
BOGASARI JAKARTA**

***THE EFFECT OF CONDITIONING TIME ON THE QUALITY OF
WATER CONTENT AND ASH CONTENT OF SEGITIGA BIRU FLOUR
IN MILL MNO PT. INDOFOOD SUKSES MAKMUR TBK. DIVISION
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TUGAS AKHIR S1

Diajukan untuk
memenuhi persyaratan yang diperlukan untuk
memperoleh gelar Sarjana Teknologi Pangan

OLEH
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RINGKASAN

Segitiga Biru merupakan produk PT. Indofood Suskes Makmur TBK. Divisi Bogasari. Bahan dasar yang digunakan adalah gandum, gandum yang digunakan merupakan jenis *hard* yaitu *Canda Westren Red Spring* dan *soft* yaitu *Austaralia Standard White*. Sebelum diolah gandum melewati proses *cleaning*. Pada proses *cleaning* terdapat proses *conditioning time* merupakan proses perendaman gandum selama waktu tertentu agar gandum menjadi lebih lunak. Namun, terdapat permasalahan yang terjadi pada proses *cleaning* yaitu nilai kadar air dan kadar abu yang terkadang melebihi batas yang ditentukan. Kadar air yang terlalu tinggi membuat tepung menjadi lebih lembab, mudah terkontaminasi oleh mikroorganisme dan membuat umur simpannya menjadi lebih singkat. Sedangkan, kadar abu yang terlalu tinggi dapat merubah warna tepung terigu menjadi kecoklatan. Penelitian ini melakukan analisis uji one way anova untuk nilai kadar air dan kadar abu antar *shift* yang terdapat 3 *shift* dengan ulangan sebanyak ± 18 kali ulangan dengan pengambilan *sample* sebanyak 3x per*shift*. Hasilnya didapatkan hasil tidak berbeda nyata. Kemudian, uji korelasi dilakukan pada nilai *conditioning time*, volume air dan berat gandum terhadap nilai kadar air dan kadar abu mill M,N dan O. Mill M terdapat korelasi antara *conditioning time* dengan kadar air dengan nilai signifikan > 0.05 , volume air terhadap kadar abu dan berat gandum terhadap kadar air dan kadar abu dengan nilai signifikan > 0.01 . Mill N terdapat korelasi berat gandum terhadap volume air dengan nilai signifikan > 0.05 dan *conditioning time* dan kadar abu terhadap volume air dengan nilai signifikan > 0.01 . Mill O terdapat korelasi antara volume air terhadap kadar air dengan nilai signifikan > 0.01 . Kesimpulan dari penelitian ini bahwa *conditioning time* dapat berpengaruh terhadap nilai kadar air dan kadar abu tepung terigu Segitiga Biru. Dikarenakan ada korelasi yang diuji menggunakan analisis SPSS.

Kata kunci : *Conditioning time*, gandum, kadar air, kadar abu, tepung terigu,

SUMMARY

Segitiga Biru is a product of PT Indofood Suskes Makmur TBK. Bogasari Division. The basic ingredient used is wheat, the wheat used is a type of hard, namely Canda Westren Red Spring and soft, namely Austaralia Standard White. Before being processed, wheat goes through a cleaning process. In the cleaning process there is a conditioning time process which is a process of soaking wheat for a certain time so that the wheat becomes softer. However, there are problems that occur in the cleaning process, namely the value of water content and ash content which sometimes exceeds the specified limits. Too high moisture content makes flour more moist, easily contaminated by microorganisms and makes its shelf life shorter. Meanwhile, too high ash content can change the color of wheat flour to brownish. This study analyzed the one way anova test for the value of moisture content and ash content between shifts, there were 3 shifts with ± 18 replicates with sampling of 3x per shift. The results obtained were not significantly different. Then, the correlation test was conducted on the value of conditioning time, water volume and wheat weight to the value of moisture content and ash content of mill M, N and O. Mill M there is a correlation between conditioning time to moisture content with a significant value > 0.05 , water volume to ash content and wheat weight to moisture content and ash content with a significant value > 0.01 . Mill N there is a correlation of wheat weight to water volume with a significant value > 0.05 and conditioning time and ash content to water volume with a significant value > 0.01 . Mill O there is a correlation between water volume to moisture content with a significant value > 0.01 . The conclusion of this study is that conditioning time can affect the value of moisture content and ash content of Seigitga Biru wheat flour. Due to the correlation tested using SPSS analysis.

Key words: Ash content, conditioning time, water content, wheat, wheat flour,