Pengaruh penambahan sukrosa dan Inokulum Acetobaceter Aceti terhadap Cuka Air Kelapa = Influence of Sucrose and Acetobacter Aceti inoculums on Coconut Vinegar/ Mailani Dwi Hidayati

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Abstrak

The objectives of this research were to obtain coconut vinegar with acetic acid concentrate more than 4% and to determine the ABSTRAK
Penelitian bertujuan untuk menghasilkan asam cuka air kelapa dengan kadar asam lebih dari 4% dan mengetahui kandungan total polifenol dari asam cuka tersebut. Cuka air kelapa dibuat melalui dua tahap fermentasi yaitu fermentasi alkohol dan fermentasi asam asetat. Penambahan sukrosa sebanyak 15% (b/v) dan 20% (b/v) terhadap substrat diperlukan untuk mendukung fermentasi alkohol. Penambahan jumlah inokulum A. aceti fermentasi asam asetat dilakukan dengan tiga variasi 10% (v/v), 15% (v/v) dan 20% (v/v). Kadar asam asetat tertinggi yaitu 4,28±0,12 % diperoleh pada hari ke-49 fermentasi asam asetat dengan penambahan sukrosa 15% (b/v) dan 10% (v/v) inokulum A. aceti. Hasil pengukur total polifenol berkisar antara 467,38±49,14 dan 572,31±3,05 mgGAE/100ml.
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ABSTRACT
concentration of total polyphenol in
the vinegar. Coconut vinegar was made through alcohol and acetic acid fermentation. Sucrose addition 15% (b/v) and 20% (b/v) were needed to support alcohol fermentation. Three concentrations of Acetobacter aceti inoculums were applied: 10% (v/v), 15% (v/v) and 20% (v/v). The highest acid concentration produced was 4,28±0,12 % in day 49 of the acetic acid fermentation, with 15% (b/v) sucrose and 10% (v/v) A. aceti inoculums addition. Total polyphenol’s concentration were ranged between 467,38±49,14 and 572,31±3,05mgGAE/100ml.