

**EFFECT OF SOAKING PRETREATMENTS ON THE DRYING  
KINETICS AND REHYDRATION CHARACTERISTICS OF  
PETAI BEANS (*Parkia speciosa*)**

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**EFEK PERLAKUAN AWAL PERENDAMAN PADA LAJU  
PENGERINGAN DAN KARAKTERISTIK REHIDRASI PETAI  
(*Parkia speciosa*)**

**THESIS**

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## SUMMARY

The effect of soaking pretreatments on the drying kinetics and rehydration characteristic of petai beans was studied. Samples of petai beans were pretreated in three different solutions i.e. sodium bisulfite, ascorbic acid and citric acid solutions and dried in dehumidifier dryer at the temperature range of 60-65°C (140-150°F) with the relative humidity below 20%. Petai beans that were pretreated before the drying process have a faster drying rate than the untreated samples. The samples pretreated with sodium bisulfite has the lowest final moisture ratio and from the comparison curve are seen that this pretreatment had the fastest drying process compared to all other pretreatments. The curves of drying kinetics were fitted to four semi-theoretical thin layer-drying models. Based on the coefficient of determination ( $R^2$ ), the Page's model is the best model to describe the drying behavior of petai beans. A diffusion model was also used to explain the drying process. The moisture diffusivity in petai beans during drying process was affected by the pretreatments. The diffusion coefficients ( $D_{\text{eff}}$ ) values for pretreated samples are greater than untreated samples under the same drying conditions. Samples pretreated with sodium bisulfite have the highest  $D_{\text{eff}}$  value of  $4.21 \times 10^{-6} \text{ m}^2/\text{s}$  and the lowest is  $1.61 \times 10^{-6} \text{ m}^2/\text{s}$  for untreated samples. In observing the dried petai beans, samples with sodium bisulfite pretreatment always have the highest rehydration rate in every water temperatures (50°C, 65°C, 80°C and 100°C) and have significant difference in the confidence level of 95% to other pretreatments. Based on the rehydration rate analysis, the activation energy in the rehydration process was calculated using Arrhenius equation. The higher rehydration rate values from four temperatures of the dried samples rehydration, the lower the activation energy. The untreated dried samples which have the lowest rehydration rates have the highest activation energy in the rehydration process with the value of 15781.312 Joule/RC.

*Keywords: Petai Beans, Pretreatments, Drying Kinetics, Model Fitting, Rehydration*

## RINGKASAN

Pengaruh dari perlakuan awal perendaman terhadap laju pengeringan dan karakteristik rehidrasi pada petai dipelajari dalam penelitian ini. Sampel petai diberi perlakuan awal menggunakan tiga larutan berbeda yaitu sodium bisulfit, asam askorbat dan asam sitrat lalu dikeringkan dalam dehumidifier pada rentang suhu 60-65°C (140-150°F) dengan kelembaban relatif di bawah 20%. Petai yang diberi perlakuan awal sebelum proses pengeringan memiliki laju pengeringan yang lebih cepat daripada yang tidak diberi perlakuan. Sampel dengan perlakuan awal sodium bisulfit memiliki rasio kadar air akhir yang paling rendah dan dari perbandingan kurva terlihat bahwa perlakuan ini memiliki proses pengeringan yang paling cepat dibandingkan dengan perlakuan-perlakuan yang lain. Kurva-kurva laju pengeringan tersebut disesuaikan dengan empat model-model pengeringan lapis tipis semi teoritis. Berdasarkan nilai koefisien determinasi ( $R^2$ ), model Page merupakan model terbaik untuk menggambarkan jalannya pengeringan dari petai. Suatu model difusi juga digunakan untuk menjelaskan proses pengeringan. Difusi kadar air pada petai selama proses pengeringan dipengaruhi oleh perlakuan awal. Nilai-nilai koefisien difusi ( $D_{eff}$ ) untuk sampel-sampel dengan perlakuan lebih besar dari sampel tanpa perlakuan di bawah kondisi pengeringan yang sama. Sampel dengan perlakuan sodium bisulfit memiliki nilai  $D_{eff}$  tertinggi yaitu sebesar  $4.21 \times 10^{-6} \text{ m}^2/\text{s}$  dan yang terendah ialah sebesar  $1.61 \times 10^{-6} \text{ m}^2/\text{s}$  untuk sampel tanpa perlakuan. Dalam penelitian petai kering, sampel dengan perlakuan awal sodium bisulfit selalu memiliki laju rehidrasi yang tertinggi pada tiap suhu air (50°C, 65°C, 80°C and 100°C) dan memiliki perbedaan yang nyata pada tingkat kepercayaan 95% dari perlakuan-perlakuan awal yang lain. Berdasarkan analisa laju rehidrasi, aktivasi energi dalam proses rehidrasi dihitung menggunakan persamaan Arrhenius. Semakin tinggi nilai energi aktivasi dari keempat suhu rehidrasi sampel kering, maka energi aktivasinya akan lebih rendah. Sampel petai kering tanpa perlakuan yang memiliki laju rehidrasi paling rendah memiliki energi aktivasi tertinggi dalam proses rehidrasi dengan nilai sebesar 15781.312 Joule/RC.

*Kata kunci: Petai, Perlakuan Awal, Laju Pengeringan, Penyesuaian Model, Rehidrasi*